



## 2019 Tournament Menu

### PRE-EVENT SELECTION

|   |   |                                |
|---|---|--------------------------------|
| Grab & Go Breakfast                         | A warm breakfast sandwich with egg, cheddar cheese, and a sausage patty served on an English muffin   | \$9. <sup>00</sup> per person  |
| BBQ Pulled Pork Sandwich                    | A warm sandwich served on a stadium roll with Tim's Cascade chips, and water or soda  | \$13. <sup>00</sup> per person |
| Grab & Go Lunch                             | Includes a choice of specialty sausage (bratwurst, Polish, or hot dog), with Tim's Cascade chips, and water or soda   | \$15. <sup>00</sup> per person |
| Box Lunch provided by Ingallina's Box Lunch | Each box includes a handsomely filled sandwich (8 options below), served with savory trail mix, a giant cookie, Fuji or Gala apple, and water   | \$17. <sup>00</sup> per person |
| Smoked Turkey                               | served on freshly baked ciabatta with creamy havarti cheese, pesto-balsamic aioli, mixed greens, and tomato   |                                |
| Ham & Swiss                                 | served on marble rye with cucumber slices, leaf lettuce, and tomato   |                                |
| Chicken Caesar Wrap                         | lemon-marinated chicken breast with mixed greens, imported Parmesan cheese, diced tomato, Kalamata olives and our gourmet Caesar dressing in a garlic wrap                                |                                |
| Chicken Club                                | oven-roasted chicken breast served on our ciabatta with avocado, cheddar cheese, crisp bacon, lettuce, and tomato   |                                |
| Roast Beef                                  | tender roasted top round sliced thin, served on sourdough with tomato, leaf lettuce, and cheddar cheese   |                                |
| Fully Loaded Sub                            | served on a fresh baguette with Italian salami, pepperoni, ham, pepperjack cheese, cheddar cheese, sliced Kalamata olives, sliced pepperoncini, tomato, and a side of Italian vinaigrette |                                |
| Vegetarian Mediterranean Wrap (V)           | hummus, mixed greens, diced tomato, cucumber, eggplant, Kalamata olives, and feta cheese served in a Roma tortilla  |                                |
| Vegetarian Tomato, Mozzarella & Avocado (V) | served on freshly baked whole wheat ciabatta with pesto-balsamic aioli and leaf lettuce   |                                |

### PRE/POST-EVENT BANQUET SELECTION

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| Italian Pasta Buffet                                 | Lasagna with beef, ricotta cheese, and marinara; penne pasta with creamy Alfredo sauce; Caesar salad; mixed greens with Italian dressing; Parmesan bread sticks; fresh baked chocolate chip cookies.   | \$23. <sup>50</sup> per person |
| All-American Buffet                                  | Choice of grilled chicken breast and pulled pork or beef burger (choice of two); coleslaw; mixed greens salad with buttermilk ranch; pasta salad; potato salad; corn bread muffins; fresh baked chocolate chip cookies.  | \$28. <sup>00</sup> per person |
| Northwest BBQ  | Grilled marinated flank steak; barbecue chicken breast; Caesar salad; broccoli and cauliflower florets; roasted baby potatoes; dinner rolls; fresh baked chocolate chip cookies.   | \$30. <sup>50</sup> per person |
| Prime Rib of Beef & Salmon                           | Carved prime rib with au jus; salmon fillet with beurre blanc; Caesar salad; Yukon gold mashed potatoes; seasonal mixed vegetables; dinner rolls; fresh baked chocolate brownies.  | \$37. <sup>00</sup> per person |
| Carved New York Strip Steak, Roasted Turkey & Salmon | Savory party mix available at each dining table; carved slow roasted New York strip steak with au jus; turkey with gravy; salmon fillet with beurre blanc; Caesar salad; roasted baby potatoes; seasonal mixed vegetables; dinner rolls; assortment of desserts. | \$38. <sup>50</sup> per person |

*All Tournament menus are subject to a food minimum of \$20.50 per person.*

*Prices for food, beverage, and audio/visual equipment are subject to a 22% service charge, 40.9% of the food and beverage service charge will be paid to servers, bussers, bartenders, housemen, and captains who provide direct service to customers. All charges including Room Rental are subject to Washington State Sales Tax.*

