

# Catering & Event Menus



# BILL WRIGHT GOLF COMPLEX

**SUMMER/FALL**

\*\*\*Due to continued supply chain & availability issues prices subject to change\*\*\*



# BEACON BREAKFAST

## MENUS

Build your a' la carte breakfast or choose from one of our buffets - 25ppl minimum

### ADD ONS/A LA CARTE

(priced per person)

Roasted Potatoes	\$5
Applewood Bacon	\$6
Sausage Patty	\$6
Assorted Muffins	\$4
Fruit Danish	\$4
Egg Scramble w/cheese	\$8
Vegetarian Scramble	\$9
French Toast	\$8
Smoked Pit Ham Steak	\$9
Breakfast Sandwich	\$9
Cinnamon Roll	\$6
Pancakes	\$6

### TOURNAMENT BOX LUNCH

(choose 2 of the following)

Turkey Pesto Provolone  
Smoked Pit Ham & Swiss  
Roast Beef & Cheddar  
Chicken Caesar Wrap  
Southwest Chicken Wrap

comes with:  
chips, pickle, cookies  
bottled water or fountain  
soda

**\$19**

### BEVERAGES

Bottled Water	\$3
Canned soda	\$3
Orange Juice	\$5
Apple Juice	\$5
Grapefruit Juice	\$5
Coffee	\$4
Hot Tea	\$4
Hot Chocolate	\$4
Hot Apple Cider	\$4
16 oz Domestic Beer	\$6
16 oz Micro	\$8
Mimosa	\$9
Bloody Mary	\$10
Margarita	\$10

### Classic Breakfast Buffet

Includes scrambled eggs & cheese, your choice of breakfast meat, homestyle potatoes, toast and fresh fruit platter & danish

**\$20**

### The Jefferson Park

Includes egg scramble w/goat cheese & herbs, chicken apple sausage, fresh fruit, muffins roasted potatoes & strawberry french toast.

**\$23**

### Beacon Brisket Hash Breakfast

House smoked brisket, pepper & onion hash, egg scramble w/goat cheese & fresh herbs, fruit platter, toast & muffins

**\$26**

### The Scrambler

Includes maple bacon & ham scramble, veggie scramble w/mushrooms, peppers, zucchini, onion, homestyle potatoes, fruit, toast & danish

**\$24**



# APPETIZER MENU

## PLATTERS

Appetizers listed per platter - Each platter serves approximately 25 - 30 ppl.

### FRESH FRUIT + BERRY

Seasonal fresh fruit, berries, dried fruit, nuts + breads  
\$175

### VEGETABLE CRUDITE

Chef's seasonal raw + roasted vegetables + house ranch + hummus dips  
\$150

### EGGPLANT ARTICHOKE DIP

Grilled pita, selected vegetables, olives  
\$175

### HONEY-GLAZED BRIE

Assorted dried fruits, pistachios, fruit compote, crackers + fresh bread  
\$200

### SHRIMP COCKTAIL

House cocktail + sweet chili sauces + lemon wedges  
\$275

### PRETZEL & SAUSAGE SAMPLER

Assorted sausages, pretzel bites white cheddar beer cheese sauce + whole grain mustard  
\$225

### ANTIPASTO

Chef's choice assorted local & imported cured meats, olives, fresh bread  
\$250

### CHEESE BOARD

Local & imported artisanal cheeses, nuts, fruits, crackers + fresh bread  
\$250



# APPETIZER MENU

A LA CART

Appetizers listed per person - Portion sizes vary - 20 person minimum order

## HOUSE PARMESAN CHIPS + DIP

chipotle ranch \$5

## TRI-COLORED TORTILLA CHIPS + DIPS

pico de gallo and guacamole \$8

## SEASONED FRENCH FRIES

ketchup + chipotle ranch dip \$6

## SWEET POTATO TOTS

ketchup + chipotle ranch dip \$6

## TOMATO BRUSCHETTA

basil, parmesan, shallot, garlic, balsamic,  
garlic crostini \$6

## PRETZEL BITES

white cheddar cheese sauce, whole grain  
mustard \$6

## LOADED POTATO SKINS

bacon, green onion, cheddar cheese,  
chipotle ranch sauce \$7

## CORN DOG BITES

ketchup + honey mustard \$6

## CHICKEN TAQUITOS

black bean salsa, pico de gallo, jalapeno,  
white cheddar cheese sauce \$9

## SOUTHWEST CORN + PEPPER DIP

roasted corn, poblanos, cotija, tortilla  
chips \$8

## CAPRESE SALAD

marinated mozzarella, grape tomatoes,  
basil, balsamic \$8

## SPANAKOPITA

spinach + feta with house tzatziki \$7

## CHICKEN WINGS

sweet chili, carolina gold, BBQ, franks \$9

## MEATBALLS

Sweet chili, BBQ or marinara \$7

## PULLED PORK SLIDERS

house bbq sauce + coleslaw garnish \$7

## CHICKEN SATAY BITES

coconut milk Thai peanut sauce \$7

## STUFFED MUSHROOMS

spicy sausage + parmesan or spinach +  
artichoke \$7

## LAMB KEBOBS

preserved lemon, yogurt marinade,  
tzatziki sauce \$10

## SMOKED LOMI SALMON CUPS

salmon, endive, cilantro, chili oil, mama  
lils \$12

## CRAB CAKES

cajun remoulade, chive, lemon zest  
\$12



# MOUNT ST. HELENS

LUNCH BREAK

**\$24 PER GUEST**

## MAINS

(please select 2 entrees)

### CLASSIC SEATTLE DOG

polish kielbasa, smothered in cream cheese, sauteed onions, jalapenos and sriracha sauce

### THE WINDY CITY

beer braised bratwurst with housemade sauerkraut whole grain mustard and sweet peppers

### ITS CHILI DOG

all beef hot dog, house made chili, topped with shredded cheese blend and chopped onions

### THE SAN FRANNER

chicken sausage wrapped in smoked bacon with tomatoes, shredded lettuce and chipotle mayonnaise

## SALADS & SIDES

(please select one side & one salad)

### MIXED FIELD GREEN SALAD

cucumber, grape tomato, pickled red onion, cider vinaigrette

### CAESAR SALAD

croutons, sun-dried tomatoes, shaved parmesan, lemon, pine nut

### SEASONED FRENCH FRIES

served with ketchup & chipotle ranch

### FRESH FRUIT + BERRY PLATTER

chef's choice seasonal fruits

### HOUSE PARMESAN CHIPS + DIP

chipotle ranch

### SWEET ENDINGS

an assortment of freshly baked cookies



**BILL WRIGHT**  
GOLF COMPLEX

# MOUNT RAINIER

**LUNCH BREAK**

**\$25 PER GUEST**

## MAINS

(please select 2 entree sandwiches)

### BBQ PORK

house smoked pulled pork, apple cider slaw, pub bun

### NORTHWEST CHICKEN SALAD

grilled chix, cranberry, celery, red onion, hoagie roll

### CLASSIC CLUB

bacon, lettuce, tomato, ham, turkey cheddar on sour dough

### SHRIMP PO' BOY

grilled shrimp, cole slaw, tomato, cajun remoulade, pub bun

### FRIED GREEN TOMATO

cornmeal breading, lettuce, tomato, pickled onion, garlic aioli, on wheat

### SOUTHWESTERN CHICKEN WRAP

grilled chix, black bean & corn salsa, lettuce, sun dried tomato tortilla

## SALADS & SIDES

(please select 1 salad.)

### MIXED FIELD GREEN SALAD

cucumber, grape tomato, pickled red onion, house ranch, parmesan vinaigrette

### CAESAR SALAD

croutons, sun-dried tomatoes, shaved parmesan, lemon, pine nut, caesar dressing

### SUMMER BERRY SALAD

spinach, strawberry, blackberry, almonds, shaved onion, feta, berry vinaigrette

### FRESH FRUIT + BERRY

Chef's choice seasonal fruits

### HOUSE PARMESAN CHIPS + DIPS

Chipotle ranch

### SWEET ENDINGS

Assorted fresh baked cookies



# BEACON BURGER

GRILL

**\$30 PER GUEST**

## MAINS

(vegetarian black bean burgers available by request)

8oz. BLACK ANGUS BURGER  
GRILLED CHICKEN BREASTS

## FIXINGS

Pub Bun  
Cheddar  
Swiss  
Pepperjack  
Bleu Cheese

Tomatoes  
Sliced Onion  
Applewood Smoked Bacon  
Caramelized Onion  
Sautéed Mushroom

House BBQ Sauce  
Honey Mustard  
Mayonnaise  
Ketchup  
Dijon

## SALADS & SIDES

(please select 2 salads)

### MIXED FIELD GREEN

cucumber, grape tomato, pickled red onion, shredded cheese, cider vinaigrette

### JEFFERSON CAESAR

crouton, sun-dried tomatoes, shaved parmesan, lemon, pine nut, caesar dressing

### BACON + BLEU POTATO SALAD

Bacon, celery, red onion, bleu cheese crumbles

### APPLE CIDER SLAW

red cabbage, carrots, creamy chipotle dressing

### SEASONED FRENCH FRIES

SWEET POTATO TOTS ‘

### SWEET ENDING

assorted fresh baked cookies



# MARKET STREET

TACO BAR

**\$30 PER GUEST**

## MAINS

SEASONED GROUND BEEF  
SHREDDED CILANTRO CHIPOTLE CHICKEN

## FIXINGS

Flour tortillas  
Corn tortillas  
Pico de gallo  
Shredded Lettuce

Shredded Cheeses  
Sour Cream  
Jalapenos  
Verde + Rojo Sauces

## SIDES

### CHICKEN TAQUITOS

Black bean salsa, jalapeno, pico, white cheddar cheese sauce

TRI COLORED TORTILLA CHIPS  
GRILLED FAJITA VEGETABLES  
SPANISH RICE  
BORRACHO BLACK BEANS

## SWEET ENDING

MEXICAN CHOCOLATE BROWNIES or CHURROS  
fresh cinnamon whipped cream

## POPULAR ENHANCEMENTS

HOUSE SMOKED PORK CARNITAS \$4  
BAJA-STYLE ROCKFISH \$6





# GREENWOOD GYRO

**BUFFET**

**\$36 PER GUEST**

## MAINS

**YOGURT MARINATED LAMB**

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**HERBED CHICKEN BREAST**

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**FALAFEL**

**\*\* Buffet served with warmed pita and house made tzatziki sauce \*\***

## SALAD & SIDES

### HUMMUS

house made w/eggplant & roasted garlic

### FETA FRIES

dusted with fresh herbs and paprika

### GREEK SALAD

cucumber, tomato, red onion, feta

### CAULIFLOWER SALAD

chickpeas, medjool dates, pickled onion, cucumber  
honey date dressing

## SWEET ENDINGS

Lemon Bars + Fresh Strawberry



# PIKE STREET PASTA BAR

**\$38 PER GUEST**

## MAINS

(please select 2 entrees)

### BAKED BOLOGNESE

Gobetti pasta, house meat sauce, carrot, oregano, bread crumb shaved parmesan

### CAJUN CHICKEN PASTA

Penne pasta, roasted onions + peppers, sausage + blackened chicken, cajun cream sauce

### PESTO PRIMAVERA

Penne pasta, spinach, peppers, artichokes, onion, mushroom, parmesan, basil pesto

### SEAFOOD LINGUINIE

chef's choice seasonal catch, shellfish, lemon, herbs, tomato, white wine butter sauce.. Add \$5

## SALADS AND SIDES

### ASSORTED BREADS & ROLLS

fresh herb butter

### CAESAR SALAD

House-made croutons, sun-dried tomatoes, shaved parmesan, lemon wedges, house caesar dressing

### CAPRESE SALAD

buffalo mozzarella, pine nuts, tomato medley, basil, arugula, lemon vinaigrette

### SUMMER SQUASH BAKE

zucchini, yellow squash, grape tomato, red onion, parmesan, garlic + herbs

## SWEET ENDING

new york cheesecake squares



# GOLDEN GARDENS

**BBQ BUFFET**

**\$45 PER GUEST**

## MAINS

**HOUSE SMOKED PORK RIBS**  
mesquite dry rub, house bbq sauce

**CITRUS JERK CHICKEN LEGS**  
roasted with fresh-herb + citrus marinade

**PULLED PORK SLIDERS**  
snowdrift apple cider slaw, IPA BBQ sauce

## SALADS & SIDES

**JALAPENO CHEDDAR CORNBREAD**  
whipped honey butter

**PINEAPPLE BAKED BEANS**  
pinto + white bean, molasses, pineapple

**BACON + BLEU POTATO SALAD**  
egg, scallion, bleu cheese, bacon

**WATERMELON SALAD**  
feta, pickled red onion, mint, honey

**SWEET ENDING**  
bourbon bacon brownies

## POPULAR ENHANCEMENTS

chili lime elote' \$6  
beer baked mac & chese \$7



# PIONEER SQUARE

**BUFFET**

**\$48 PER GUEST**

## MAINS

(please select 2 entrees)

### TOP LOIN PORK CHOP

sour cherry & cider sauce

### GRILLED ROCKFISH

fresh mango salsa

### BRUSCHETTA CHICKEN

basil, mozzarella, tomato, balsamic

### BLACKENED SALMON FILET

cajun herb butter

## SALADS & SIDES

### ASSORTED BREADS & ROLLS

honey butter

### SUMMER BERRY SALAD

strawberry, blueberry, pecan, pickled red onion, feta cheese, berry vinaigrette

### CURRIED CAULIFLOWER

field greens, curried cauliflower crumbles, pistachio, cranberry, carrot, honey-date cider dressing

### ROASTED RED POTATOES

fresh garden herbs, garlic + oil

### BLISTERED HARICOT VERT

chili flake, garlic oil

### SWEET ENDING

lemon bars + fresh strawberries  
cheesecake bites



# CAPITOL HILL

**BUFFET**

**\$52 PER GUEST**

## MAINS

### CHICKEN PICCATA

lemon-caper white wine sauce

### CRAB CAKES

cajun remoulade

### GRILLED FLANK STEAK

cilantro chimichurri sauce

## SALADS & SIDES

### ASSORTED FRESH BREADS & ROLLS

herb butter

### SPINACH SALAD

strawberry, radish, red onions, chives, goat cheese, berry vinaigrette

### SUMMER SQUASH BAKE

zucchini, yellow squash, grape tomato, red onion, Parmesan, garlic + herbs

### HERB POTATO MASH

rosemary, garlic butter

### ORZO SALAD

cucumber, tri colored tomatoes, red onion, feta, castelvetro olive

### SWEET ENDINGS

bread pudding bites

triple berry crisp



# DESSERT MENU

## A LA CARTE

### ASSORTED FRESH BAKED COOKIES

selection of chocolate chip, peanut butter, white chocolate macadamia nut, caramel crunch, oatmeal raisin \$5

### MEXICAN CHOCOLATE BROWNIES

cinnamon + vanilla whip cream \$7

### NEW YORK CHEESECAKE SQUARES

berry compote + white chocolate curls \$7

### MEYER LEMON BARS

fresh strawberry + powdered sugar \$7

### BACON BOURBON BROWNIES

bourbon caramel sauce + chocolate curls \$8

### TRIPLE BERRY CRISP

fresh amaretto whipped cream \$8

### BREAD PUDDING BITES

powdered sugar + bourbon caramel sauce \$6

### BAKED APPLE BLOSSOMS

caramel puffed pastry + cinnamon whipped cream \$8