



5401 YACHT CLUB ROAD
TACOMA, WA. 98407
253-752-3555

On behalf of the members and staff, welcome to the Tacoma Yacht Club.

Tacoma yacht club enjoys a long-standing reputation as one of the oldest yacht clubs on the entire west coast. The club traces its history back to 1889 and, since then, has been an important part of the boating scene in the whole of Puget Sound. With present membership over 750, the club is home to an active fleet of power and sail boaters as well as being a social center for its associate and non-boating senior members.

For many years the members of the Tacoma Yacht Club along with their friends and families have been coming here to celebrate their most important events.

The club boasts a modern and spacious clubhouse. Our point defiance location adds to the ambiance of the club. We take great pride in providing the finest cuisine and service in a smoke free atmosphere, and with our breathtaking views of the Olympic mountain range, Mt. Rainier and commencement bay we promise to do everything possible to make your time here worry-free and enjoyable. We wish you and your guests a wonderful, memorable experience.

BANQUET AND CATERING POLICY RULES

Because the Tacoma Yacht Club is a private, member-owned facility we require that a member sponsor all events.

Sponsored Events

A Member may sponsor extended family, friends or organizations that are not club members and these persons or entities may cater events at the Tacoma Yacht Club in accordance with the Club Catering Policy. A member, acting as a sponsor, may not pass their membership privileges to the sponsored person or entity. Sponsoring members must be in attendance during the entire function and are responsible for the actions of all guests attending. The

sponsoring member is responsible for all charges and will be billed directly through their club account. All accounts are due and payable within 1 week after the function. (The term entity used here includes but is not limited to, organizations, corporations, businesses and clubs, whether social, civic or commercial.) The catering facilities are not to be used for commercial enterprise, and certain types of functions may be restricted.

Member Initial _____ Sponsored Entity _____

Member Events

A member event is defined for our purpose as a personal event (i.e. wedding reception, family re-union, memorial, birthday party etc.) hosted by the actual member, spouse or minor children. As a benefit to club membership member personal events do not pay the required room rental fees. Member usage other than those types of events listed above does not qualify for the above discount.

Member Initial _____ Sponsored Entity _____

Reciprocal Events

Reciprocal Members may make use of the Tacoma Yacht Club facilities for catered events and do not require a TYC sponsor. Proof of reciprocity and a credit card account on file with the office is required.

Member Initial _____ Sponsored Entity _____

PLANNING YOUR SPECIAL OCCASION

The earlier you can set a date for your special occasion, the better we will be able to accommodate you. Once you have selected a date, you can make an appointment with the Catering Manager to view the facility and select an available room that meets your requirements. Call TYC at (253) 752-3555. When you meet with the Catering Manager, you will be provided with a catering guide complete with menu ideas and a “Private Event Contract”. Please read it over carefully. Please sign the contract and return it to the club along with a check for the reservation deposit. The room(s) you have requested to use will be reserved for your specific function when the signed contract, check for the deposit(s), and the written approval of the sponsor, have been received by the Catering Manager. Any deposit(s) or payment you make before the final statement issued will be credited toward the cost of the event. We can assist you in obtaining services such as music, decorations, photos, cakes, etc.

CLUB POLICIES AND RULES

Food and Beverages

All food and beverages must be purchased and supplied by TYC. Due to insurance liabilities, remaining food items cannot be removed from the premises. This policy applies to all perishable foods and beverages, including entrees for guaranteed guests unable to attend.

Member Initial _____ Sponsored Entity _____

Liquor Regulations and Policies

The Washington State Liquor Control Board regulates the sales and service of alcoholic beverages. As a licensee the Club staff is responsible for the administration of these regulations, therefore liquor may not be brought into the club and the rules governing liquor service will be strictly enforced.

1. No one may carry alcoholic beverages from the building or banquet room(s) rented or consume such on Club property with the exception of the back deck only.
2. Guests refusing to follow Club policy will be asked to leave, or may cause the termination of liquor service during the function.
3. Large parties may be asked to furnish and pay for the cost of security for events where questionable age is a factor.

Member Initial _____ Sponsored Entity _____

House Rules

The following rules are in addition to any by-law and policy rules published in the yearbook.

1. No rice, birdseed, flowers or confetti may be thrown on any TYC property.
2. The Catering Manager must approve decorations. Tacks, nails and staples may not be used on walls or beams. No metallic confetti may be used for table decorations. Foyer, lobby, deck and outdoor decorations, signage or banners are not allowed.
3. TYC is not responsible for lost, damaged or stolen articles left on property before, during or after your event.
4. The guest is responsible for all damage repairs and cleaning of the premises above and beyond the normal use.
5. Moorage privileges, and guest dock use is for Active and Reciprocal Members only and must be arranged with the Port Captain or Club Manager.

6. All guests are allowed only in the reserved room on the scheduled date and time reserved for the function. All other areas of the Club are restricted unless in the company of a member.
7. The Tacoma Yacht Club recognizes that it is legal to carry a concealed firearm with the proper permit. However, due to the potential risk of injury to Club members, guests and staff in certain situations deems it necessary to develop and implement a policy regarding the open carriage of a firearm. Therefore, the open carriage of firearms on the TYC facility or any of our owned and or leased outstations is strictly forbidden. With the exception of Service/Law Enforcement Officers, any members, guests or staff members who violate this policy will be escorted off the premises.

Member Initial _____ Sponsored Entity _____

ROOM MINIMUMS, RENTALS, AND OTHER FEES

All banquet rooms at the Tacoma Yacht Club have a dinner minimum and a room rental fee. This fee is applied towards your food and beverage service during occupancy. If the minimum is not met in food and beverage service during the function, the difference will be due.

<u>Rooms</u>	<u>Dinner Minimums</u>	<u>Room Rentals</u>
Burgee Room	\$ 300.00	\$50.00
Crow's Nest	\$ 500.00	\$ 75.00
Northwest Room	\$ 900.00	\$ 125.00
Small Ball Room	\$1200.00	\$ 175.00
Ball Room	\$3000.00	\$ 250.00

1. Members **personal events** do not pay the required room rental fee. (Birthdays, Anniversary, etc.)
2. Only the banquet room half of the deck is available when renting the Ballroom.
3. There is a mandatory set up fee for **all functions** of \$1.50 per person, which covers the cost of linens, china, tables, chairs, glassware and the cleaning of such items and rooms. (Set up fees cannot be applied to food or beverage service minimums).
4. Loud music is not allowed between the hours of 11am – 1pm and 5pm – 8pm. Light background music is acceptable during these hours. DJ's or bands are required to finish by midnight.
5. Wedding Ceremonies can take place in the room reserved for the Reception or on the adjacent lawn. No Ceremonies are allowed on the deck. Wedding Ceremony Fee is \$500.00 which allows early access for Photography.

Member Initial _____ Sponsored Entity _____

Prices and Gratuities

Meal prices for events will be guaranteed for 15 days prior to your event. Prices are subject to change with 15 days written advanced notice of the event. State sales tax and an 20% service charge will be added to all charges.

Member Initial _____ Sponsored Entity _____

Function Deposits

To secure your reservation you must make a deposit of \$500 for the Ballroom and \$250 for all other rooms. ALL DEPOSITS SHALL BECOME NON-REFUNDABLE 90 DAYS PRIOR TO THE EVENT, 180 DAYS FOR WEEKEND DATES APRIL THROUGH SEPTEMBER.

Guarantees

The Club requires a guarantee, on the number of attendees for an event, 72 hours in advance of the function. The billing will be made for the guarantee or the actual number attended whichever is higher. If a guarantee is not received before this period the most recent number of guests specified will be considered the guarantee. If attendance is above this amount, with authorization we will prepare, serve and charge additional meals. Be advised this may cause a delay in service and the additional meals may be different from those originally ordered.

Member Initial _____ Sponsored Entity _____

Bar Set-Ups

A minimum bar charge of \$250.00 per function requesting a bar must be met or a \$25.00 per hour bartender fee will be assessed.

Member Initial _____ Sponsored Entity _____

BANQUET/MEETING RESERVATION FORM

Requested Date _____

Time _____ To _____

Type of Event _____

Number of Guests _____

Immediate Family Club Event

Other

Sponsoring Member Name _____

Club Number _____

Contact Name _____

Phone _____

Address _____

Phone _____

Room Desired

Main Ballroom 250 Capacity

Small Ballroom 150 Capacity

Northwest Room 75 Capacity

Crow's Nest 45 Capacity

Burgee Room 30 Capacity

Food Service Yes No

Food Service Time _____

Bar Service Yes No

Bar Service Time _____

Will you have Music? _____

Time of Music _____

Any audio/video equipment needs? (\$75 fee for use of the Ballroom video screens and equipment)

AS A MEMBER SPONSOR, I AGREE TO BE PRESENT AT THE EVENT I AM SPONSORING.

Member's Signature

Date

.....
Office Use Only

Date Received _____

Deposit Amount _____

MEMBER FUNCTION QUESTIONNAIRE

To comply with Internal Revenue Service guidelines, the following information must be obtained for all functions of more than eight persons.

Host Member's Name _____

Member Number _____ Date of Function _____

Total Number in Group _____ Estimated Total Charges \$ _____

The host member must answer the following questions:

I have paid for the services and will not be reimbursed for nonmember charges Yes _____ No _____

Number of nonmembers in group _____ Estimated nonmember charges \$ _____

If yes, skip the rest of the questions and sign at the bottom.

If no, please continue.

1. I will be reimbursed by nonmembers, other than my employer, or they will pay the club directly

Yes _____ No _____

a. If yes, indicate the amount paid by nonmembers \$ _____

- b. If this is a gratuitous payment for your benefit, indicate donor's name and your relationship to donor

Donor's name & relationship _____

Reason why gratuitous _____

2. I will be reimbursed by my employer, or he/she will pay the club directly Yes _____ No _____

If yes, complete the following:

a. Employer's name & address _____

b. Indicate the amount of the payment attributable to nonmember use _____

- c. If a large number of nonmembers are involved and they are readily identifiable as a particular class of individuals, please indicate such class and the business or other relationship to the member or indicate each nonmember's name and business or other relationship to the member on the back of this form.

Class of individual's _____ Relationship to member _____

- d. Were your business, personal or social purposes served by this nonmember use Yes _____ No _____

Member's position in company _____

Purpose served _____

Signature of Member _____ **Date** _____

BREAKFAST

Continental

(Minimum of 15 guests)

Traditional

Assorted muffins and pastries

Chilled juices

Coffee and herbal tea

\$7.50 per person

Healthy Choice

Oatmeal with assorted toppings

Whole Wheat toast

Chilled juices

Coffee and herbal tea

\$7.95

Classic

Assorted muffins, pastries and
petite croissants

Seasonal fruit display

Chilled juices

Coffee and herbal tea

\$9.95 per person

BUFFETS

(Minimum of 25 guests)

The Burgee

Assorted muffins and
pastries

Seasonal fruit display

Bacon and link sausage

Scrambled eggs

Hash brown potatoes

Chilled juices

Coffee and herbal tea

\$14.95 per person

The TYC Northwest

Assorted muffins,
pastries and petite croissants

Seasonal fruit display

Cheese blintzes with berry sauce

Scrambled eggs with minced ham

Smoked salmon with bagels
and cream cheese

Avocado shrimp platter

Bacon and link sausage

Hash brown potatoes and home fries

Chilled juices

Coffee and herbal tea

\$20.95 per person

The Crow's Nest

Assorted muffins, pastries,
and petite croissants

Seasonal fruit display

Bacon and link sausage

Hash brown potatoes

Scrambled eggs with cheese

Waffles with fruit toppings
and whipped cream

Chilled juices

Coffee and herbal tea

\$16.95 per person

BUFFET LUNCHES

(Minimum of 25)

Served with Sourdough rolls, coffee, and tea.

Choice of 1

Choose 1 Entrée,
1 salad & 2 accompaniments
\$17.95

Choice of 2

Choose 2 Entrées,
2 salads & 2 accompaniments
\$20.95

Lunch Entrees

Eggplant Parmesan
Lasagna (Meat or Veggie)
Chicken Marsala
Chicken Teriyaki
Chicken Fettuccine

Beef Stroganoff
Chicken Crepes
Garlic Lemon Chicken
Chicken Dijon
Beef Carbonade

Chicken Parmesan
Pasta Primavera
Swedish Meatballs
*Lemon Pepper Salmon
*Stuffed Dover Sole
*Add \$3.00

Lunch Salads

Green
Asian Noodle

Caesar
Pasta

Potato
Pea

Lunch Accompaniments

Roasted Red Potatoes
Rice Pilaf

Potatoes Au Gratin
Seasonal Vegetable Medley

Garlic Mashed Potatoes
Buttered Pasta

Deli Supreme Sandwich Buffet

\$15.95 | With Soup \$17.95

Sliced Ham, Turkey & Roast Beef
Assorted Breads & Rolls
Mustard, Mayonnaise, and Horseradish
Green Salad with Choice of 2 Dressings

Sliced Imported & Domestic Cheeses
Lettuce, Tomato, and Onion Tray
Choice of Pasta or Potato Salad
Coffee, Tea, and Iced Tea

Build your own Chef Salad Buffet

\$14.95

Assorted Meats, Cheeses, Vegetables, and assorted dressing.

Build your own Cobb Salad Buffet

\$15.95

Including turkey, bacon, bleu cheese, tomatoes, avocados, olives, eggs, and dressing.

PLATED LUNCHES

Parties of 15 and under will be asked to dine in the restaurant at one table. They may order off the menu or have a limited menu designed for them. Request for two selections add \$2.00 per person.

Salads

Salads are served with fresh baked rolls and butter, coffee, tea or ice tea.

Trio Salad	\$15.95	Grilled Chicken Caesar	\$15.95
Shrimp salad, Chicken salad & fresh fruit		Grilled chicken breast atop a Caesar salad.	
Strawberry Chicken Salad	\$15.50	Turkey Cranberry Salad	\$16.95
Drizzled with lemon poppy seed dressing.		Mixed greens tossed with dried cranberries, Mandarin oranges, toasted almonds, turkey, and Citrus vinaigrette.	
Chef Salad	\$15.95	Warm Steak Salad	\$17.95
Ham, turkey, Swiss and Cheddar cheese presented atop mixed greens.		Marinated strip loin grilled, laid atop mixed greens, topped with Gorgonzola cheese and Balsamic vinaigrette.	
Shrimp Louie	\$17.95		
Bay Shrimp served Louie style.			
Cobb Salad	\$15.95		
Turkey, bacon, bleu cheese, tomato, olives, avocado and eggs arranged on mixed greens.			

Sandwiches

Sandwiches are served with your choice of fresh fruit, french fries, potato salad or coleslaw.

Soup & Sandwich Combo	\$11.95	New York Steak Sandwich	\$15.95
Clam chowder or soup of the day served with your choice of deli sandwich.		Strip steak served on a grilled french roll with Cheddar Cheese and caramelized port onions.	
Croissant Sandwich	\$12.50	Focaccia Sandwich	\$12.95
Tuna or chicken salad served on a flaky croissant.		Turkey, Swiss cheese, tomato, green leaf and cucumber aioli.	
Turkey Club Croissant	\$12.95	Hot Crab Sandwich	\$15.95
Smoked turkey breast, bacon lettuce, tomato and dijonaise.		Warmed crab and Cheddar cheese on a grilled english muffin.	

Lunch Entrees

Lunch entrees come with a mixed green salad and dressing of your choice.

New York Steak	\$19.95	Baked Salmon	\$18.95
Topped with a port wine cream and frizzled onions, served with red jacket mashed potatoes and vegetables.		Northwest fillet topped with cucumber dill sauce, served with rice pilaf and vegetables.	
Chicken Mushroom Crepes	\$16.95	Lime Broiled Halibut	\$20.95
Topped with cream sauce, served with rice pilaf and vegetables.		Broiled Halibut fillet topped with lime beurre blanc, served with rice pilaf and vegetables.	
Szechwan Prawn &Vegetable Kabob	\$15.95	Chicken Dijon	\$16.95
Szechwan marinated and served with rice pilaf.		Pan seared breaded breast of chicken topped with Dijon cream sauce, served with red jacket mashed potatoes and vegetables.	
London Broil	\$17.95	Vegetarian Lasagna	\$15.95
Sliced marinated flank steak topped with sautéed mushrooms, served with red jacket mashed potatoes and vegetables.		Layered with assorted vegetables and cheese.	

CARVED MEATS

All carved meats are served with assorted rolls and condiments.

All meats will be carved by one of our Culinary Staff.

<u>Roasted New York Strip</u>	\$350.00
Serves approximately 30 quests, served with Café de Paris sauce.	
<u>Oven Roasted Beef</u>	\$395.00
Serves approximately 100 guests, served with Dijon mustard and creamed horseradish.	
<u>Roasted Prime Rib of Beef</u>	\$395.00
Serves approximately 40 guests, served with creamed horseradish.	
<u>Honey Baked Bone-In Ham</u>	\$250.00
Serves approximately 50 guests, served with honey mustard sauce.	
<u>Roasted Boneless Pork Loin</u>	\$200.00
Serves approximately 30 guests, served with apple raisin chutney.	
<u>Roasted Turkey Breast</u>	\$165.00
Serves approximately 25 guests, served with cranberry sauce.	

DISPLAYS AND TRAYS

All items below serve approximately 50 guests.

<u>Hot Sandwich Rolls</u>	\$225.00
Ham, Turkey & Roast Beef layered with Swiss & Cheddar cheese. Baked & served hot.	
<u>Sliced Deli Meat and Cheese Display</u>	\$240.00
Assorted deli meats and cheeses served with party breads and rolls.	
<u>Import and Domestic Cheese Display</u>	\$230.00
Assorted cheeses displayed with crackers and sliced baguettes.	
<u>Fresh Sliced Ahi Tuna Display</u>	\$395.00
Served with Asian Jicama slaw, wonton crisps and wasabi sauce	
<u>Chilled Salmon Display</u>	\$350.00
Pacific Salmon poached and garnished with vegetables & cream cheese.	
<u>Fresh Seasonal Fruit Display</u>	\$200.00
Assorted fresh fruit sliced and served with a raspberry cream.	
<u>Seasonal Vegetable Crudite</u>	\$175.00
Assorted garden vegetables accompanied with a Bleu cheese ranch dip.	
<u>Antipasto</u>	\$225.00
Grilled marinated vegetables with Italian style meats and cheeses.	
<u>Dungeness Crab and Artichoke Dip</u>	\$250.00
Served with toast-points.	
<u>Warm Spinach Dip</u>	\$170.00
Served in a sourdough bread bowl with sliced baguettes.	
<u>Chilled Prawn Display</u>	\$375.00
Served with lemon wedges and cocktail sauce.	
<u>Shrimp and Cream Cheese</u>	\$175.00
Cream cheese layered with bay shrimp and cocktail sauce, served with crackers.	

COLD HORS D'OEUVRES

Hors d'oeuvres are sold only by the dozen.
 You should allow for 4 pieces of each per guest.
 Minimum of 4 dozen per item.

<u>Peel & Eat Shrimp</u>	\$31.00 lb.
Spiced peel & eat shrimp served with cocktail sauce. Sold by the pound.	
<u>Deviled Eggs</u>	\$12.00 dz.
Stuffed with a Dijon and light horseradish filling.	
<u>Ham or Chicken Pinwheels</u>	\$17.00 dz.
Flour tortilla filled with ham or chicken salad, rolled, and cut into pinwheel sandwiches.	
<u>House Smoked Salmon</u>	\$21.00 dz.
Our own smoked salmon on English cucumber rounds with Gorgonzola mousse.	
<u>Barbecue Pork</u>	\$22.00 dz.
Marinated boneless pork loin served with hot mustard and sesame seeds.	
<u>Vegetarian Romaine Lettuce Wrap</u>	\$14.00 dz.
Avocados, tomatoes, and cream cheese filling.	
<u>Tomato Basil & Tiger Prawn Bruschetta</u>	\$24.00 dz.
Served on sliced baguettes.	
<u>Finger Sandwiches</u>	\$18.00 dz.
Assorted party breads with chicken, ham, and tuna salad.	
<u>Crab Stuffed Phillo Cups</u>	\$25.00 dz.
With crab, fresh Mango, and herbs.	
<u>Canapés</u>	\$18.00 dz.
Assorted toppings including Gorgonzola cheese, Prosciutto, Vegetable herb cream cheese, Humus, and Kalamata olive.	

COLD SALADS

Each salad serves approximately 30 guests. \$65.00 each

Old Fashioned Potato	Asian Noodle	Marinated Vegetable
Caesar	Tomato, Basil & Red Onion	Italian Penne
Garden Green	Confetti Black Bean	Spinach

HOT HORS D'OEUVRES

Hors d'oeuvres are sold only by the dozen.
You should allow for 4 pieces of each per guest.
Minimum of 4 dozen per item.

<u>Spinach and Bacon Stuffed Mushroom</u>	\$20.00 dz.
<u>Crab Stuffed Mushrooms</u> Filled with a Dungeness crab stuffing.	\$28.00 dz.
<u>Three Cheese Bread</u> French bread topped with a gratin of Parmesan, Mozzarella, and Asiago cheeses. Served with Marinara sauce.	\$13.50 dz.
<u>Andouille Wrap</u> Andouille sausage and caramelized onions baked in puff pastry with red pepper basil relish.	\$18.50 dz.
<u>Meatballs</u> Barbecue, Swedish or Teriyaki.	\$12.00 dz.
<u>Pot Stickers</u> Asian style pot stickers served with sweet hot mustard and Teriyaki sauce.	\$17.50 dz.
<u>Chicken Sate'</u> Marinated chicken strips on skewers with a peanut or soy ginger sauce.	\$19.50 dz.
<u>Chicken and Grilled Pineapple Kabobs</u> Teriyaki marinated and grilled.	\$18.50 dz.
<u>Dungeness Crab Cakes</u> Dollar size crab cakes served with a caramelized onion and pistachio cream.	\$33.00 dz.
<u>Bacon Wrapped Scallops</u> Baked Scallops wrapped with pepper bacon.	\$25.00 dz.
<u>Bacon Wrapped Water Chestnuts</u> Baked Water chestnuts wrapped with bacon.	\$17.50 dz.
<u>Chicken Drumettes</u> Teriyaki, Barbecue, or Sweet & Sour sauce.	\$16.00 dz.
<u>Coconut Shrimp</u> Deep fried and served with a Blood orange sauce.	\$21.00 dz.
<u>Brie en Croute</u> Individual Brie cheese in puff pastry with raspberry.	\$17.00 dz.
<u>Pork and Vegetable Egg Rolls</u> Served with honey Dijon mustard.	\$19.50 dz.
<u>Chicken or Vegetable Quesadillas</u> Black beans, tomatoes, green onions, black olives, and pepper jack cheese, in a crispy tortilla shell.	\$17.50 dz.

BUFFET DINNERS

(Minimum 35 people)

Create your own buffet from the selections listed below.

All buffet dinners are served with Dinner Rolls, butter, coffee, tea or ice tea.

Traditional Selections

Beef Carbonade	Vegetable Lasagna
Beef Stroganoff	Chicken Parmesan
Chicken Dijon	Chicken Stir Fry
Meat Lasagna	Lemon Chicken
Swedish Meatballs	Teriyaki Chicken
Lemon Pepper Cod	Pasta Primavera

Specialty Selections

London Broil
 *Baked Halibut
 Baked Snapper
 Chicken Picatta
 *Baked Salmon
 Chicken Florentine
 Honey Glazed Ham
 Seafood Stuffed Sole
 Chicken Cambozola
 Carved Roast Beef
 Carved Turkey Breast
 Cashew Encrusted Tilapia
 *Roasted New York Strip
 *Roasted Boneless Pork Loin
 *Oven Roasted Prime Rib of Beef
 *Seafood Stuffed Jumbo Pasta Shells

Salads

Mixed Green	Caesar
Pasta Caesar	Potato
Asian Noodle	Spinach
Cucumber Tomato	Pea
Seasonal Fruit	Pasta

Accompaniments

Roasted Red Potatoes	Potatoes Au Gratin
Garlic Mashed Potatoes	Twice Baked Potatoes
Pineapple Glazed Carrots	Scalloped Potatoes
Seasonal Vegetable Medley	Sweet Potato
Asparagus (seasonal)	Couscous
Green Beans with Sun-dried tomato butter (seasonal)	Buffered Pasta
	Rice Pilaf

Desserts

Carrot Cake	Peach Cobbler
Cheesecake Parfait	Brownies
Raspberry Apple Crisp	Citrus Cake
Chocolate Mousse	Chocolate Trifle
Strawberry Shortcake	Fruit Parfait

Selection 1

1 Entrée
 2 Salads
 2 Accompaniments
 1 Dessert

Pricing Per Person
 Traditional \$22.95
 Specialty \$25.95
 *Items Add \$3.00

Selection 2

2 Entrees
 3 Salads
 2 Accompaniments
 2 Desserts

Pricing Per Person
 Traditional \$26.95
 Specialty \$29.95
 Combo \$27.95
 *Items Add \$3.00

Selection 3

3 Entrees
 4 Salads
 3 Accompaniments
 3 Desserts

Pricing Per Person
 Traditional \$30.95
 Specialty \$33.95
 Combo \$31.95
 *Items Add \$3.00

THEME BUFFETS

(Minimum of 50)

These buffets are sold as complete packages.

No substitutions or changes are allowed.

Western Barbecue

Green Salad with Spicy Ranch Dressing
Cajun Potato Salad
Southwestern Coleslaw
Barbecue Chicken & Baby Back Ribs
Spicy Baked Beans
Seasoned Potato Wedges
Corn on the Cob
Jalapeno Corn Bread
Mixed Berry Shortcake
Coffee and Tea
\$30.95 Per Person

Italian Pasta Bar

Caesar Salad
Antipasto Display
Roasted Vegetable Display
Fettuccine, Rotelle
& Penne Pastas
Chicken Alfredo, Marinara and
Pesto sauces
Parmesan Cheese, Black Olives and Green Onions
Meatballs
Garlic Bread Sticks
Tiramisu
Coffee and Tea
\$25.95 Per Person

South of the Border

Garden Green Salad
Soft Flour Tortillas and Hard Taco Shells
Seasoned Ground Beef
Chicken Enchiladas with Pepper Jack & Cheddar
Spanish Rice and Refried Beans
Shredded Cheddar Cheese
Sour Cream and Chipotle Salsa
Guacamole and Shredded Iceberg Lettuce
Cream Cheese Fruit Parfait
Coffee and Tea
\$25.95 Per Person

TYC Favorite

Oven Roasted Prime Rib
Baked Salmon with Cucumber Dill
Chicken Picatta
Garlic Roasted Red Potatoes
Rice Pilaf
Seasonal Vegetable Medley
Mixed Green Salad
Tomato Basil Salad
Pea Salad
Pasta Salad
Rolls and Butter
Raspberry Swirl Cheesecake
Coffee and Tea
\$34.95 Per Person

PLATED DINNERS

All plated entrees include mixed green salad, fresh seasonal vegetables, potato, rice or vegetable couscous, freshly baked Sourdough rolls and butter, coffee, herbal teas, or iced tea.

NY Steak & Salmon

A choice strip steak served alongside a Pacific Salmon fillet.

\$33.95

Tenderloin of Beef Wellington

Tenderloin of Beef topped with mushroom duxelle, wrapped in puff pastry, served on a bed of sauce Bordelaise.

\$33.95

Filet of Beef Oscar

Tenderloin Filet topped with Dungeness crab and asparagus tips, finished with sauce Béarnaise.

\$33.95

Lime Broiled Halibut

Oven broiled Alaskan Halibut fillet topped with lime buerre blanc.

\$32.95

Western Flat Iron Steak

Mesquite marinated choice Flat Iron steak topped with Jack Daniel's watermelon barbecue sauce and caramelized onions.

\$25.95

Sautéed Chicken & Scampi

Boneless chicken breast and Large Tiger prawns served on a bed of Capellini pasta with brandy cream sauce.

\$24.95

Cucumber Dill Salmon

Pacific Northwest Salmon baked with herbs and Chardonnay wine, served with Cucumber dill sauce.

\$25.95

Seafood Stuffed Sole

Fresh Dover sole fillets stuffed with Dungeness crab and bay shrimp, topped with Mornay sauce.

\$25.95

Salmon Duglere

Salmon fillet poached in apple cider, topped with Prosciutto ham and Champagne tomato sauce.

\$26.95

New York Steak

Choice New York strip steak grilled to perfection and topped with frizzled onions.

\$28.95

Salmon & Chicken Florentine

Salmon fillet and boneless chicken breast served on a bed of wilted spinach, topped with Mornay sauce.

\$24.95

Feta Cheese Stuffed Chicken

Boneless breast of chicken stuffed with Feta cheese and topped with Romesco sauce.

\$23.95

Tenderloin of Beef

Broiled filet of beef topped with port wine cream and sautéed mushrooms.

\$30.95

Chicken Picatta

Boneless breast of chicken topped with artichokes, mushrooms, capers, and lemon cream sauce.

\$23.95

PLATED DINNERS

(continued)

For more than two Choices add \$2.00 Per Person

Grilled Mango Salmon

Fresh Salmon fillet topped with homemade Mango Fruit salsa. Served over Jasmine Rice.

\$26.95

London Broil

Grilled marinated strips of choice Flank Steak, topped with sautéed mushrooms and Demi glaze.

\$20.95

Maytag Top Sirloin

A choice Top Sirloin steak grilled and topped with Maytag Bleu cheese gratin and Port wine cream.

\$25.95

Chicken Dijon

Boneless breast of chicken topped with Dijon cream.

\$19.95

Prime Rib

Garlic herb encrusted and slow oven roasted

\$24.95

Chicken Parmesan

Breaded boneless breast of chicken pan seared and topped with Marinara sauce and Parmesan cheese.

\$19.95

Arctic Cod

Seasoned and baked, then topped with a lemon cream sauce.

\$21.95

Chicken Fettuccine Alfredo

Sautéed boneless chicken breast pieces tossed with Fettuccine pasta and Alfredo sauce.

\$18.95

Pasta Primavera

Seasonal vegetables sautéed with garlic, herbs and olive oil, tossed with Fettuccine pasta, served with garlic bread sticks.

\$17.95

Chicken Rollantini

Boneless breast of chicken filled with Asparagus spears, Prosciutto Ham and Fontina cheese. Baked and topped with a rich brown mushroom sauce.

\$21.95

Vegetarian Delight

Oven roasted Portobello mushroom filled with seasonal vegetables. Served with roasted turned potatoes.

\$17.95

Lasagna

Your choice of vegetarian or meat lasagna piled high with melted cheese. Served with garlic bread sticks.

\$18.95

DESSERT

Berry Sorbet	\$3.95
Carrot Cake	\$4.95
Chocolate Overload Torte	\$5.25
Raspberry Chocolate Trifle	\$5.25
Chocolate Mousse	\$3.95
Mixed Berry Shortcake	\$4.75
New York Cheesecake	\$4.50
Strawberry Cheesecake	\$4.95
Berry Bash Cake	\$4.95
Orange Cream Cycle Cake	\$4.50
Wild Berry Torte	\$5.25
Chocolate Chip Cookie Sundae	\$4.25
Cream Cheese Fruit Parfait	\$3.95
Tiramisu	\$5.25
Vanilla or Chocolate Ice Cream or Rainbow Sherbet	\$3.00
Cookies – Chocolate, Peanut Butter, Oatmeal, or Brownies	\$1.25

BEVERAGES & WINE SELECTIONS

Beer

Maximum of 2 kegs per function, approximately 142 glasses per keg.

Domestic Keg - (Miller, Budweiser, Coors,)	\$	350.00
Micro Brew Keg - (Alaskan Amber, Full Sail, Red Hook)	\$	450.00
Beer Domestic Bottle	\$	4.00
Beer Import Bottle	\$	5.00
Beer Domestic Glass	\$	4.00
Beer Import Glass	\$	5.00

Wine

1-liter averages about 8 glasses of wine.

House Wine (Bottle)		
Chardonnay, Cabernet, Merlot or Pinot Grigio	\$	23.00
House Wines by the Glass	\$	7.00
Wycliff Champagne (Bottle)	\$	23.00

Cocktails

Please see policy rules regarding Banquet Bar Service.

Well Drinks	\$	6.00
Call Drinks	\$	7.00
Premium Drinks	\$	9.00 +
Specialty Drinks	\$	10.00 +

Non-Alcoholic

Coffee by the pot	\$	7.00
Coffee by the Urn		
	1.5 Gallon 40 Cups	\$ 60.00
	3 Gallon 80 Cups	\$ 115.00
Sutter Home Fre Merlot, Chardonnay, or White Zinfandel by the glass	\$	7.00
Assorted Canned Soft Drinks	\$	2.00
Fruit Punch-1 Gallon 30 punch cups	\$	45.00
Fruit Punch with Sherbet- 1 Gallon 30 punch cups	\$	55.00
Ice Tea- Gallon 16 glasses	\$	20.00
Sparkling Cider- Bottle	\$	15.00