

# Dinner Buffet Options

## Hole in One Buffet

*Carved Prime Rib with Cognac Horseradish Sauce*  
*Pan-seared Pacific Salmon with Citrus White Wine sauce*  
*Alaskan Halibut with a Champagne Beurre Blanc Sauce*  
*& fresh Gremolata*  
*Chicken Picatta with Lemon-Caper Cream Sauce*  
\$65.00/person

## OCGC Gold Buffet

*Carved Prime Rib with Creamy Horseradish*  
*Pan-Seared Pacific Salmon with Champagne Beurre*  
*Blanc Sauce*  
*Chicken Picatta with Lemon-Caper Cream Sauce*  
*chef's choice starch & vegetable*  
\$54.00/person

## Double Eagle Buffet

*Pan-Seared Pacific Salmon with Champagne Beurre*  
*Blanc Sauce*  
*Chicken Picatta with Lemon-Caper Cream Sauce*  
*chef's choice starch & vegetable*  
\$40.00/person

## OCGC Pasta Buffet

*Chicken Penne Pasta Primavera*  
*Rock Shrimp Penne Alfredo*  
*Traditional Caesar Salad*  
\$26.00/person

## OCGC Platinum Buffet

*Carved Prime Rib with Cognac Horseradish Sauce*  
*Pan-seared Alaskan Halibut with a Champagne Beurre*  
*Blanc Sauce & fresh Gremolata*  
*Chicken Picatta with Lemon-Caper Cream Sauce*  
*chef's choice starch & vegetable*  
\$59.00/person

## Double Birdie Buffet

*Alaskan Halibut with a Champagne Beurre Blanc Sauce*  
*& fresh Gremolata*  
*Chicken Picatta with Lemon-Caper Cream Sauce*  
*chef's choice starch & vegetable*  
\$49.00/person

## OCGC Silver Buffet

*Pan-Seared Pacific Salmon with Dill-Cucumber Salsa*  
*Whole Roasted Pork Tenderloin in a white wine sauce*  
*with rosemary & shallots*  
*chef's choice starch & vegetable*  
\$40.00/person

## 19<sup>th</sup> Hole Deli Buffet

*Assorted Gourmet Meats, Sliced Cheeses &*  
*Artisan Rolls with all the condiments to make a serious*  
*deli sandwich*  
*Traditional Potato Salad*  
\$26.00/person

*Southern BBQ Buffet*

*House Smoked Pork Shoulder*

*Homemade Bar-B-Que sauce*

*Bar-B-Que baked beans, Classic Coleslaw*

*Assorted Potato chips*

*\$26.00/person*

*Substitute Beef Brisket Dinner \$28.00*

*Burgers & Brats Buffet*

*Fresh Premium Beef Patties &*

*Beer Braised Brats*

*All the fixings for a great burger or brat*

*Classic Coleslaw or Pasta Salad*

*Assorted Potato chips*

*\$24.00/person*

*OCGC is happy to accommodate dietary or preference substitutions, please inquire.*

**\*\*\*All pricing listed above is estimated, and subject to change, based on food cost at the time of the event.  
23% Service Fee & 8.1% Tax will be added to all items.**

# Dinner Package Options

*(minimum of 20 people)*

## OCGC Platinum Packet

*Passed Hors d'oeuvres:*

*House-smoked Salmon Mousse Tartlets*

*Mini Halibut Cakes with Lemon-Garlic Aioli & Fresh Red Pepper Confetti*

*Spicy & Sweet Beef Satay Skewers*

*Appetizer Table:*

*Imported Cheese with Seasonal Fruit & Toast Points*

*Italian Marinated Vegetables with balsamic glaze*

*Plated Dinner:*

*Soup Course (choice of seasonal soup)*

*Salad Course (seasonal salad)*

*Seafood Course (choice of seasonal small plate)*

*Entrée Course (choice of small meat plate with chef's choice starch & vegetable)*

*Dessert Course (choice of seasonal dessert)*

*\$79.00/person*

## OCGC Gold Packet

*Passed Hors d'oeuvres:*

*Italian Sausage & Gorgonzola Tartlet*

*Malibu Jumbo prawns*

*Spicy & Sweet Chicken Satay Skewers*

*Appetizer Table:*

*Imported Cheese with Seasonal Fruit & Toast Points*

*Italian Marinated Vegetables with balsamic glaze*

*Plated Dinner:*

*Salad Course (seasonal salad)*

*Seafood Course (choice of seasonal small plate)*

*Entrée Course (choice of small meat plate with chef's choice starch & vegetable)*

*Dessert Course (choice of seasonal dessert)*

*\$68.00/person*

### *OCGC Silver Packet*

*Passed Hors d'oeuvres:*

*Traditional Italian Bruschetta with fresh Checca & shaved Parmesan*

*Spicy & Sweet Chicken Satay Skewers*

*Appetizer Table:*

*Jumbo Black Tiger Prawns with Cocktail Sauce*

*Fresh Vegetable Platter with homemade Buttermilk Ranch*

*Domestic Cheese & Cracker Platter*

*Plated Dinner:*

*Salad Course (seasonal salad)*

*Entrée Course (choice of small meat plate with chef's choice starch & vegetable)*

*Dessert Course (choice of seasonal dessert)*

*\$59.00/person*

*All above package options are served with chef's choice starch & vegetable. Each package includes beverage service (coffee, iced tea, & hot tea). OCGC is happy to accommodate dietary or preference substitutions, please inquire.*

*22% Service fee & 8% Thurston Co. tax added to all Food & Beverage service.*

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