



*In House
Event
Catering
Menu*

Twin Lakes

G o l f & C o u n t r y C l u b

Appetizers by the dozen

Served Hot

Priced By dozen. 2 dozen minimum

Seafood Appetizers

Pan Seared Shrimp Cakes

Fresh Shrimp Meat with sweet Peppers, Onions & Old Bay Seasoning, Pan seared, topped with Pineapple Salsa.

\$30

Jumbo Bacon Wrapped Prawns

Sweet Jumbo Prawns wrapped in Applewood smoked Bacon, quick deep fried & served with Cocktail sauce.

\$30

Coconut Prawns

Jumbo Prawns breaded with Coconut, quick deep fried, topped with Pineapple salsa & served with Thai Sweet Chili Sauce.

\$30

Seafood Stuffed Mushrooms

Roasted mushrooms caps stuffed with fresh dungeness Crab & Shrimp Meat with Cream Cheese mix and Parmesan Crust.

Market Price

Bacon Wrapped Scallops

Jumbo Sea Scallops wrapped with Applewood smoked Bacon, baked until crisp & served with Chipotle Aioli.

\$34

Tequila Prawns

Sweet Jumbo Prawns marinade in Tequila & Mesquite BBQ Seasoning, wrapped with Corn Tortilla, quick deep fried & served with Roasted Corn Relish.

\$30



G o l f & C o u n t r y C l u b

Beef, Pork & Chicken Appetizers

Beef Mongolian Kebobs

Ginger & Soy marinade Tenderloin Steak with Red Onions, Red Bell Peppers & Pineapple in a Skewer, finished with Teriyaki Glaze.

\$26

Philly Cheese Steak Bite

Thin sliced Steak with Roasted Peppers Onions in a Cream Cheese Mix on a toasted French Crostini.

\$28

Santa Fe Beef Kebob

Tenderloin Steak, Red Onion, Red Bell Pepper & Cherry Tomato Skewer in a BBQ Mesquite Marinade, topped with fresh Pico de Gallo.

\$28

Bom-Bom Chicken Kebobs

Chicken Breast Bites, Red Onions & Red Bell Peppers Skewer marinade in a sweet mustard sauce and oven baked, served with Thai Chili Sauce.

\$24

Chicken Bombs

Chicken Breast Bites with Jalapeno Pepper, wrapped with Applewood smoked bacon, quick deep fried and served with Chipotle Aioli.

\$24

Honey-Chipotle Wings

Plumb and Juicy Wings segments, oven baked and quick deep fried, tossed in a Honey-Chipotle Glaze.

\$26

Stuffed Bolognese Mushrooms

Roasted Mushroom caps stuffed with our classic Bolognese Meat & Cream Cheese Mix with Parmesan Crust.

\$24

Asian Appetizer Duo

Chicken Gyoza & Pork Egg Rolls, quick deep fried and served with Dipping Sauce.

\$26

(Vegetarian Option Available upon Request)

Twin Lakes

G o l f & C o u n t r y C l u b

Vegetarian & Cold Appetizers

Bruschetta Italiana

Classic Tomato-Basil Mix on a Crostini toast, finished with Balsamic Glaze & Parmesan Cheese.

\$20

Mediterranean Tapenade

Classic Tomato-Olive Tapenade on a Crostini toast, finished with Balsamic Glaze & Feta Cheese.

\$20

Deviled Eggs

Traditional Deviled Eggs, finished with Tobiko Caviar.

\$24

Smoked Salmon Mousse Cups

Northwest cold Salmon Lox mixed with Cream Cheese, fresh Dill, lemon Juice & Smoked Paprika served inside of a mini-Phyllo Cup, finished with Tobiko Caviar.

\$28

Fresh Caprese Pickers

Cherry Tomato & fresh Mozzarella Cheese balls Skewers, finished with a Balsamic Glaze, Herb Oil and Micro Greens.

\$24

Shrimp Cocktail Shooter

Juicy poached Tiger Prawns, served with Homemade Cocktail sauce and Avocado-Cucumber Salsa.

\$30

BBQ Pork Appetizer

Chinese style BBQ Pork served with Honey-Wasabi Aioli.

\$26

"Sandwich" Bites

Classic Tuna, Egg or Chicken Salad served open faced over a bite size bread, sliced cucumber & Sandwich spread.

\$24

Black Pearl Cups

Drunken Black Fig Jam & Smoked Gouda Cheese served inside of a mini Phyllo Cup.

\$24

California Salmon Rolls

Smoked Lox Salmon, Avocado-Cucumber Salsa & Cream Cheese wrapped in Roasted seaweed, topped with Tobiko Caviar.

\$32



G o l f & C o u n t r y C l u b

Appetizer Display Trays

Each Serves Approx. 80 Guest

Domestic & Imported Cheese Tray

Cheddar, Pepper Jack, Colby, Herb-Goat & Blue Cheese with fresh Grapes, assortments Berries and Sweet Gherkins with Gourmet Crackers.

\$250.00

Seasonal Fresh Vegetables Tray

Carrots, Broccoli, Cauliflower, Cherry Tomato, Black Olives & Baby Corn served with Ranch and Blue Cheese Dressing.

\$250.00

Seasonal Fruit Platter

Honey Dew, Cantaloupe, Pineapple, Grapes, Mandarin, Oranges & fresh Strawberries.

\$250.00

Baked Brie Cheese Platter

Puff Pastry Baked Brie Cheese, Candied Pecans, Grapes, Cream Cheese mousse & assortment of dried Fruit with Gourmet crackers.

\$250.00

Antipasto Platter

Salami, Coppa & Prosciutto cured meat served with marinated Artichokes, Stuffed Green Olive, Roasted Red Peppers, Pepperoncini, Caprese Skewers, Black Olives & Mozzarella Cheese Balls, served with Gourmet Crackers.

\$270.00

Deli Tray

Thinly sliced high quality deli meats including Turkey Breast, Honey Ham, Roast Beef, colorfully arranged with Lettuce, Tomato, Red Onions & Pickle Chips, served with assortment Cheese Tray. White & Honey-Wheat Bread with the classic condiments.

\$270.00



Build your Own Buffet

Minimum of 25 Guest per Buffet

Salads

(Choice of two)

Potato Salad, Pasta Salad, Pea Salad, Macaroni Salad, House Mix Salad, Cesar Salad, Baby Spinach or Green Mix Salad.

(Includes Rolls & Butter).

Add an additional salad for \$2.00 per Guest.

Side Dishes

(Choice of two)

Garlic Yukon Mash Potato, Scalloped Potato, Roasted Red Potato, Wild Rice Pilaf, Saffron Jazmine Rice, Italian Green Beans, Roasted Mix Veggies (zucchini, Carrots, Onions, Celery & Red Peppers), Steam Broccolini & Baby Carrots, Asparagus(seasonal).

Add an additional side for \$3.00 per Guest.

Entrée Selection

~Two Entrees~

Charged price is the greater of two menu prices

~Three Entrees~

Charged price is the greater of three menu items



G o l f & C o u n t r y C l u b

POULTRY

Chicken Marsala

Pan Seared Chicken Breast with Mushrooms & Onions in a Creamy Marsala Wine Sauce.

\$27

Chicken Caprese

Grill Chicken Breast topped with Caprese Salad, finished with Balsamic Glaze & Herb Oil.

\$27

Chicken Cordon Blue

Chicken Breast stuffed with Ham & Swiss Cheese, finished with Hollandaise sauce and Herb Oil.

\$27

Bone-in Roasted Chicken

Chicken Pieces marinade in Paprika & Garlic Oil, oven baked, finished with Corn Relish.

Chicken a la Oscar

Pan seared Chicken Breast topped with Crab Meat, Asparagus & Hollandaise Sauce.

\$32

(substitute Lobster - Market Price)



G o l f & C o u n t r y C l u b

BEEF & PORK

**Chef Carving Station Fee \$75 Applies to marked items*

***Roasted Prime Rib**

3 hours Slow Roasted Prime Rib in an Herb-Marinade, served with Au jus & Creamy Horseradish

\$65

***Carved New York Steak**

Roasted New York Steak in an Herb-Marinade, served with Peppercorn Demi-Graze

\$60

***Roasted Top Sirloin**

Beef Round Top Roasted to Perfection with house seasoning served with Au jus Horseradish

\$50

London Broil

Perfectly Roasted in a Shallot-Herb Marinade, sliced served with Peppercorn Demi-Graze

\$55

Pork Tenderloin

Pork Tenderloin Wrapped in Applewood Smoked Bacon, served with Stone Ground Mustard Glaze

\$34

Sticky Pork Ribs

St. Louis Pork Ribs in a Mesquite BBQ Rub slowly baked & finished with Honey-Chili Glaze

\$34



G o l f & C o u n t r y C l u b

FRESH SEAFOOD

Salmon Caprese

Grilled Salmon Fillet topped with Caprese Salad, finished with Balsamic Glaze & Herb Oil
\$40

Blackened Salmon

Oven Baked Salmon Fillet with Cajun Seasoning, topped with Pineapple Salsa & Paprika Oil
\$40

South-West Salmon

Grilled Salmon Fillet with Mesquite Seasoning topped with Roasted Corn Relish & Herb Oil
\$40

Caribbean Mahi-Mahi

Grilled Mahi-Mahi Fillet with Caribbean Jerk Seasoning topped with Mango Salsa & Paprika Oil
Market Price

Coconut Crusted Cod

Alaskan Cod crusted with Coconut flakes, finished with Beurre Blanc & Pineapple Salsa
\$34