



Chambers Bay Banquet Guide

Continental Breakfast

Fresh brewed regular and decaf coffee,
Assorted specialty teas and chilled breakfast juices

Fresh seasonal fruit salad

Freshly baked muffins and pastries

Bagels with cream cheese

10 per guest

Eagle Buffet

Farm fresh scrambled eggs

Apple wood bacon or sausage links

Breakfast potatoes

Specialty muffins and pastries

Seasonal fruit

Coffee service

Mighty Leaf assorted teas

14 per guest



Boxed Lunches

All boxed lunches include choice of soft drink, chips, whole fresh fruit and fresh baked cookies

Fresh deli sandwiches:

Smoked turkey breast and Swiss cheese on whole wheat bread
Honey baked ham and medium cheddar cheese on sourdough bread
Tuna salad on sourdough bread

OR

Gourmet wraps:

*Grilled chicken Caesar
Asian sesame chicken

16 per guest



Lunch Salads

All salads are served with freshly baked dinner rolls and creamery butter

***Caesar Salad**

*Romaine lettuce tossed in a creamy Caesar dressing with parmesan cheese and herbed croutons

10 per guest

Add grilled chicken breast - 6

Add garlic prawns -9

Field Greens Salad

Washington field greens tossed in cava vinaigrette with candied walnuts, blue cheese and sun dried cherries

8 per guest

Add grilled chicken breast - 6

Add garlic prawns - 9



Luncheon Buffets

All luncheon buffets are served with choice of soft drink, iced tea, locally roasted freshly brewed coffee, decaf and Mighty Leaf teas
Minimum of 24 guests

Deli

Smoked turkey breast, honey baked ham, roast beef,
Sliced medium cheddar and Swiss cheese,
Served with fresh tomatoes, shredded leaf lettuce, sliced red onions and an assortment of sliced
breads and rolls
Washington apple coleslaw
Seasonal pasta salad
Potato chips
Fresh baked cookies
23 per guest

The Hot Sub Stop Deli

Pork and beef meatball with melted mozzarella
Hot pastrami with house mustard and sauerkraut
Chambers Bay ale braised beef brisket with caramelized onion and peppers
Potato chips
Seasonal pasta salad
Fresh baked cookies
22 per guest

Pasta Bar

Penne pasta in marinara with Italian sausage or smoked salmon fettuccini Alfredo
Seasonal vegetable
*Caesar salad with parmesan cheese and herb croutons
Antipasto platter
Garlic bread
20 per guest



Chambers Bay

Barbeque

Grilled hamburgers
Grilled beer bratwurst in Chambers Bay ale
Mixed green salad with assorted vinaigrettes and dressings
Washington apple coleslaw
Corn on the cob
Kettle chips
Seasonal fruit display
Fresh baked cookies
24 per guest

Southwestern Fare

Shredded pork adobo
Lime grilled chicken breast
Frisee salad with roasted peppers, chile pepitas, goat cheese and cava vinaigrette
Plantain chips
Avocado crema, salsa fresca, and papaya-avocado salsa
Fresh corn tortillas
22 per guest



Displays

All display selections must be planned and billed for the number of guaranteed guests

Seasonal vegetable crudités

With buttermilk ranch and blue cheese dips

5 per guest

Seasonal fruit

Chef's choice of the market's freshest seasonal produce

6 per guest

Imported and domestic cheese

Cheeses from around the world served with fresh bread and

Assortment of crackers

8 per guest

Antipasto

Assorted cheeses and Italian meats paired with grilled vegetables, assorted olives, artichoke hearts and peppers

8 per guest



All prices are per piece

18th Green

- Salt and pepper encrusted Ahi tuna with chive and Dijon mustard | 7
- Grilled sea scallop with sweet chili sauce and sour cream on a garlic crouton | 6
- Beef Carpaccio with horseradish cream on a black pepper crostini | 5
- Roasted new potato with crème fraiche and paddlefish caviar | 8
- Bay shrimp cocktail on crostini or pate choux cup | 6
- Shrimp cocktail martini with red jalapeno-lemon cocktail sauce | 6
- Local oyster on a half shell with lemon gelee | 6
- Caramelized duck breast with blueberry compote, micro greens and port reduction | 7
- Orange-mint shrimp ceviche on a roasted corn cake and lemon confit | 4
- Lemon poached prawn bloody mary | 8
- Crab cakes with red pepper aioli | 3
- Grilled hanger steak crostini with melted bleu cheese | 4
- Sugar cane grilled prawns with ginger-orange glaze | 4
- Duck confit tostadita with cilantro crema and cotija cheese | 4
- Bacon wrapped shrimp skewers | 3
- Oysters Rockefeller | 6



9th Green

- Celery bars with stilton blue cheese and candied walnuts | 2
- Roast beef and horseradish aioli sandwich | 3
- Prosciutto and pesto palmier | 2
- Roasted corn cake with mango salsa and cilantro crème | 1
- Polenta costini with balsamic onions and melted blue cheese | 2
- Tostaditas with roasted corn salsa and sour cream | 2
- Lime marinated chicken skewers with avocado crème | 2
- Basil marinated mozzarella cheese and oven dried tomatoes on a skewer | 2
- Ham and cheese mini croissants with Dijon aioli | 3
- Heirloom tomato grilled brushetta with chiffonade basil and aged balsamic | 2
- Bacon wrapped blue cheese stuffed dates | 2
- Caramelized red onion and goat cheese canapés | 2
- Roasted cherry tomato, feta cheese, kalamata olive on rosemary shortbread | 2
- Tomato and basil crostini | 1
- Mini grilled cheese with tomato bisque | 3
- Tropical fruit brochettes with passion fruit and mascarpone dip | 2
- Rice paper wrapped spring rolls with sweet chili peanut sauce | 3
- Painted hills beef slider with roasted chilies, pepper jack cheese and chipotle ketchup | 2



Dinner Buffets

All deluxe dinner buffets are served with fresh baked dinner rolls with creamery
Minimum 24 guests

Barbeque Feast

Slow braised Carlton farms pork ribs with Chambers Bay barbeque sauce
Barbeque Draper valley chicken breast
Grilled beer bratwurst in Chambers Bay Ale
Mixed green salad with assorted toppings and dressings
Grilled chipotle potato salad
Corn on the cob
Washington apple coleslaw
Seasonal rolls and baked bread
34 per guest

The Narrows

*Grilled Painted Hills beef skirt steak with rosemary demi glace
Pan roasted Sockeye salmon with roasted tomato chutney
Lemon and herb roasted Draper valley Chicken breast
Seasonal vegetable
Roasted baby red potatoes
*Caesar salad with parmesan cheese and herb croutons
44 per guest

The Pacific Rim

Macadamia nut crusted halibut with passion fruit beurre blanc
Slow roasted Carlton farms pork loin with yuzu glaze
Grilled miso marinated Draper valley chicken breast
Seasonal vegetable
Steamed jasmine rice
Field green salad with mandarin orange segments, crisp wonton skins, shiso leaves and rice wine vinaigrette
44 per guest

The Prime Rib Dinner

*Slow roasted Painted hills prime rib served with creamy horseradish and carved by one of our talented Chefs
Pan roasted Draper valley chicken breast with tomato confit
Grilled trout with lemon butter
Roasted baby red potatoes
Seasonal vegetable
*Caesar salad with parmesan cheese and herb croutons
50 per guest



Desserts

White chocolate raspberry cheesecake

Mini flavored cheesecakes

Fresh baked fruit or berry crisp

Tart citron

Seasonal berry shortcake

Pot au crème

Crème fraîche panna cota

Infused chocolate truffles