



*TWIN LAKES GOLF  
&  
COUNTRY CLUB*

***Banquet Information***

*3583 SW 320<sup>th</sup> Street  
Federal Way, WA 98023  
253.927.4440, fax 253.927.4441*

*Add 18% gratuity and 9.5% sales tax to all menu prices.*

## ***HORS D'OEUVRES LIST***

***Prices are based per dozen unless otherwise noted.***

### ***COLD***

<i>Deviled eggs</i>	<i>\$10</i>
<i>Assorted wraps</i>	<i>\$11</i>
<i>Maple pecan ham rolls</i>	<i>\$9</i>
<i>Tomato basil bruschetta</i>	<i>\$9</i>
<i>Antipasto skewers</i>	<i>\$13</i>
<i>Curried chicken puffs</i>	<i>\$11</i>
<i>Northwest Nori rolls with smoked salmon &amp; asparagus</i>	<i>\$12</i>
<i>Stuffed cucumber with bay shrimp &amp; Roquefort</i>	<i>\$12</i>
<i>Assorted finger sandwiches</i>	<i>\$10</i>
<i>Stuffed figs with goat cheese and caramelized almonds</i>	<i>\$12</i>
<i>Beef carpaccio on toast points with pesto</i>	<i>\$12</i>
<i>Stuffed baby red potatoes with sour cream &amp; caviar</i>	<i>\$12</i>

### ***HOT***

<i>Chicken quesadilla</i>	<i>\$13</i>
<i>Bacon wrapped scallops</i>	<i>\$24</i>
<i>Mini quiche with bacon &amp; gruyere</i>	<i>\$12</i>
<i>Southwest chicken egg rolls</i>	<i>\$18</i>
<i>Beef kebobs with plum sauce</i>	<i>\$19</i>
<i>Chicken satays with Thai peanut sauce</i>	<i>\$20</i>
<i>Pancetta &amp; spinach stuffed mushrooms</i>	<i>\$20</i>
<i>Sweet n- sour drummettes</i>	<i>\$13</i>
<i>Spanakopita</i>	<i>\$19</i>
<i>Dungeness crab cakes with Thai sweet chili sauce</i>	<i>\$30</i>
<i>Pot stickers with pork</i>	<i>\$14</i>
<i>Bacon wrapped water chestnuts</i>	<i>\$13</i>
<i>Tiger prawn satays with honey bourbon glaze</i>	<i>\$19</i>
<i>Crab &amp; cheddar in phyllo cups</i>	<i>\$25</i>
<i>Mini beef wellington</i>	<i>\$18</i>
<i>Meatballs ~ choice of Swedish, sweet~n~sour, bbq or Italian</i>	<i>\$9</i>

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## **DISPLAY TRAYS**

*Prices based on 100 people unless otherwise indicated.*

### **THE NEW YORK DELI**

*Thinly sliced high quality deli meats including turkey, roast beef, salami, pastrami and honey glazed ham, colorfully arranged with sliced imported and domestic cheese, fresh sliced breads, rolls and condiments.*

**\$10 per person**

### **FRESH FRUIT DISPLAY**

*An assortment of manicured fresh melons,  
Market fresh berries and grapes.*

**\$400**

### **ANTI PASTO TRAY**

*Marinated vegetables, arranged around imported meats and cheeses  
with tangy balsamic vinaigrette.*

**\$400**

### **VEGETABLE CRUDITE**

*Garden fresh vegetables colorfully displayed in a  
wicker basket with pesto ranch dressing.*

**\$300**

### **GRILLED VEGETABLE DISPLAY**

*Fire grilled vegetables colorfully arranged on a bed of romaine hearts with pesto ranch and balsamic vinaigrette.*

**\$300**

### **CHEESE BOARD**

*A variety of imported and domestic cheese cubed and sliced with seasonal berries,  
grapes and assorted crackers.*

**\$400**

### **CHILLED SALMON DISPLAY**

*A combination of alder smoked salmon and poached salmon displayed with lemon caper cream cheese, sliced baguettes and mini bagels.*

**\$500**

### **BAKED BRIE**

*Imported French Brie baked in pastry and served with assorted crackers.*

**\$550**

### **CHILLED PRAWNS**

*Layered on a mound of ice with spicy tomato horseradish sauce.*

**\$700**

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### **TWIN LAKES EXTRAVAGANZA**

*Carved prime rib with au jus and creamy horseradish*

*Chicken Marsala*

*Sweet & Sour Salmon*

*Roasted baby red potatoes*

*Wild rice pilaf*

*Sautéed garden vegetables*

*Fresh fruit display*

*Tortellini salad*

*Tossed Caesar salad*

*Rolls & butter*

*\$35 per person*

### **THE GRAND AFFAIR**

*Carved beef tenderloin*

*With tea rolls & condiments*

*Bacon & Pancetta stuffed mushrooms*

*Chicken satays with Thai peanut sauce*

*Spanakopita*

*Bacon wrapped scallops*

*Salmon display with alder smoked and poached salmon*

*Vegetable crudités*

*Fresh fruit display*

*Tossed Caesar salad*

*Tomato basil bruschetta*

*Curried chicken puffs*

*Deviled eggs*

*\$42 per person*

### **THE SIMPLE SENSATION**

*Carved roast beef and turkey breast with assorted tea rolls & condiments*

*Vegetable crudités with dip*

*Fresh fruit display*

*Imported & domestic cheese display with crackers*

*Tossed Caesar salad*

*Deviled eggs*

*Sweet & sour chicken drumettes*

*Italian Meatballs with Marinara sauce*

*Bacon wrapped chestnuts*

*\$28 per person*

### **ASIAN STYLE BUFFET**

*BBQ Pork with hot mustard and sesame seeds*

*Almond chicken*

*Teriyaki beef with broccoli*

*Pork egg rolls*

*Shrimp fried rice*

*Vegetable yaki soba*

*Mandarin salad with crispy rice noodles*

*\$24 per person*

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### ***SOUTHWESTERN***

*Spicy taco meat*  
*Fajita chicken*  
*Spanish rice*  
*Refried beans*  
*Assorted hard and soft shell tacos*  
*Beef enchiladas*  
*Sweet corn & black bean salad*  
*Tossed greens with assorted dressings*  
*Jalapeno corn bread*  
*\$23 per person*

### ***ITALIAN DELIGHT***

*Caesar Salad*  
*Anti pasta tray*  
*Fresh Fruit*  
*Penne Pasta and Fettuccini Pasta*  
*Marinara & Alfredo Sauces*  
*Italian Sausage and Mushrooms*  
*Parmesan Cheese*  
*Hot Bread Sticks*  
*\$21 per person*  
*Chicken Parmesan ~ add \$3 per person*

### ***COUNTRY BBQ***

*St. Louis style ribs*  
*Honey Dijon chicken*  
*Sweet corn on the cob*  
*Baked beans*  
*Potatoes au gratin*  
*Pasta salad*  
*Watermelon tray*  
*Cole slaw*  
*Tossed green salad with dressings*  
*Jalapeno corn bread*  
*\$25 per person*

### ***HOT CARVED***

*Carved roast beef & turkey*  
*With old fashioned sliced breads and condiments*  
*Garlic mashed potatoes*  
*Fresh vegetable medley*  
*Mushroom and turkey gravy*  
*Fresh fruit tray*  
*Tossed salad with assorted dressings*  
*\$21 per person*

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## **SERVED LUNCHEON MENU**

**STUFFED CHICKEN BREAST** **\$18**

*Stuffed with gorgonzola cheese and prosciutto ham and finished with Zesty tomato basil sauce.*

**CHICKEN PICATTA** **\$16**

*Simply pan fried then simmered in a buttery caper, lemon, basil and sundried Tomato broth.*

**ASIAN CHICKEN CREPES** **\$16**

*Stir fried chicken, shiitake mushrooms, bok choy, bean sprouts and julienned carrots Rolled into a delicate corn crepe and served with soy ginger buerre blanc.*

**HERB CRUSTED SALMON** **\$17**

*Fresh salmon fillet herb crusted and finished with a lemon dill butter flavored With a touch of Dijon.*

**HALIBUT MARINARA** **\$18**

*Fresh Alaskan halibut fillet pan seared then finished with a fresh basil And melon marinara*

**LONDON BROIL** **\$18**

*Grilled to perfection then finished with wild mushroom bordelaise.*

**HOME MADE LASAGNA** **\$16**

*Layers of sweet Italian sausage and imported ricotta cheese with garlic bread.*

**QUICHE LORRAINE** **\$15**

*Classically prepared with bacon, onion and imported Swiss cheese in a light flaky Crust served with fresh fruit*

**TERIYAKI BEEF TENDERLOIN** **\$17**

*Tender slices of beef filet quickly stir fried with Asian style vegetables over curried rice.*

**CRAB CAKE SANDWICH** **\$19**

*Fluffy crab cake with roasted sweet pepper aioli, tomato and sprouts on a grilled Kaiser roll.*

***All entrees served with a choice of classic tossed, traditional Caesar or hearts of Romaine salad and choice of starch and vegetable.***

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## SERVED DINNER OPTIONS

<b>RACK OF PORK</b> <i>Cinnamon rubbed and finished with a creamy apple Dijon sauce.</i>	<b>\$20</b>
<b>PORK TENDERLOIN</b> <i>Pistachio crusted with pear ginger chutney.</i>	<b>\$20</b>
<b>STUFFED CHICKEN</b> <i>Stuffed with gorgonzola cheese and prosciutto ham, finished with zesty tomato basil sauce.</i>	<b>\$22</b>
<b>ROASTED CHICKEN BREAST</b> <i>Smothered with Portobello mushrooms and rosemary port wine sauce.</i>	<b>\$20</b>
<b>NEW YORK STEAK</b> <i>10 ounce center cut New York finished with roasted garlic cloves and zinfandel butter.</i>	<b>\$32</b>
<b>FILET MIGNON</b> <i>Classically bacon wrapped then finished with your choice of Madera wine sauce or Béarnaise sauce.</i>	<b>\$30</b>
<b>PRIME RIB OF BEEF</b> <i>Sliced thickly with port wine mushroom au jus and creamy horseradish.</i>	<b>\$27</b>
<b>HALIBUT PICCATA</b> <i>Pan seared then simmered in a creamy lemon caper sauce fortified with artichokes, mushrooms And fresh basil.</i>	<b>\$26</b>
<b>HICKORY SMOKED SALMON</b> <i>House smoked with apple cider vin blanc.</i>	<b>\$24</b>
<b>JUMBO SCALLOPS</b> <i>Pan seared with a roasted sweet pepper sauce and a balsamic reduction.</i>	<b>\$25</b>
<b>VEAL CHOP</b> <i>Coated gremolata then finished with a marsala wine demi glaze.</i>	<b>\$34</b>

***All entrees served with a choice of classic tossed, Traditional Caesar or Hearts of Romaine salad and choice of starch and vegetable.***

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**STARTER SALAD SELECTION**

**CLASSIC TOSSED** ~ with garlic croutons shredded cheese blend and cider Dijon vinaigrette dressing

**CAESAR** ~ traditional Caesar with romaine lettuce, tomato & lemon garnish, croutons and Caesar dressing.

**HEARTS OF ROMAINE** ~ colorfully decorated with tomato, olive, lemon and chopped egg with creamy Paris dressing.

**SIGNATURE STARTER SALADS**

*Add to entrée at an additional \$3 per person*

**SEASONAL GREENS** ~ topped with gorgonzola cheese caramelized almonds and zest raspberry vinaigrette dressing.

**BABY SPINACH SALAD** ~ with bacon bits, chopped egg, sliced mushrooms and jack cheese with honey mustard dressing.

**CAPRESE SALAD** ~ with fresh mozzarella, roma tomato and fresh basil with balsamic vinaigrette.

**BAY SHRIMP CAESAR** ~ our traditional Caesar simply finished with Chilean bay shrimp.

**ENTRÉE SALAD CHOICES PROVIDED UPON REQUEST**

**ENHANCE ANY ENTRÉE**

<i>Add three sautéed tiger prawns</i>	<b>\$ 8</b>
<i>Add buttered Dungeness Crab</i>	<b>\$ 12</b>
<i>Add three bacon wrapped scallops</i>	<b>\$10</b>

**STARCH CHOICES**

*Garlic mashed potatoes*  
*Wild rice pilaf*  
*Baked potato*  
*Twice baked potatoes*  
*Sweet potato au gratin*

*Curried rice pilaf*  
*Orzo pasta primavera*  
*Roasted red potatoes*  
*Chateau potatoes*  
*Risotto cakes*

**VEGETABLE CHOICES**

*Sugar snaps & baby carrots*  
*Buttered asparagus*  
*Green beans Provencale*  
*Broiled tomato*

*Sautéed zucchini & sweet peppers*  
*Classic medley of broccoli, carrots & cauliflower*  
*Broccoli with hollandaise*  
*Cauliflower au gratin*

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**DESSERT SELECTION**

<b>TRIO PLATE</b> <i>Petite lemon, fudge brownie and apple bread pudding triangles with three sauces and whipped cream.</i>	<b>\$5</b>
<b>GRAND MARNIER CRÈME CARAMEL</b> <i>With fresh berries and cream.</i>	<b>\$5</b>
<b>NEW YORK STYLE CHEESECAKE</b> <i>With raspberry coulis.</i>	<b>\$5</b>
<b>TURTLE CHEESECAKE</b>	<b>\$5</b>
<b>FRESH BAKED APPLE PIE ALA MODE</b>	<b>\$4</b>
<b>WHITE CHOCOLATE MOUSSE</b> <i>With fresh berries and gaufrette cookie.</i>	<b>\$4</b>
<b>FRESH BAKED COOKIE SELECTION</b>	<b>\$3</b>

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