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# BREAKFAST

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## Continental

(Minimum of 15 guests)

### Traditional

Assorted muffins and pastries

Chilled juices

Coffee and herbal tea

\$8 per person

### Healthy Choice

Oatmeal with assorted toppings

Whole Wheat toast

Chilled juices

Coffee and herbal tea

\$8 per person

### Classic

Assorted muffins, pastries and  
petite croissants

Seasonal fruit display

Chilled juices

Coffee and herbal tea

\$10 per person

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# BUFFETS

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(Minimum of 25 guests)

### The Burgee

Assorted muffins and  
pastries

Seasonal fruit display

Bacon and link sausage

Scrambled eggs

O Brien potatoes

Chilled juices

Coffee and herbal tea

\$16 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

O Brien potatoes

Chilled juices

Coffee and herbal tea

\$22 per person

### The Crow's Nest

Assorted muffins, pastries,  
and petite croissants

Seasonal fruit display

Bacon and link sausage

O Brien potatoes

Scrambled eggs with cheese

Waffles with fruit toppings  
and whipped cream

Chilled juices

Coffee and herbal tea

\$18 per person

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# BUFFET LUNCHESES

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(Minimum of 25)

Served with Sourdough rolls, coffee, and tea.

**Choice of 1**

Choose 1 Entrée,  
1 salad & 2 accompaniments  
\$20

**Choice of 2**

Choose 2 Entrées,  
2 salads & 2 accompaniments  
\$24

Lunch Entrees

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

Beef Stroganoff  
Almond Chicken  
Garlic Lemon Chicken  
Chicken Dijon  
Beef Carbonnade

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

\$18 | With Soup \$20

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

\$16

Assorted Meats, Cheeses, Vegetables, and assorted dressing.

## Build your own Cobb Salad Buffet

\$17

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

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## PLATED LUNCHES

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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.

|  |      |  |      |
|--|------|--|------|
| <b><u>Trio Salad</u></b>   | \$17 | <b><u>Grilled Chicken Caesar</u></b>   | \$17 |
| Shrimp salad, Chicken salad & fresh fruit  |      | Grilled chicken breast atop a Caesar salad.  |      |
| <b><u>Chicken &amp; Berry Spinach Salad</u></b>  | \$17 | <b><u>Prawn Forager Salad</u></b>  | \$20 |
| Drizzled with white balsamic dressing.   |      | Arugula tossed with goat cheese, cherry tomato, mushrooms, and Roasted Shallot vinaigrette.  |      |
| <b><u>Chef Salad</u></b>   | \$17 | <b><u>Warm Steak Salad</u></b>   | \$20 |
| Ham, turkey, Swiss and Cheddar cheese presented atop mixed greens.                     |      | Marinated strip loin grilled, laid atop mixed greens, topped with melted Danish Bleu cheese, caramelized onions, mushrooms and Balsamic vinaigrette. |      |
| <b><u>Shrimp Louie</u></b>   | \$19 |  |      |
| Bay Shrimp served Louie style.   |      |  |      |
| <b><u>Cobb Salad</u></b>   | \$17 |  |      |
| Turkey, bacon, bleu cheese, tomato, olives, avocado and eggs arranged on mixed greens. |      |  |      |

### Sandwiches

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

|  |      |   |      |
|--|------|---|------|
| <b><u>Crispy Chicken Caesar Wrap</u></b>                   | \$15 | <b><u>New York Steak Sandwich</u></b>   | \$19 |
|  |      | Strip steak served on a grilled French roll with Coastal Cheese and caramelized onions and mushrooms. |      |
| <b><u>Croissant Sandwich</u></b>                           | \$14 | <b><u>Focaccia Sandwich</u></b>   | \$16 |
| Tuna or chicken salad served on a flaky croissant.         |      | Turkey, Swiss cheese, tomato, green leaf and Sun-dried tomato aioli.                                  |      |
| <b><u>Turkey Club Croissant</u></b>                        | \$14 | <b><u>Hot Crab Sandwich</u></b>   | \$20 |
| Smoked turkey breast, bacon lettuce, tomato and dijonaise. |      | Warmed crab and Coastal Cheddar cheese sauce on a grilled English muffin.                             |      |

### Lunch Entrees

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

|  |      |  |      |
|--|------|--|------|
| <b><u>New York Steak</u></b>   | \$21 | <b><u>Baked Salmon</u></b>   | \$22 |
| 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.                                   |      |
| <b><u>Almond Chicken</u></b>   | \$19 | <b><u>Halibut with Grilled Pineapple Salsa</u></b>   | \$24 |
| With honey ginger sauce, served with fried rice and vegetables.  |      | Broiled Halibut fillet served with rice pilaf and vegetables.  |      |
| <b><u>Szechwan Prawn &amp; Vegetable Kabob</u></b>   | \$19 | <b><u>Chicken Dijon</u></b>  | \$19 |
| 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. |      |
| <b><u>London Broil</u></b>   | \$20 | <b><u>Vegetarian Delight</u></b>   | \$18 |
| Sliced marinated flank steak topped with sautéed mushrooms, served with red jacket mashed potatoes and vegetables. |      | Served with Quinoa and fresh Vegetables atop a Roasted Portabella Mushroom.  |      |

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## CARVED MEATS

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All carved meats are served with assorted rolls and condiments.

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

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

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## DISPLAYS AND TRAYS

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All items below serve approximately 50 guests.

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

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## COLD HORS D'OEUVRES

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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.

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

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## COLD SALADS

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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             |

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## HOT HORS D'OEUVRES

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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.

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

## Salads

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

## Specialty Selections

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

## Accompaniments

|   |                       |
|---|-----------------------|
| Roasted Red Potatoes                                | Potatoes Au Gratin    |
| Garlic Mashed Potatoes                              | Twice Baked Potatoes  |
| Pineapple Glazed Carrots                            | Scalloped Potatoes    |
| Seasonal Vegetable Medley                           | Sweet Potato Couscous |
| Asparagus (seasonal)                                | Buffered Pasta        |
| Green Beans with Sun-dried tomato butter (seasonal) | 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     \$23  
 Specialty       \$26  
 \*Items Add \$3.00

### Selection 2

2 Entrees  
 3 Salads  
 2 Accompaniments  
 2 Desserts

Pricing Per Person  
 Traditional     \$27  
 Specialty       \$30  
 Combo           \$28  
 \*Items Add \$3.00

### Selection 3

3 Entrees  
 4 Salads  
 3 Accompaniments  
 3 Desserts

Pricing Per Person  
 Traditional     \$31  
 Specialty       \$34  
 Combo           \$32  
 \*Items Add \$3.00

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## THEME BUFFETS

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(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  
\$31 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  
\$27 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  
\$27 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  
Pasta Salad  
Rolls and Butter  
Raspberry Swirl Cheesecake  
Coffee and Tea  
\$36 Per Person



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## PLATED DINNERS

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All plated entrees include mixed green salad, fresh seasonal vegetables, potato or rice, freshly baked Sourdough rolls and butter, coffee, herbal teas, or iced tea. For more than two Choices add \$2.00 Per Person.

### **Grilled Mango Salmon**

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

\$27

### **New York Steak**

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

\$29

### **Prime Rib**

Garlic herb encrusted and slow oven roasted.

\$29

### **Arctic Cod**

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

\$23

### **Tenderloin of Beef**

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

\$33

### **Vegetarian Delight**

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

\$20

### **London Broil**

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

\$22

### **Chicken Dijon**

Boneless breast of chicken topped with Dijon cream.

\$20

### **Chicken Parmesan**

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

\$20

### **Cucumber Dill Salmon**

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

\$27

### **Chicken Picatta**

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

\$24

### **Lasagna**

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

\$20

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## DESSERT

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|  |     |
|--|-----|
| Berry Sorbet   | \$4 |
| Carrot Cake  | \$6 |
| Chocolate Overload Torte                                 | \$6 |
| Raspberry Chocolate Trifle                               | \$6 |
| Chocolate Mousse   | \$5 |
| Mixed Berry Shortcake                                    | \$6 |
| New York Cheesecake                                      | \$6 |
| Strawberry Cheesecake                                    | \$6 |
| Berry Bash Cake  | \$6 |
| Orange Cream Cycle Cake                                  | \$6 |
| Wild Berry Torte   | \$6 |
| Chocolate Chip Cookie Sundae                             | \$5 |
| Cream Cheese Fruit Parfait                               | \$5 |
| Tiramisu   | \$6 |
| Vanilla or Chocolate Ice Cream or Rainbow Sherbet        | \$4 |
| Cookies – Chocolate, Peanut Butter, Oatmeal, or Brownies | \$2 |

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## BEVERAGES & WINE SELECTIONS

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### 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 Soft Drinks  |                    | \$ 2.00   |
| Fruit Punch-1 Gallon 30 punch cups                                  |                    | \$ 45.00  |
| Fruit Punch with Sherbet- 1 Gallon 30 punch cups                    |                    | \$ 55.00  |
| Iced Tea- Gallon 16 glasses   |                    | \$ 20.00  |
| Sparkling Cider- Bottle   |                    | \$ 15.00  |