



BOXED MEALS



At the WAC, we accommodate guests who have special needs such as dairy-free, gluten-free, or vegan meals. Please ask your catering contact for more details. Final menu is due two weeks prior to your event date. Final head count (with selections) is due by noon no later than five full business days prior to your event.

Boxed meals include a bag of Tim's Cascade potato chips, house-made potato salad, an apple, a house-made cookie, and bottled water. All sandwiches feature Essential Baking Company organic bread.

Boxed meals are designed as "to-go" meals and will be set outside your meeting room. Full table service not available with these lunches.

\$27 per person

Clubhouse wrap

Smoked turkey, diced bacon, lettuce, and tomato on a sun-dried tomato tortilla

Chop-chop salad

Mixed greens, diced chicken, salami, garbanzo beans, and tomatoes with an herb vinaigrette

Turkey and Swiss sandwich

Turkey breast and Swiss cheese on Columbia bread

Roasted vegetable wrap

Balsamic-roasted vegetables, basil, and goat cheese on a whole-wheat tortilla

Ham and Gruyère sandwich

Hearthstone ham and Gruyère cheese on onion-rye deli bread

White albacore tuna salad

Tuna salad with daikon sprouts on Mille Grane bread

Prime rib and cheddar

Thinly sliced Angus prime rib and Tillamook cheddar cheese with horseradish cream on Columbia bread

Picnic time

Chilled fried chicken, coleslaw, and buttermilk biscuit

The WAC prepares items that may not meet the recommended temperatures of the health department. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please no substitutions; call for a customized estimate. Prices do not include a taxable 20 percent service charge and Washington State sales tax. All pricing is subject to change.