



**Cascade Club
Catering**

MEMBER PRICING

Cold Hors D'oeuvres Display Presentations

{Serves Approximately 25 People}

Caesar, Spinach or Trilogy Classic Salad.....	\$62
Vegetable Crudit� with Ranch Dressing.....	\$70
Seasonal Sliced Fruit & Berries.....	\$90
American Farmhouse & Imported Cheeses with Grapes, Sliced Baguette & Crackers.....	\$145
Antipasto.....	\$125
Parmesan Crostini with Roasted Garlic Ch�vre.....	\$100
Mediterranean Platter with Hummus, Tapenade & Bruschetta with Crostini & Pita Crisps.....	\$110
Chilled Citrus Basil Marinated Prawns with Cocktail Sauce.....	\$125
Smoked Salmon Platter with Herbed Cream Cheese, Crackers, Capers & Pickled Onion.....	\$125
Charcuterie Platter.....	\$125
Cured Meats, Pate, Cornichons & Crispy Baguette.....	\$130



Hot Hors D'oeuvres Display Presentations

{Serves Approximately 25 People}

Swedish, BBQ, Sweet & Sour or Marinara Meatballs.....	\$95
Thai Peanut Chicken Satay.....	\$105
Assorted Mini Quiches.....	\$125
Prosciutto Ham & Puff Pastry-Wrapped Asparagus.....	\$110
Vegetarian or Chicken Empanadas.....	\$120
Pulled Pork Sliders with Spicy Cole Slaw.....	\$105
Vegetarian or Chicken Egg Rolls with Sweet & Sour Dipping Sauce.....	\$90
Vegetarian Spring Rolls with Sweet Thai Chili Sauce.....	\$95
Deep Fried Cauliflower or Zucchini Sticks with Ranch Dip or Chipotle Aioli.....	\$95
Cornitelli-Spinach & Sausage Filled Pastry.....	\$105
Crab, Spinach & Artichoke Dip with Crostini.....	\$125



Lunch Buffet

Pan Seared Chicken Breast.....	\$14 pp
Includes Salad, Bread & Your Choice of Vegetable	
Build-Your-Own Sandwich Buffet.....	\$13 pp
Build-Your-Own Salad Buffet.....	\$14 pp
Build-Your-Own Taco Bar.....	\$12 pp
Afternoon Tea.....	\$14 pp



Dinner Buffet

Includes Salad, Bread, Choice of Vegetable & Starch (If Appropriate)

Slow-Roasted Prime Rib.....	\$25 pp
Pan-Seared Wild Salmon with Basil Pesto Sauce.....	\$20 pp
Filet of Beef Tenderloin with Shitake Mushroom Port Wine Demi-Glace.....	\$30 pp
Beef Wellington; Puff Pastry, Mushroom Duxelle, Pinot Noir Reduction Demi-Glace.....	\$33 pp
Beef Bourguignon; Red Wine, Champignons, Pearl Onions.....	\$22 pp
Chicken Marsala; Wild Mushroom Sauce.....	\$18 pp
Chicken Parmigiana; Marinara, Mozzarella, Parmesan.....	\$20 pp
Chicken Nocciola; Hazelnut Encrusted, Porcini Mushroom Sauce.....	\$20 pp
Baked Salmon; Pinot Noir-Marionberry Gastrique.....	\$22 pp
Lamb Loin Chops; Cabernet Sauvignon, Rosemary-Dijon Reduction.....	\$35 pp
Chicken Cordon Bleu; Ham, Gruyere Cheese, Béarnaise Sauce.....	\$20 pp
Parmesan Chicken or Broccoli Pasta Bake.....	\$16 pp
Meat Lasagna a la Bolognese.....	\$18 pp



Breakfast & Brunch

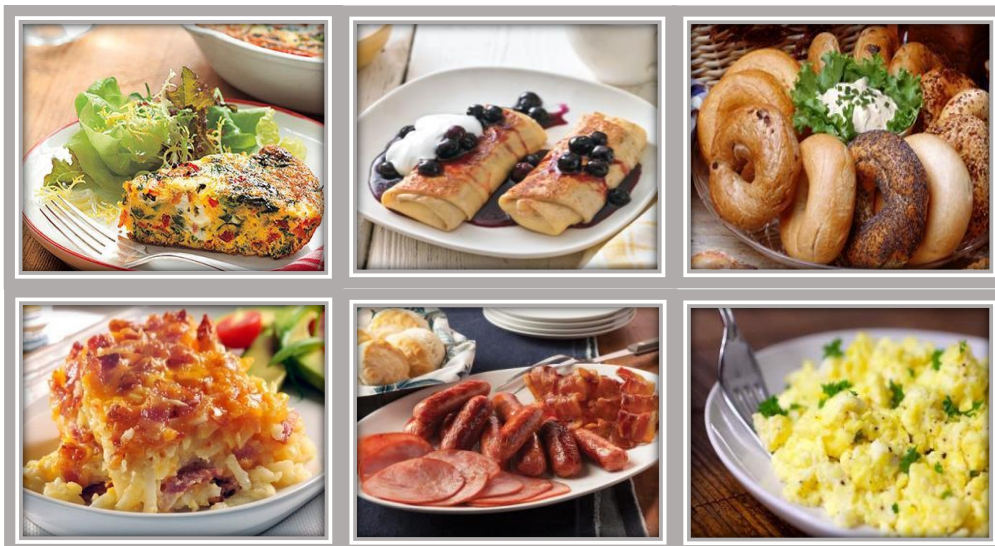
{Serves Approximately 25 People}

Continental Breakfast.....	\$9 pp (10 Person Minimum)
European Continental Breakfast.....	\$11 pp (10 Person Minimum)
Traditional Breakfast Buffet.....	\$12 pp (20 Person Minimum)
Breakfast Frittata.....	\$12 pp (20 Person Minimum)
Blintzes & Eggs.....	\$16 pp (20 Person Minimum)

Build-Your-Own Breakfast

{Serves Approximately 25 People}

Fruit Salad Platter.....	\$45
Bagels & Cream Cheese.....	\$30
Scrambled Eggs.....	\$40
Breakfast Casserole.....	\$45
Breakfast Potatoes.....	\$30
Ham, Bacon or Sausage.....	\$45
Blintzes with Fruit Compote.....	\$70



Sweets

{Serves Approximately 25 People}

Cookies.....	\$25
Brownies.....	\$25
Breakfast Breads & Scones.....	\$25
Assorted Muffins.....	\$40



Beverage Service

{Serves Approximately 25 People}

Coffee: Regular and Decaf.....\$25

Condiments Included

Iced Tea.....\$25

Fruit Punch.....\$30

Fresh Fruit-Infused Water.....\$10

Corkage Fee.....\$10 per 750 ml Bottle

Magnums.....\$15 per Bottle

15% Gratuity of the food & beverage total (before tax) applied to all events where the use,
washing and re-stocking of China is required.