

Walter Hall Golf Course - Olympic View Room

-catering menu-

Prime Rib buffet*

Slow roasted to juicy tenderness, hand carved and garnished with au jus and horseradish. Served with garlic mashed potatoes, seasonal vegetable and warm dinner rolls 30

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Northwest Salmon & Chicken buffet*

Guests may choose between our signature lemon dill baked salmon or our tangy mesquite chicken breast.

Served with garlic mashed potatoes, seasonal vegetables, and garlic breadsticks 25

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Barbecue Chicken & Ribs buffet*

Smoked Saint Louis style pork ribs slathered in sweet, tangy barbecue sauce and our signature mesquite chicken breast. Served with juicy watermelon, barbecue baked beans and cornbread with sweet honey butter 25

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Pasta buffet*

Three types of pasta w/ marinara and alfredo sauce. parmesan sprinkles, Caesar Salad, breadsticks, and dessert. 20

Add Chicken or Salmon 10 each

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Burger or Brat or Chicken buffet*

1/3# grilled all-beef patties on fresh kaiser rolls with all the fixings paired with our signature beer brats and sauerkraut on a hoagie roll. served with home style potato salad, juicy watermelon and barbecue baked beans 15

Add a meat 8 each

The Sandwedge

Our signature deli sandwich piled with our cutting board smoked turkey, black forest ham or juicy roast beef with fresh lettuce, tomato, onion and pickles. Served with Tim's cascade chips and ice cold fountain soda 11

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The Dog Leg

Golfer's choice of famous "Chicago red-hot" hot dog or our spicy Texas hot link served on a warm stadium roll paired with Tim's cascade chips and an ice cold fountain soda 8.50

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Breakfast Sandwich

Start your morning right with a burrito filled with black forest ham, scrambled eggs and cheese. served with hot coffee 10

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Morning Warm-Up

Fresh brewed coffee and juice served with assorted fresh pastries and fruit 10

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Add Ons:

Lemonade, Hot Tea or Iced Tea - \$20 per gallon

Drink tickets - various price options

Keg - \$250 domestic/\$350 import

Wine Corking Fee - \$15 per bottle

Appetizers - various options

Bartender - \$50 - up to 5 hours

20% gratuity will be added to final food charge. 100% of gratuity distributed to our team. Tax rate of 9.2% added to price stated above (rate increases to 9.7% 4/1/17)

**Buffets include coffee and water bar. Beer, wine and liquor sold at bar only.*

*To ask how we can make your event a success,
please contact John Edwards 425-353-4653 or jedwards@premiergc.com*