



**Cascade Club
Catering**

CATERING PRICING

Cold Hors D'oeuvres Display Presentations {Serves Approximately 25 People}

Caesar, Spinach or Trilogy Classic Salad.....	\$67
Vegetable Crudit� with Ranch Dressing.....	\$80
Seasonal Sliced Fruit & Berries.....	\$95
American Farmhouse & Imported Cheeses with Grapes, Sliced Baguette & Crackers.....	\$145
Antipasto.....	\$135
Parmesan Crostini with Roasted Garlic Ch�vre.....	\$120
Mediterranean Platter with Hummus, Tapenade & Bruschetta with Crostini & Pita Crisps.....	\$115
Chilled Citrus Basil Marinated Prawns with Cocktail Sauce.....	\$130
Smoked Salmon Platter with Herbed Cream Cheese, Crackers, Capers & Pickled Onion.....	\$135
Charcuterie Platter.....	\$135
Cured Meats, Pate, Cornichons & Crispy Baguette.....	\$135



Hot Hors D'oeuvres Display Presentations

{Serves Approximately 25 People}

Swedish, BBQ, Sweet & Sour or Marinara Meatballs.....	\$105
Thai Peanut Chicken Satay.....	\$105
Assorted Mini Quiches.....	\$135
Prosciutto Ham & Puff Pastry-Wrapped Asparagus.....	\$120
Vegetarian or Chicken Empanadas.....	\$130
Pulled Pork Sliders with Spicy Cole Slaw.....	\$115
Vegetarian or Chicken Egg Rolls with Sweet & Sour Dipping Sauce.....	\$95
Vegetarian Spring Rolls with Sweet Thai Chili Sauce.....	\$100
Deep Fried Cauliflower or Zucchini Sticks with Ranch Dip or Chipotle Aioli.....	\$98
Cornitelli-Spinach & Sausage Filled Pastry.....	\$115
Crab, Spinach & Artichoke Dip with Crostini.....	\$130



Lunch Buffet

Pan Seared Chicken Breast.....	\$15 pp
Includes Salad, Bread & Your Choice of Vegetable	
Build-Your-Own Sandwich Buffet.....	\$14 pp
Build-Your-Own Salad Buffet.....	\$15 pp
Build-Your-Own Taco Bar.....	\$13 pp
Afternoon Tea.....	\$15 pp



Dinner Buffet

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

Slow-Roasted Prime Rib.....	\$27 pp
Pan-Seared Wild Salmon with Basil Pesto Sauce.....	\$22 pp
Filet of Beef Tenderloin with Shitake Mushroom Port Wine Demi-Glace.....	\$33 pp
Beef Wellington; Puff Pastry, Mushroom Duxelle, Pinot Noir Reduction Demi-Glace.....	\$36 pp
Beef Bourguignon; Red Wine, Champignons, Pearl Onions.....	\$25 pp
Chicken Marsala; Wild Mushroom Sauce.....	\$20 pp
Chicken Parmigiana; Marinara, Mozzarella, Parmesan.....	\$23 pp
Chicken Nocciola; Hazelnut Encrusted, Porcini Mushroom Sauce.....	\$23 pp
Baked Salmon; Pinot Noir-Marionberry Gastrique.....	\$28 pp
Lamb Loin Chops; Cabernet Sauvignon, Rosemary-Dijon Reduction.....	\$38 pp
Chicken Cordon Bleu; Ham, Gruyere Cheese, Béarnaise Sauce.....	\$23 pp
Parmesan Chicken or Broccoli Pasta Bake.....	\$18 pp
Meat Lasagna a la Bolognese.....	\$20 pp



Breakfast & Brunch

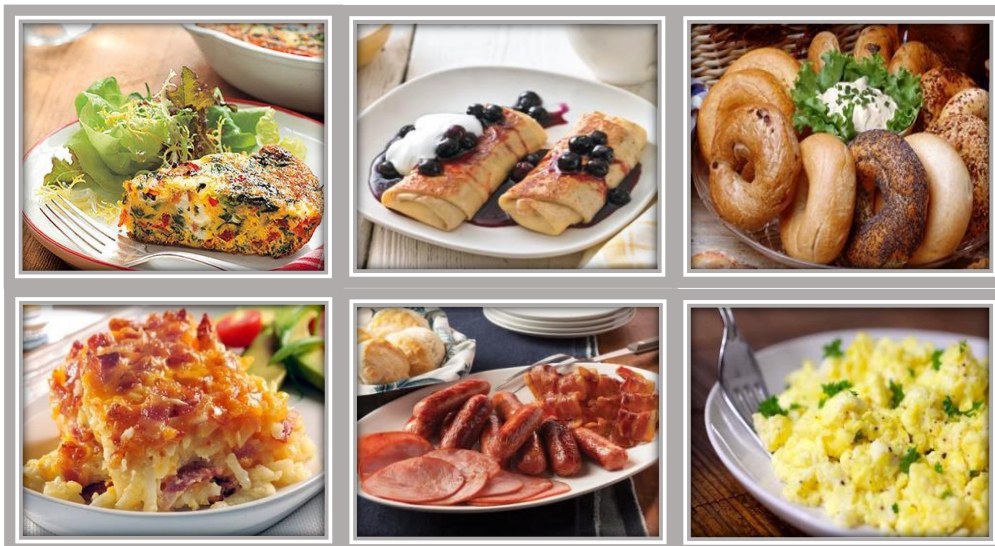
{Serves Approximately 25 People}

Continental Breakfast.....	\$10 pp (10 Person Minimum)
European Continental Breakfast.....	\$12 pp (10 Person Minimum)
Traditional Breakfast Buffet.....	\$13 pp (20 Person Minimum)
Breakfast Frittata.....	\$13 pp (20 Person Minimum)
Blintzes & Eggs.....	\$17 pp (20 Person Minimum)

Build-Your-Own Breakfast

{Serves Approximately 25 People}

Fruit Salad Platter.....	\$55
Bagels & Cream Cheese.....	\$50
Scrambled Eggs.....	\$50
Breakfast Casserole.....	\$55
Breakfast Potatoes.....	\$40
Ham, Bacon or Sausage.....	\$55
Blintzes with Fruit Compote.....	\$75



Sweets

{Serves Approximately 25 People}

Cookies.....	\$35
Brownies.....	\$35
Breakfast Breads & Scones.....	\$40
Assorted Muffins.....	\$50



Beverage Service

{Serves Approximately 25 People}

Coffee: Regular and Decaf\$50

Condiments Included

Iced Tea\$50

Fruit Punch\$60

Fresh Fruit-Infused Water\$20

Corkage Fee\$15 per 750 ml Bottle

Magnums\$25 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.