

GRILL IN THE WOODS

# CATERING MENU



\*\*ALL PRICES SUBJECT TO CHANGE\*\*

# GRILL IN THE WOODS

*-a brief note-*

Thank you for taking the time to look over our catering menu. If you are a new customer - welcome, we are so glad to have you here. At Druids Glen, our customers are more like family, you are the most important part of this business. Your needs will be exceeded with a menu of genuinely good food that you will remember just as fondly as the event itself. To us - the details matter, and we believe that the perfected details make up the big picture. Whether you are celebrating a birthday, class reunion, anniversary, or a celebration of life - we want to be a part of that.

This menu has been crafted to be more than just event food. Each item has been thought of on how to connect people. At Grill in the Woods, we believe that food is the superhighway to connection. Whether that is drinking a full bodied red wine while dancing with your spouse or children laughing while eating a delicious dessert, the memories around food last forever. Again, we want to thank you for thinking of us as more than an event space. Here, at Grill in the Woods, we welcome you to come in and become a part of our family.





# CHILLED SELECTIONS

PRICED PER DOZEN

## DEVEILED EGGS \$22

Fresh herbs, kalamata olive relish



## CAPRESE SKEWERS \$26

Marinated mozzarella ciliegine, baby tomatoes, white balsamic

## WILD MUSHROOM TAPENADE \$24

Boursin cheese spread, rustic bread



## GRILLED & CHILLED PRAWNS \$36

Sweet chili dipping sauce

## SIRLOIN STEAK CROSTINI \$36

Sweet onion jam,  
Point Reyes blue cheese





# WARM SELECTIONS

PRICED PER DOZEN



BAKED BRIE IN PHYLLO CUP \$24  
Topped with macerated strawberries

CRISPY CHICKEN POTSTICKERS \$28  
Sweet soy dipping sauce, scallions,  
toasted sesame



SPANAKOPITA \$24  
Honey greek yogurt dipping sauce

GRILLED CHICKEN SATAY \$30  
Spicy Thai Peanut Sauce



GINGERED PRAWN SKEWERS \$36  
Fresh Prawns drizzled  
with a tangy ginger sauce



# RECEPTION DISPLAYS

PRICED PER DISPLAY

SERVES 25-30 PPL

## CHIPS & SALSA \$60

Fresh fried corn tortilla chips, heirloom tomato pico de gallo, tomatillo salsa

## SEASONAL FRUIT DISPLAY \$85

SLICED MELONS, PINEAPPLE, RED GRAPES, SEASONAL BERRIES

## CRUDITE \$75

SEASONAL RAW VEGETABLES SERVED WITH GREEN GODDESS DIP

## CHEESE DISPLAY \$95

SELECTION OF IMPORTED AND DOMESTIC CHEESES, FRUIT PRESERVES, ASSORTED GOURMET CRACKERS

## SPINACH & ARTICHOKE DIP \$75

TRIPLE CREAM BRIE, GRANA PARMESAN, CRISPY FLATBREADS & RUSTIC BREAD CROSTINI

## MEDITERRANEAN DISPLAY \$85

ROASTED GARLIC HUMMUS, BABAGANOUSH, MARINATED OLIVES, PICKLED VEGETABLES, PITA TWO WAYS

## ANTIPASTO \$120

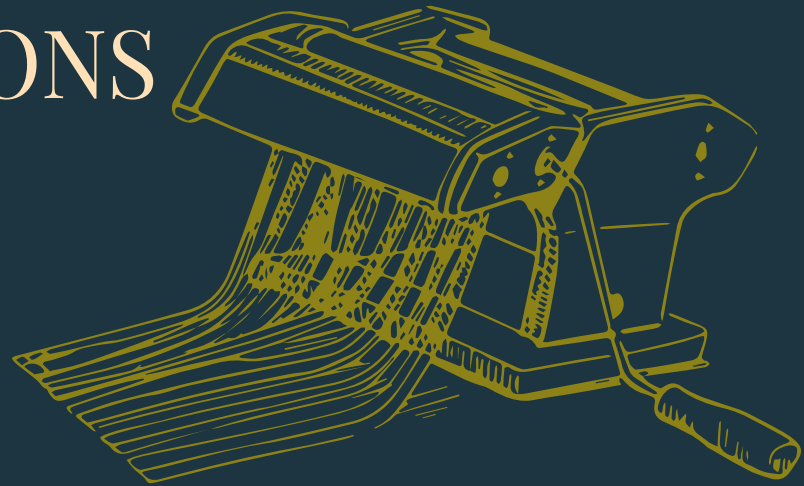
SLICED SALAMIS, PROSCIUTTO, CURED MEATS, ASSORTED CHEESES, GRILLED MARINATED VEGETABLES RUSTIC BREADS & CRACKERS



# BUFFET SELECTIONS

PRICED PER GUEST

SERVES 30 PPL



## PASTA & SALAD

- GARLIC & PARMESAN BREADSTICKS
- CLASSIC CAESAR SALAD
- FIELD GREENS SALAD: *BABY TOMATOES, ENGLISH CUCUMBER, HONEY BALSAMIC DRESSING*
- GRILLED CHICKEN ALFREDO: *ROTINI PASTA, ARTICHOKES, GRANA PARMESAN*
- RICOTTA TORTELLINI: *FRESH HERBS, ROASTED TOMATO SAUCE*

## PACIFIC BUFFET

- CRISPY CHICKEN POTSTICKERS
- FIELD GREENS SALAD: *MANGO, BELL PEPPER, CUCUMBER, TOASTED SESAME DRESSING*
- CHILLED SOBA NOODLE SALAD: *KAIWARE, BEAN SPROUTS*
- GRILLED TERRIYAKI CHICKEN
- EGG FRIED RICE
- STIR FRY MIXED VEGETABLES

## CASCADE BUFFET

- ASSORTED DINNER ROLLS
- FIELD GREENS SALAD: *ROASTED RED GRAPES, ENGLISH CUCUMBER, CHAMPAGNE VINAIGRETTE*
- HERB ROASTED CHICKEN BREAST, DIJON CHICKEN JUS
- PACIFIC COD: *DILL BUTTER, FENNEL & ORANGE SALAD*
- YUKON GOLD MASHED POTATOS
- OVEN ROASTED SEASONAL VEGETABLES

## OLYMPIC BUFFET

- ASSORTED DINNER ROLLS
- SPINACH & BABY KALE SALAD: *AGED ASIAGO, BAGEL CRISPS, GROUND MUSTARD DRESSING*
- CLASSIC CAESAR SALAD
- NORTHWEST SALMON: *LEMON-HERB BEURRE BLANC*
- GRILLED TOP SIRLOIN STEAK: *CABERNET DEMIGLACE, WILD MUSHROOMS*
- ROASTED FINGERLING POTATOES, WHOLE GARLIC & HERBS
- HARICOT VERT ALMONDINE





# CRAFTED COCKTAILS

## BLACKBERRY MULE \$13

Tito's, ginger beer, blackberry purée

## DG MARGARITA \$13.5

Papa Bueno silver, fresh lime, agave,  
Grand Marnier. Mild or spicy w/ fresh jalapeño.

## CAPPUCCINO MARTINI \$13.5

Vanilla Absolut, Smirnoff Caramel,  
Kahlua, 1/2 and 1/2

## EMPRESS GIN + TONIC \$11

Paired with small batch tonic and fresh lime.

## KEY LIME PIE MARTINI \$11

A slice of key lime pie in a glass.

## HERBAL GIN DROP \$14

Hendricks Gin, lemon & rosemary  
simple syrup

## WAITSBURG OLD FASHIONED \$12

Muddled orange, angostura bitters, raw sugar,  
and Oola Waitsburg Bourbon.  
Served over ice.

## ENGLISH BOUQUET \$12

Jasmine & Rose flavored Gin accompanied by  
elderflower liqueur, honey, and lemon juice.

### ALSO OFFERED

Coffee Carafe \$30

Assorted Pepsi Products \$5 (per person)



# WINE LIST

## WHITE/ROSÉ WINE

- 2021 RENEGADE ROSE 36
- 2021 BETTER HALF SAUV BLANC 40
- 2020 CHEHALEM CHARDONNAY 40
- 2021 LA CREMA CHARDONNAY 52
- 2020 CHEMISTRY PINOT GRIS 36
- JFJ CHAMPAGNE BOTTLE 40
- JFJ ALMOND CHAMPAGNE BOTTLE 30



## RED WINE

- 2020 PORTLANDIA 42
- 2021 M100 CAB SAUV 56
- 2019 REVELRY RED WINE 56
- CHEMISTRY CAB SAUV 36
- 2019 SIX PRONG CAB SAUV 36
- FLIGHT PATTERN RED WINE 36
- 2019 LLAMA MALBEC 36



# ALE MENU

A detailed illustration in a golden-yellow color on a dark blue background. In the upper right, a large hop cone is shown with its characteristic leafy bracts. In the lower right, two beer mugs are clinking together, with a dynamic splash of liquid and several bubbles rising from the point of impact.

Coors light-5

Miller Light-5

Rainier-3.5

Bud light-5

Budweiser-5

Modelo-6

Corona-5

Hop Tropic-6

Spacedust-7

Bodhizafa-7

BlueMoon-6

Icicle Dirty Face Amber-7

Voodoo Ranger IPA-9.5

Spacedust-7

*\*\*SUBJECT TO CHANGE\*\**



GRILL IN THE WOODS  
at Druids Glen Golf Club

# MAKE THE MEMORIES WHERE IT MATTERS MOST





# GRILL IN THE WOODS

*AT DRUIDS GLEN GOLF CLUB*

29925 207th Ave SE, Covington, WA 98042

(253) 638-1200

Banquet Manager - Erica Anderson

[Erica.Anderson@GolfDruids.com](mailto:Erica.Anderson@GolfDruids.com)

Chef- Jeremy Nation

[Jeremy.Nation@GolfDruids.com](mailto:Jeremy.Nation@GolfDruids.com)

Food & Beverage Manager - Adeline Nelsen

[Adeline.Nelsen@GolfDruids.com](mailto:Adeline.Nelsen@GolfDruids.com)