



Buffet and Catering Menu



330 E Country Club Drive Union, WA 98592
360.898.2560

www.alderbrookgolfclub.com

[*events@alderbrookgolf.com*](mailto:events@alderbrookgolf.com)



Italian Pasta Bar

All pasta bar options include Caesar salad, Garlic bread, and Parmesan cheese.

All prices are per person / 20 Person minimum

Lasagna ~ 20

Chicken Parmesan with steamed fettuccini ~ 20

House-made meatballs with Marinara sauce, Alfredo sauce, spaghetti, fettuccini, and penne pastas ~ 20

Chicken Pepperoncini ~ 20

Chicken Marsala with steamed fettuccini ~ 20

Seafood Cannellini ~ 26



Sides by the Gallon

Serves approximately 16-20 people ~ 30

Country Coleslaw

Garlic Mashed Potatoes

Twice Baked Potatoes

Potatoes Au Gratin

Red Potato Salad

Glazed Carrots

Roasted Seasonal Vegetables

Tossed Green Salad

Pasta Salad

Classic Potato Salad

Pea Salad Macaroni Salad

Orange Jello Salad

Macaroni and Cheese

Fruit Salad Ambrosia



The Restaurant

ALDERBROOK GOLF CLUB

The Clubhouse BBQ

*Includes sliced watermelon and
Choice of cornbread with honey butter or
Sweet Hawaiian rolls*

All prices are per person/20 person minimum

Two Meats plus Four Sides ~ 20

Three Meats plus Four Sides ~ 25

Four Meats plus Four Sides ~ 30

BBQ Meat Options

Bone in Chicken

Spare Ribs

Baby Back Ribs

Flank Steak

Pulled Pork



The Restaurant

ALDERBROOK GOLF CLUB

The Carver

*Choice of Two Entrees, One Salad,
One Side and One Vegetable.*

Warm Rolls & Butter Included

25 per person/20 person minimum

Entrée Choices

*Slow Roasted Top Sirloin,
Herbed Seasoned Baked Chicken,
Roasted Turkey, or Smoked Pit Ham*

Salad Choices

*Tossed Green Salad, Traditional Caesar Salad,
Chicken Mein, or Pea Salad*

Side Choices

*Twice Baked Potato,
Sour Cream & Chive Mashed Potatoes,
House-made Stuffing or Au Gratin Potatoes*

Vegetable Choices

*Brown Sugar Glazed Carrots,
Green Bean Casserole, Assorted Sautee Vegetables*



The
Restaurant

ALDERBROOK GOLF CLUB

All American BBQ Griller

16 per person/20 person minimum

Grilled all Beef Burgers, Hot Dogs &

Veggie Burgers

Buns, Shredded Lettuce,

Sliced Tomatoes & Onions,

Cheddar Cheese, Ketchup, Mustard, Mayo

Sauerkraut, Pickles & Relish

Baby Red Potato Salad

Country Coleslaw

Fresh Seasonal Fruit



Apricot Glazed Pork Loin
20 per person/20 person minimum

*Oven Roasted Pork Loin with Apricot Dijon
Glaze,
Tossed Green Salad, Garlic Mashed Potatoes,
Seasonal Vegetables and Warm Rolls with Butter*

***Classic Fried or
Baked Chicken Dinner***
20 per person/20 person minimum

*Your Choice of Classic Fried or Baked Chicken,
Mashed Potatoes and Gravy,
Baby Red Potato Salad, Country Coleslaw,
Fresh Seasonal Fruit, and
House Made Cornbread with Honey Butter*



Taco Bar

12 per person/20 person minimum

*Seasoned Ground Beef,
Chicken Fajitas, & Carnitas*

*Refried Beans, Spanish rice, Southwestern Corn,
Shredded Lettuce, Diced Onions and Tomatoes,
Shredded Cheese, Sour Cream*

*Freshly Made Corn Chips, Fritos, &
Flour Tortillas*

The Clubhouse Signature Dinner

30 per person / 20 person minimum

*Slow Roasted Prime Rib
Roasted Baby Red Potatoes
Strawberry Spinach Salad
Honey Glazed Roasted Carrots
and
Warm Rolls with Butter*



The Restaurant

ALDERBROOK GOLF CLUB

The Soup Bar

15 per person/20 person minimum

Includes Mini Grilled Cheese Sandwiches

Choice of Two Soups:

Split Pea & Ham

Lentil Vegetable

Clam Chowder

Chili,

Minestrone

Loaded Potato

Beef & Barley,

Tomato Bisque,

Chicken Noodle,

White Bean & Ham

Cream of Mushroom

French Onion



The
Restaurant

ALDERBROOK GOLF CLUB

Light Lunch

12 Per Person/20 Person Minimum

Tax & Gratuity Not Included

Choose One:

Cup of Soup and ½ Grilled Cheese

Cup of Soup and Side Salad

Small Yakisoba

Macaroni and Cheese with a Side Salad

Spaghetti with a Side Caesar Salad

Chicken Fettuccini

Steak, Chicken, or Veggie Wraps



Desserts

*24 House Made Servings
Served Buffet Style ~ 100
A la Mode Option is an Additional Charge*

Brownies

Lemon Squares

Pecan Bars

Cheesecake Bars

Perfect Chocolate Cake

Apple Crisp

Seasonal Cobbler



The Restaurant

ALDERBROOK GOLF CLUB

Hot Breakfast

*Includes one entrée and
Country potatoes or Hash browns,
Seasonal fruit, assorted pastries, & bottle juice
18 per person / 20 person minimum*

Breakfast Quiche

Choose Two:

*Lorraine (cheese & bacon); Florentine (spinach,
mushrooms, & onions); sausage, basil, & sundried
tomato; or traditional ham & Swiss cheese*

Southwest Omelet Bake

*Eggs, bacon, ground beef, peppers, onions,
a trio of cheeses, topped with
Southwest hollandaise sauce and fresh cilantro*

Build Your Own Breakfast Burritos

*Scrambled Eggs, bacon, sausage,
and cheddar-jack cheese
Served with warm flour tortillas,
salsa, and sour cream*

Country Style Breakfast

*Scrambled Eggs topped with cheddar cheese,
served smoked bacon and pork sausage links*



Cold Breakfast

All prices per person/ 20 person Minimum

Continental Breakfast ~ 10

Mini Croissants, muffins, and assorted pastries

Fresh fruit, yogurt cups, and bottled juice

Fresh Bagel Tray ~ 15

Bagels served with cream cheese, lox, bacon, tomatoes, fresh fruit, freezer jams, and bottled juice

Hot & Cold Breakfast Additions

Hot Biscuits and Gravy ~12

Coffee Service ~ 2



Appetizer Trays

Prices per Tray/Each Tray Serves 20

Stuffed Mushroom Tray ~ 75

Bacon, onion, and cheese

Or Italian Sausage, Pepperoncini, cheeses

Vegetable Tray ~ 50

Carrots, Celery, Cucumber, Peppers,

Mushrooms, and Ranch

Fruit Tray ~ 50

Assorted fresh fruits

Decoratively arranged on a platter

Antipasto Tray ~ 75

Assorted olives, pepperoncini, pickled

asparagus, beets, and more

Signature Cheese Tray ~ 100

*Assorted specialty cheeses, crackers, and
crostini*

Basic Cheese Tray ~ 50

Cheddar, Swiss, Pepper Jack, &

Assorted Crackers



Roll Ups ~ 75

Ham, Turkey, and Roast Beef rolled with Cream Cheese, Pickles, and asparagus (20 of each roll, 60 total)

Basic Meat Tray ~ 75

Ham, Turkey, Roast Beef, and Assorted Crackers

Shrimp Cocktail ~100

Served on a bed of Cream Cheese and Cocktail Sauce, served with Lemon, Celery, and Crackers

Steamed Clams ~ 180 for 10 pounds

Local Clams Steamed in White Wine, Garlic, and Lemon, served with Lemon Slices and Garlic Butter

Steamed Mussels ~ 150 for 10 pounds

Local Mussels Steamed in White Wine, Garlic, and Lemon, served with Lemon Slices and Garlic Butter

Dungeness Crab Cakes ~ 280

20 Four Ounce Crab Cakes with House Made Sauce



The Restaurant

ALDERBROOK GOLF CLUB

Baked Oysters ~ 75 for Two Dozen

*Local Oysters Baked on the Half Shell
Your Choice of Garlic or Spicy Sauce*

Dungeness Crab Cakes ~ 280

*20 Four Ounce Crab Cakes with
House Made Sauce*

Prawns or Scallops ~ 120 for 40 Prawns

*Choice of Shooters, Sweet Chili Prawns,
Bacon Wrapped Prawns, or
Bacon Wrapped Scallops*

Seafood Stuffed Mushrooms ~ Four Dozen

Crab ~ 75

Shrimp ~ 60

Seafood Pinwheels ~ 100

Crab, Shrimp, and Cream Cheese

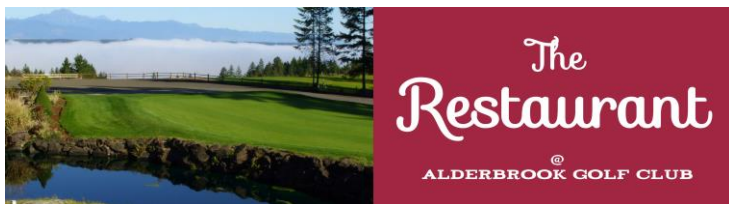
Appetizer Dips & Trays

Prices per Tray/Each Tray Serves 20

*Artichoke Dip with Crackers and
Crostoni with Fresh Spinach ~ 75*

With 3 Pounds of Bay Shrimp ~ 100

With 3 Pounds of Dungeness Crab ~ 150



Reuben Dip ~ 75

*Corned Beef, Cabbage, Swiss cheese, and
Thousand Island dressing, served with
Rye Toast Points*

Onion Dip ~ 50

*Caramelized Onions, Cream Cheese, and
Sour Cream, Served Cold with Assorted
Crackers and Crostini*

Seven Layer Southwestern Dip ~ 90

*Refried Beans, Seasoned Ground Beef,
Salsa, Black Beans, Cheddar Jack Cheese,
and Green Chilies, Served with Freshly
Made Corn Chips and Warm Tortillas*

Caprese Salad ~ 50

*Tomatoes, Fresh Mozzarella, Fresh Basil,
Olive Oil, and Balsamic Reduction,
Served with Crostini*

With Bacon and Jalapeño add 35

With Avocado add 35