

BILLY BAROO'S

At Foster Golf Links

BANQUET & EVENT MENUS 2025

With our location in Tukwila, we are close to 3 major freeways which offers convenience for guests from the south or north end.

We offer free parking that is large enough for any event.

We have great amenities that Seattle offers without the hassles! These are just a few reasons we are the ideal place to host your business meetings, golf tournaments, wedding ceremonies & receptions or other social gatherings.

Every event is fully staffed with our professional banquet team. From the moment you book your party we offer event planning assistance so that every detail is attended to.

Let us take care of your Business meetings, Anniversaries, Birthdays, Retirements, Family Reunion, or Celebrations of Life.

Please use this packet for information purposes. Let us give you the service that you deserve by allowing us to create a custom proposal based on your event style and budget needs.

We are the perfect choice for your next event!

Executive Manager: Connie Dvorsak General Manager: William Marks Banquet Sales Manager: Yelina Jackson Executive Chef: Isidro Briones

All items & prices are subject to change without notice until the contract is signed.

BREAKFAST BUFFETS

20 person minimum on our lighter buffets. ***30 person minimum on our hot buffets.

LIGHTER BUFFETS	***HOT BUFFETS
CONTINENTAL BREAKFAST Assorted chilled juices Assorted pastries & breakfast breads Premium coffee service	BILLY'S CLASSIC BREAKFAST Assorted chilled juices Assorted pastries & breakfast breads Scrambled eggs Smashed potatoes Bacon Sausage patty Fresh fruit platter Premium coffee service
DELUXE CONTINENTAL Assorted chilled juices Assorted pastries & breakfast breads Yogurt, granola, & dried fruit Fresh fruit platter Premium coffee service	HOT OFF THE GRIDDLE Assorted chilled juices French toast, syrup, and strawberry compote Scrambled eggs Smashed potatoes Bacon Sausage patty Fresh fruit platter Premium coffee service
	BILLY'S BRUNCH Assorted chilled juices Assorted pastries & breakfast breads French Toast, syrup, and strawberry compote Scrambled eggs Bacon Sausage patty Smashed potatoes Fresh fruit platter Chicken Pasta salad NW Salmon
ALL BUFFETS INCLUDE: PREMIUM COFFEE SERVICE Regular coffee	(Grilled Salmon with lemon Piccatta sauce) Premium coffee service
Hot tea station Water station Decaf upon request	Add a Mimosa Bar for \$18 PP. ***We will not overserve your guests.
Take a look at the next page for	

breakfast add ons!

BREAKFAST ADDITIONS

Platter sizes are approximately for 50 people Half orders available for smaller groups

BREAKFAST PLATTERS	ENHANCEMENTS
ASSORTED PASTRIES & BREAKFAST BREAD PLATTER	HARD BOILED EGGS
A variety of baked goods. May include: Muffins, scones, croissants, cinnamon rolls, donuts, and fruit pastries.	Boiled in house and unshelled for your guests. Salt & Pepper provided.
FRESH FRUIT PLATTER A variety of seasonal fruit. All natural with no added sugars. may include: Cantaloupe, honeydew, watermelon, and pineapple.	ASSORTED SINGLE-SERVE COLD CEREALS & MILK Let your guests grab their favorite cereal. A great addition to your breakfast meeting!
MINI BAGELS & CREAM CHEESE PLATTER Plain mini bagels with single-serve cream cheese. Flavored bagels upon request.	YOGURT WITH GRANOLA & DRIED FRUIT 2 choices of yogurt with all the fixings! A great way to start a morning meeting to add on to your buffet.
	WHOLE FRESH FRUIT May include: unpeeled apples, banannas, and oranges.
	BREAKFAST SANDWICHES Warm potato bun layered with eggs and cheddar cheese with your choice of bacon, ham, or sausage.

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LET'S TAKE A BREAK!

***Sweet & salty treats are priced per person based on

a serve time of 60 minutes

SWEET & SALTY TREATS	ADD ON BEVERAGES
ASSORTED SALTY TREATS A variety of salty treats for your guests. May include: Pretzels, popcorn, nuts, and trail mix.	BOTTLED SODAS & WATER Coke Diet Coke Sprite Lemonade Bottled water
ASSORTED SWEET TREATS	ASSORTED JUICES
A variety of sweet treats for your guests.	Let your guests grab their favorite juice.
May include: Fun size candy bars, M&M's	May include: Cranberry, Apple, Orange,
or Skittle station.	and Grapefruit juice.
POWER UP!	REDBULL
May include: Cliff bars or Power bars and	Regular and Sugar Free available. Great
Granola bars.	for longer meetings.
JUMBO SOFT PRETZELS	LEMONADE STATION
Served with our warm cheese sauce.	Unlimited lemonade station for ALL your guests!
COOKIE PLATTER	COFFEE & TEA STATION
Assorted cookies baked in house. Mix and	Unlimited coffee station for ALL your guests!
match per dozen with the brownie platter for a	Regular coffee and hot water and tea bags for
great mix of dessert!	hot tea. Decaf upon request.
BROWNIE PLATTER A favorite! Chocolate brownies cut into squares for your guests. Mix and match per dozen with the cookie platter for a great mix of dessert!	

BOXED LUNCHES

Convenient "Grab-N-Go" lunch is perfect for a meeting or golf event when sitting down for a full meal is not an option.

CHOOSE UP TO 3 CHOICES	INCLUDED
SMOKED CHICKEN CAESAR WRAP	BOTTLED WATER
Romaine lettuce, parmesan cheese, Caesar dressing, with our in house smoked chicken. Wrapped in a flour tortilla.	FRESH FRUIT Apples or bananas or other seasonal fruit.
SMOKED CHICKEN RANCH WRAP Mixed greens, red onions, cucumbers, tomatoes, with our in house smoked	BAG OF CHIPS Variety chip flavors in each boxed lunch.
chicken with ranch. Wrapped in a flour tortilla.	FRESH BAKED COOKIE
VECGIE WRAP Grilled zucchini, yellow squash, red onions, red peppers, lettuce, and chipotle aioli. Wrapped in a flour tortilla.	Cookies may be: Chocolate chip Sugar Chocolate And other flavors if available
DELI SANDWICH Your choice of: Roast beef Ham Turkey Pastrami Tuna On chefs choice bread with: Cheddar cheese Lettuce Tomato Onion Pickles	

Mayo & mustard packets on the side.

RECEPTION STARTERS

Minimum 2 dozen per appetizer type. Priced per dozen

HOT APPETIZERS

BURGER SLIDERS

All beef sliders with cheddar cheese, crispy onions, and caddy sauce.

PORK SLIDERS

House smoked chopped pork sliders with our Carolina Sauce and coleslaw.

BRISKET SLIDERS

House smoked brisket with our house BBQ sauce and coleslaw.

WINGS

Buffalo, Sweet Chili, BBQ, or Naked. Served with Ranch Dressing.

CHICKEN TENDERS

Buffalo, Sweet Chili, BBQ, or Naked. Served with Ranch Dressing.

BBQ MEATBALLS

House made meatballs. Perfect for a quick bite!

SWEDISH MEATBALLS

House made meatballs. Perfect for a quick bite!

CHICKEN SKEWERS Choice of: Teriyaki or Thai Peanut.

BEEF SKEWERS

Teriyaki sauced beef skewers.

MINI CRAB CAKES

Made in house with real crab meat.

PORK POTSTICKERS

Fried to perfection. Served with our house dipping sauce made with soy sauce. VECETABLE POTSTICKERS AVAILABLE!

COLD/ROOM TEMP APPS

JUMBO PRAWNS

Served with Cocktail Sauce.

SMOKED SALMON CANAPES

Cucumber, cream cheese, and smoked salmon.

BRISKET CROSTINI

Brisket, caramelized onions, Swiss cheese.

VEGETARIAN APPETIZERS

STUFFED MUSHROOMS

Cremini mushrooms stuffed with goat cheese and fresh herbs.

TOMATO BRUSCHETTA

Tomato, garlic, olive oil, basil, mozzarella and parmesan cheese.

CHEESE CROSTINI

Brie and caramelized onions

SPANAKOPITA

Spinach & Feta cheese served warm inside a puff pastry.

VEGETARIAN SPRING ROLLS

Fried and served with our sweet chili sauce. Pictured below.



APPETIZER PLATTERS

Platter feeds about 50 people.

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PLATTERS	PLATTERS
FRESH FRUIT & BERRY PLATTER A variety of fresh fruit. All natural with no added sugars. May include: Cantaloupe, Honeydew, Watermelon, Strawberries, Pineapple, Blueberries, and Raspberries.	ANTIPASTO PLATTER Cured meats and Italian marinated vegetables. Served with bread or crackers.
<text></text>	FRESH VEGETABLE CRUDITE PLATTER Variety of fresh vegetables. May include: Carrots, celery, cherry tomatoes, broccoli, cauliflower, and other fresh vegetables.
DELI PLATTER	GRILLED VEGGIE PLATTER
Assorted deli meats and variety of cheeses. Served with bread or crackers.	Balsamic marinated grilled vegetables.
MEDITERRANEAN PLATTER	WHOLE BAKED SALMON
<text></text>	Approximately 15 pounds. Served with dill cream cheese, capers, crackers, and breads.

BUFFETS

***20 person minimum on our dinner buffets.

LIGHTER BUFFETS	INTERNATIONAL BUFFETS
SOUP & SALAD TRIO Waldorf chicken salad (Chicken, apples, walnuts, grapes, dressed in mayonnaise) Vegetarian pasta salad House salad or Caesar salad Chef's choice soup Warm rolls & butter	PASTA BAR Warm garlic bread House salad or Caesar salad Choice of 2 pastas: Chicken Penne Alfredo Penne Pasta Bolognese Penne Pasta with marinara 3 cheese Tortellini with Pesto cream sauce Vegetarian Lasagna Lasagna with meat sauce
CLASSIC DELI BUFFET Choice of 2 salads: Mixed green salad Caesar salad Fruit salad Coleslaw Vegetarian pasta salad Assorted deli meats, sliced cheeses, bread, lettuce, tomatoes, pickles, onions, and condiments to build your own sandwich!	KOREAN BBQ House salad Chef's choice vegetables in a soy sauce marinate White rice Fried pork potstickers Grilled chicken with teriyaki sauce Marinated Korean Kalbi short ribs
BAKED POTATO CHILI BAR House salad or Caesar salad Fresh fruit platter Large baked potato Smokehouse chili Bacon pieces Red onions, shredded cheese, sour cream, butter, green onions	TACO & FAJITA BAR Seasoned Chicken with bell peppers & onions Seasoned ground beef Warm flour and corn tortillas Black beans & Spanish rice Pico de Gallo, lettuce, shredded cheese, sour cream, and torilla chips
ALL BUFFETS INCLUDE: PREMIUM COFFEE SERVICE Regular coffee Hot tea station Water station Decaf upon request	PREMIUM TACO & FAJITA BAR Seasoned Chicken with bell peppers & onions Seasoned Steak with bell peppers & onions Warm flour and corn tortillas Black beans & Spanish rice Pico de Gallo, lettuce, shredded cheese, sour cream, and torilla chips

BBQ BUFFETS

***20 person minimum on our dinner buffets.

FROM THE GRILL	BBQ & SMOKEHOUSE
BURCERS & HOT DOGS Grilled quarter pound beef burgers All beef hotdogs Potato salad Coleslaw Potato chips Lettuce, tomato, pickles, onions, sliced cheese, buns, mustard, mayo, and ketchup	SMOKEHOUSE BBQ House smoked pork House smoked BBQ beef brisket BBQ hotlinks Mixed greens with citrus vinaigrette Vegetarian pasta salad Coleslaw BBQ baked beans Rolls/slider buns BBQ sauce
BURCER DUO Grilled quarter pound beef burgers Grilled chicken breasts Coleslaw BBQ baked beans Vegetarian pasta salad Mixed greens with citrus vinaigrette Lettuce, tomato, pickles, onions, sliced cheese, buns, mustard, mayo, and ketchup	DELUXE SMOKEHOUSE BBQ House smoked pork ribs House smoked BBQ beef brisket House smoked chicken quarters House salad Fruit platter Buttered corn Coleslaw BBQ baked beans Rolls/slider buns BBQ sauce
	BILLY'S CLASSIC BBQ DINNER House smoked pork ribs House smoked chicken quarters Mixed greens with citrus vinaigrette Fruit platter Mac & Cheese BBQ baked beans Buttered corn Warm rolls and butter BBQ sauce
ALL BUFFETS INCLUDE: PREMIUM COFFEE SERVICE Regular coffee Hot tea station Water station Decaf upon request	

DINNER BUFFETS

***20 person minimum on our dinner buffets.

ENTREE CHOICES

CHICKEN MARSALA

Baked lightly breaded and tender chicken and mushrooms in our house marsala sauce. Served with: Choice of salad Choice of starch Chef's choice vegetables

Warm rolls and butter

CHICKEN PICCATA

Baked lightly breaded tender chicken. Sauce includes lemon, butter, capers, and garlic. Served with: Choice of salad Choice of starch Chef's choice vegetables Warm rolls and butter

BOURBON SALMON

Honey bourbon & soy marinade salmon grilled to perfection. Served with: Choice of salad Choice of starch Chef's choice vegetables Warm rolls and butter

BRAISED SHORT RIBS

Boneless braised short ribs in brown gravy. Fork tender and a house favorite! Served with: Choice of salad Choice of starch Chef's choice vegetables

Warm rolls and butter

Add a second entree for \$8 Per person. Larger priced item will be charged first.

SALAD CHOICES

CAESAR SALAD

Romaine lettuce, Caesar dressing, Parmesan, and croutons.

MIXED GREENS SALAD

Mixed greens, cherry tomatoes, red onions, cucumbers, croutons, and our house citrus dressing on the side.

BILLY'S SALAD

Mixed greens, red onions, candied walnuts, blue cheese crumbles, and balsamic vinaigrette on the side.

STARCH CHOICES

RICE PILAF SCALLOPED POTATOES MASHED POTATOES SWEET POTATO MASH ROASTED POTATOES MAC & CHEESE

> ALL BUFFETS INCLUDE: PREMIUM COFFEE SERVICE Regular coffee Hot tea station Water station Decaf upon request

DINNER BUFFETS

***20 person minimum on our dinner buffets.

ENTREE CHOICES

PORK TENDERLOIN

Tender pork with our Dijon demi-glaze. Served with: Choice of salad Choice of starch Chef's choice vegetables Warm rolls and butter

FLANK STEAK

Flank steak marinated in an orange balsamic with a green peppercorn demi glaze. Served with: Choice of salad Choice of starch Chef's choice vegetables Warm rolls and butter

BILLY'S SURF & TURF

Boneless braised short ribs Seared salmon with lemon Bur Blanc. Served with: Choice of salad Choice of starch Chef's choice vegetables Warm rolls and butter

NW SURF & TURF

Chicken in a sundried tomato cream sauce and seared salmon with lemon Bur Blanc. Served with: Choice of salad Choice of starch Chef's choice vegetables

Warm rolls and butter

Add a second entree for \$8 Per person. Larger priced item will be charged first.

SALAD CHOICES

CAESAR SALAD

Romaine lettuce, Caesar dressing, Parmesan, and croutons.

MIXED GREENS SALAD

Mixed greens, cherry tomatoes, red onions, cucumbers, croutons, and our house citrus dressing on the side.

BILLY'S SALAD

Mixed greens, red onions, candied walnuts, blue cheese crumbles, and balsamic vinaigrette on the side.

STARCH CHOICES

RICE PILAF SCALLOPED POTATOES MASHED POTATOES SWEET POTATO MASH ROASTED POTATOES MAC & CHEESE

> ALL BUFFETS INCLUDE: PREMIUM COFFEE SERVICE Regular coffee Hot tea station Water station Decaf upon request

ACTION STATIONS & DESSERT

30 PERSON MINIMUM PER ACTION TYPE. PRICE INCLUDES A CHEF ATTENDANT FOR UP TO 1 HOUR. ADD ON TO YOUR DINNER PACKAGE!

ACTION STATION	DESSERTS
SMOKED PRIME RIB Approximately 13 pounds	ASSORTED CAKE BITES
SMOKED WHOLE TURKEY Approximately 25 pounds	LEMON BARS
BONE-IN SPIRAL HAM	
Approximately 13 pounds WHOLE SMOKED SUCKLING PIG	ASSORTED MINI CHEESECAKES
Approximately 50 pounds. Smoke in our on site smoker until juicy and flavorful. Carved	BROWNIES
and displayed. Serves around 25 guests. Served with coleslaw, rolls, and BBQ sauce.	COOKIES
	16 PIECE CHEESECAKE
	Served with house made strawberry puree.
	DESSERT & CAKE SERVICE CHARGE
Whole Smoked Suckling Pig.	Service includes (as needed): Dessert plates Forks Napkins Cake cutting services
Made in our in-house smoker.	

BAR OFFERINGS

Bar services are customizable to your budget and style needs. \$300 sales minumum. We are happy to offer fully hosted, no host bar options as well as partially hosted.

BEERS	BEERS
Budweiser	Elysian Day Glow IPA
Bud Light	Heineken
Coors Light	Pacifico
Rainer	Guinness
Michelob Ultra	White Claw Mango
Due to being on the golf course, our	White Claw Grapefruit
beers are in 12 oz - 16 oz cans.	Twisted Tea
	Truely Berry
CALL LIQUOR	San Juan Cran-Raz
Vodka: Absolut	Sierra Nevada Pale Ale
Rum: Bacardi Light	
Gin: Tanqueray	PREMIUM LIQUOR
Whiskey: Jack Daniels	
Tequila: Hornitos	Vodka: Tito's
Scotch: J.W. Black	Rum: Captain Morgan's
WINE	Gin: Bombay Sapphire
	Whiskey: Crown Royal
	Tequila: Patron Silver
	Cognac: Hennessy OR Remy 1738
J. ROGET BRUT CHAMPAGNE RUBY SKY CABERNET	Scotch: Glenlivet 12
SIMPLY RED BLEND	
SIMPLY CHARDONNAY	PLATINUM LIQUOR
RYAN PATRICK PINOT GRIGIO	
RYAN PATRICK ROSE	Scotch: Glenlivet 15
	Additional selections available up

Additional selections available upon request. Bar selections may change without notice due to availability.