



PILLAR ROCK GRILL RESTAURANT



Wedding/Reception (inside/outside), Company Meeting, Class Reunion,
Baby Shower, Birthday Party, Retirement Party

Catering Menu

EVENT COORDINATOR ~ events@moseslakegolfclub.com

SAMEH FARAG ~ EXECUTIVE CHEF ~ sameh@moseslakegolfclub.com

(509) 765-8131 extension 11

CONTINENTAL BREAKFAST chilled orange and cranberry juices, seasonal fresh fruit, assorted fresh baked pastries, muffins, butter and preserves, fresh brewed coffee, decaffeinated coffee & tea 13

HOT BREAKFAST BUFFET

Midwest Breakfast seasonal fresh fruit, country scrambled eggs with chives, sausage links, smoked bacon, buttermilk pancakes and maple syrup, breakfast potatoes, assorted muffins 18

West Coast Breakfast seasonal fresh fruit platter, individual egg frittata with cheese, onion and peppers, english muffins with tomato and avocado bruschetta, sliced honey ham 16

East Coast Breakfast seasonal fresh fruit platter, scrambled eggs, smoked salmon, bagels and cream cheese with capers, corned beef and potato hash 17

Pillar Rock Breakfast scrambled eggs, biscuits and gravy, hash browns, bacon, sausage 16

Scrambled Bar Breakfast mushroom sausage scramble, bacon cheddar scramble, ham peppers onion scramble, cheesy hash brown casserole 17

THEMED LUNCH BUFFET

Southern BBQ Lunch smoked pulled pork, fried chicken, creamy coleslaw, hash brown casserole, barbecue baked beans, biscuits 18

Tex Mex Lunch create your own fajita, burrito, or taco, warm flour tortillas, sliced grilled beef, grilled lime chicken, peppers and onions, Spanish rice, refried beans, black beans and roasted corn salsa, olives, cheese, onions, tomatoes, sour cream, salsa white corn chips 21

Fish Fry Lunch fried cod filets, fried popcorn shrimp, sauces, lemon, hush puppies, marinated coleslaw, steamed green beans, sweet corn soufflé, rolls 20

Tuscan Lunch roasted leg of lamb, grilled chicken picatta, tossed marinated green salad or caesar, cous-cous salad, grilled zucchini, roasted garlic new potatoes, focaccia bread 21

Surf & Turf Lunch bacon wrapped carved sirloin of beef (6oz), grilled salmon (4oz) with shrimp cream sauce, mixed green salad, twice baked potatoes, steamed green beans, rolls 26

New Orleans Lunch carved roast beef with béarnaise sauce, Louisiana style crab cake, shrimp Louis, stewed tomatoes and corn, garlic mashed potatoes, garlic bread 26

Caribbean Lunch jerk pork tenderloin with mango salsa, sliced marinated flank steak, tossed salad with mandarin oranges and dried cranberries, fresh fruit, caribbean blend vegetables, sweet rolls 22

Western Lunch roasted chicken, grilled pork chops with jack daniels cream sauce, steak house potato salad, baked potato bar, corn on the cob, tossed green salad, biscuits 21

Deli Style Lunch turkey, ham, roast beef, pastrami, swiss, cheddar, assortment of bread, macaroni salad, fruit bowl, soup of the day, and all condiments 16

Tournament BBQ Lunch

Choice of one: cheese burger, german dogs, or chicken (condiments included) 12

**additional: more than one add 5*

Sides ~ Choice of one: house potato chips, potato salad, pasta salad, watermelon, mixed fruit, corn on the cob, baked potato, jo jo's, coleslaw, mixed green salad, caesar salad *****additional: more than one add 4***

PASTA STATION build your own ~ \$28

ravioli & penne pasta, alfredo, marinara & basil pesto sauce, grilled chicken, shrimp, choice of meatballs or Italian sausage, vegetables, garlic bread, and caesar salad

BEVERAGE STATIONS : JUICE STATION: 3.00 COFFEE & TEA STATION: 3.00 TOGETHER: 5.00

HORS D' OEUVRES

COLD SELECTIONS:

- Shrimp Ceviche** (priced per 25 guests) \$76.00
- Traditional Bruschetta** (priced per guest) \$1.75
- Tuscan Skewers** Sun dried tomatoes, mozzarella & olive (priced per guest) \$2.00
- Seared Peppered Ahj Tuna** presented rare with Wasabi mayo (priced per guest) \$3.25
- Assorted Sushi** (priced per 25 guests) \$2.50
- Smoked Salmon Canape** (priced per 25 guests) \$68.00
- Shrimp Cocktail** (priced per guest) \$3.00
- Roasted Red Pepper Hummus with Pita Chips** (priced per guest) \$1.75
- Whole Poached Salmon** with capers, onion, eggs, horseradish cream & crackers (priced per 50 guests) \$355.00
- Seasonal Fresh Fruit Tray** (priced per guest) \$3.25
- Vegetable Crudites** (priced per guest) \$2.50
- Domestic & Imported Cheese** with grapes & crackers (priced per guest) \$3.75
- Antipasto Tray** Italian meats, vegetables & cheese \$3.00
- Asparagus with Asiago Cheese** wrapped in phyllo - seasonal (priced per guest) \$2.75

HOT SELECTIONS:

- Spicy Chicken Wings** with blue cheese dipping sauce (priced per guest) \$2.75
- BBQ Baby Back Finger Ribs** (priced per guest) \$3.00
- Mini Egg Rolls** with sweet & sour sauce (priced per guest) \$2.50
- Meatballs** BBQ, Marinara or Swedish (priced per guest) \$3.00
- Italian Sausage Stuffed Mushrooms Caps** (priced per guest) \$2.75
- Crab Stuffed Mushroom Caps** (priced per guest) \$3.75
- Three Cheese Mushroom Caps** (priced per guest) \$2.25
- Vegetable Quesadillas** (priced per guest) \$2.25
- Pot Sticker** (priced per guest) \$2.00
- Chicken Satay** with peanut, teriyaki, chili dipping sauce (priced per guest) \$2.75
- Coconut Chicken Skewers** with pina colada dipping sauce (priced per guest) \$2.75
- Brie En Croute** (priced per 25 guests) \$80.00
- Mini Crab Cakes** with Cajun remoulade (price per guest) \$3.00
- Jumbo Blackened Shrimp** (priced per guest) \$4.00
- Jumbo Sea Scallops** wrapped in bacon (priced per guest) \$4.00
- Coconut Shrimp** (priced per guest) \$3.75
- Beef Tenderloin** wrapped with bacon (priced per guest) \$3.50

Dinner Buffet Selections

Soup and Salad Selection ~ Choice of One

**Tomato Bisque Shrimp & Corn Chowder Potato, Leek & Ham Soup
Butternut Squash Bisque**

**Garden Salad Classic Caesar Salad Spinach Salad with Feta
Fresh Fruit Salad Marinated Cucumber & Tomato Salad
Potato Salad Pasta Salad**

Entrée Selections

Choice of two \$32 Choice of three \$39

Crab Stuffed Flounder Citrus Marinated Salmon lemon caper sauce

Macadamia Crusted Cod mango salsa sauce **Oven Roasted Salmon** hollandaise sauce

Crab Cakes add \$5 Broiled Shrimp add \$4 Coconut Shrimp add \$5

Roasted Pork Loin kentucky bourbon sauce

Glazed Black Oak Ham spicy mustard sauce **Pulled Pork BBQ** with assorted sauces

Slow Roasted Top Sirloin carving station **Marinated Beef Shoulder Tenderloin** port wine demi

Roasted Whole New York carving station add \$6 **Prime Rib** carving station add \$8

Chicken Marsala roasted mushrooms & red wine reduction

Chicken Roulde sundried tomato sauce **Chicken Cordon Bleu** cream sauce

Chicken Saltimbocca prosciutto and sage butter sauce

Grilled Chicken Breast lemon butter sauce **Whole Roasted Turkey** cranberry apple relish

Chicken a la Vodka over penne pasta

Starch & Vegetable Selections ~ Choice of two

Add \$3.00 Choice of three

Baked Potatoes Roasted Red Potatoes Au Gratin Potatoes Rice Pilaf

Sweet Potatoes Whipped Potatoes Three Cheese Macaroni

Corn O'Brien Asparagus seasonal **Vegetable Medley Green Beans**

Southern Style Green Beans Broccoli with Cheese Sauce

Brown Sugar Carrots BBQ Baked Beans