

BREAK MENU ITEMS

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Chilled Juices - Orange, Grapefruit, Cranberry & Apple
Iced Tea
Arnold Palmer (Lemonade & Ice Tea)
Hot Spiced Cider or Hot Chocolate
Non-Alcoholic Fruit Punch
Assorted Soft Drinks
Assorted Mineral Waters - Still, Sparkling & Flavored
Vitamin Water
FRS Energy Drink
Lemonade
Strawberry Lemonade

Baked Items

Assorted Breakfast Pastries with Butter and Fruit Preserves
Assortment of Bagels with Cream Cheese Spreads
Assorted Muffins and Sliced Sweet Breads
Croissants
Sour Cream Coffee Cake (serves 8)
Double Fudge Brownies
Assorted Freshly Baked Cookies
Assorted Gourmet Cookies & Bars
Assorted Miniature Desserts

Assorted Fruits and Snacks

Individual Yogurts
Seasonal Sliced Fruits and Berries
Whole Fresh Fruit
Tim Cascade Plain Potato Chips with (2) Dips
Tortilla Chips, Salsa & Guacamole
Hummus with Pita Crackers
Baskets of Mixed Nuts
Individual Bags of Plain or Peanut M&M's
Mini Rounds of Babybel Cheese
Assorted Fruit Leather
Sports Beans (contain caffeine)
Fresh Popped Popcorn, Assorted Flavored Salts & Individual Bags
Clif and Luna Bars
Lesley's Fruit & Nut Bars
Assorted Lean Body and Go Organic Protein Bars
Sun Valley Bars
Hummus & Pita Crackers
Chocolate Dipped Strawberries
Chocolate Truffles

*All food and beverage purchases are subject to a 20% service charge and applicable sales tax.
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BELLEVUE CLUB
11200 Southeast 6th St ~ Bellevue, Washington 98004
(425) 688 - 3382

11/25/08

SPECIALTY BREAK MENUS

(A Minimum of 10 Guests Please)

After School Special

Chef's Macaroni & Cheese
Sliced Apples with Caramel Dipping Sauce
Animal Crackers
Brownies and Assorted Cookies
Milk & Chocolate Milk

The Sweet n' Salty

Individual Bags of Peanut and Plain M&M's
Assorted Miniature Candy Bars
Tim's Cascade Potato Chips with Dips
Assorted Soft Drinks and Mineral Waters

The Tree Hugger Break

Tropical Trail Mix
Washington Apples & Pears
Fruit Leather
Lesley's Fruit & Nut Bars
Assorted Northwest Cheeses and Berries
Gourmet Crackers
Assorted Mineral Waters

Fitness First

Fresh Vegetable Crudite
Seasonal Fresh Fruit
Pita Bread with Red Pepper Hummus
and Low-Fat Dips
Mineral or Still Water

Refuel

Go Organic Protein Bars
Lean Body Protein Bars
Sports Beans
Fresh Sliced Fruit
Vitamin Water & FRS Energy Drinks

Ball Park Break

Pigs in a Blanket with Yellow Mustard
Caramel Corn, Freshly Popped Popcorn & Peanuts
Jumbo Soft Pretzels with Whole Grain Mustard
Individual Bags of M&M's
Assorted Sodas & Mineral Waters

Chocolate, Chocolate, Chocolate

Chocolate Chip Cookies
Brownies
Seattle Chocolate Truffles
Chocolate Dipped Fruit
Chocolate Covered Espresso Beans

Cookies and Milk

House Made Chocolate Chip
White Chocolate Macadamia
Peanut Butter & Oatmeal Raisin Cookies
Pitchers of Cold Milk & Chocolate Milk

Dessert Buffet

Chef's Selection of:
Cheesecakes
Chocolate Tortes & Fruit Tarts
Chocolate Dipped Strawberries
Chocolate Truffles
Assorted Miniature French Desserts

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COMPLETE MEETING PACKAGE

(A minimum of 25 guests please)

Continental Breakfast

Fresh Sliced Fruit
Assorted Breakfast Breads - or - Pastries and Muffins
Assorted Miniature Quiche - or - Scrambled Eggs with Cream Cheese
House Made Granola
Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Morning Break

Assorted Sodas, Mineral and Still Water
Assorted Energy Bars and Assorted Yogurts

Please Select Hot or Cold Luncheon Buffet

Hot Luncheon Buffet

Fresh Fruit Display
Caesar Salad
Marinated Grilled Fish
Roasted Chicken with Capers, Lemon and Parsley
Pasta du Jour
Wild Long Grain Rice – or - Whipped Washington
Potatoes with Garlic Butter
Seasonal Vegetables
Selection Rolls and Butter
Assorted Miniature Fruit Tarts
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Teas

Cold Luncheon Buffet

Soup du Jour
Fresh Fruit Display
Vegetarian Pasta Salad
Seasonal Mixed Greens with two dressings
Bakery Fresh Breads
Display of Deli Meats and Cheeses, Lettuce, Onion,
Tomato, Pickles and Condiments
Vegetarian Tortilla Wraps
Tim's Cascade Potato Chips
Assorted Fruit Bars
Assorted Sodas, Mineral and Still Water

Afternoon Break

Fresh Cut Vegetables with Two Dips
Seasonal Whole Fresh Fruit
Energy Bars
Miniature Candy Bars
Red and Black Licorice
House Made Baked Cookies and Brownies
Assorted Sodas, Mineral and Still Water

CMP Audio/Visual

LCD Projector
Screen
One- Flip Chart
One-Wireless Hand Held – or - Lavalier Microphone
One- Easel
Pens and Pads of Note Paper

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PLATED BREAKFAST

*All plated breakfasts are served with chilled juice, fresh fruit plate family-style, freshly brewed coffee, decaffeinated coffee and tea
Please choose one plated selection for your function.*

Steak and Eggs

Classic Steak and Scrambled Eggs
Rustic Breakfast Potatoes

Banana Walnut French Toast

Banana Walnut French Toast with Blueberry Ginger
Chutney, Almond Butter, Apple Sausage
& Maple Syrup

Eggs Benedict (25 guests or less)

Traditional Eggs Benedict with Hollandaise
Rustic Breakfast Potatoes

Belgian Waffles

Crisp Belgian Waffles with Strawberries
Smoked Bacon

Bellevue Scramble

Scrambled Eggs with Cheddar Cheese, Caramelized
Onions and Mushrooms
Choice of:
Crisp Bacon, Sausage Links or Ham Steak
Breakfast Potatoes

Healthy Day

Seasonal Fruits & Berries
Low Fat Yogurt Parfait, Toasted Granola
Bran Muffin

Greek Scramble

Greek Egg Scramble with Tomatoes,
Feta Cheese & Oregano
Rustic Breakfast Potatoes
Smoked Bacon

Italian Scramble

Scrambled Eggs with Roasted Tomatoes,
Smoked Mozzarella, Basil & Rosemary
Breakfast Potatoes
Italian Chicken Sausage

Rustic Egg Scramble

Egg Scramble with Smoked Bacon, Caramelized
Onions and Mushrooms, served with Rustic
Breakfast Potatoes

Smoked Salmon Scramble

Smoked Salmon Scramble
Served on Potato Cakes
With Sliced Tomato and Cucumber

Vegetable Quiche

Crustless Vegetable Quiche
with Roasted Salsa and Sliced Tomatoes

Roasted Bell Pepper

Roasted Bell Pepper Stuffed
with Scrambled Egg Whites
Over Vegetable Hash

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BREAKFAST BUFFETS

Bellevue Club Continental

Assorted Chilled Juices
Seasonal Sliced Fresh Fruits and Berries
Freshly Baked Breakfast Pastries to Include:
Croissants, Muffins, Fruit Breads and Danishes
Served with Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

The “Northwest” Continental

(Minimum of 10 Guests Please)
Assorted Chilled Juices
Sliced Smoked Salmon Lox with Pumpernickel &
Rye Bread, Cream Cheese
Sliced Tomatoes, Chopped Eggs & Capers
Sliced Fresh Fruits and Berries
Assorted Breakfast Breads and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

The “Wake-Up Continental”

(Minimum of 10 Guests Please)
Assorted Chilled Juices
Sliced Fresh Fruits and Berries
Assorted Individual Fruit Yogurts, Dried Fruits &
Nuts
Toasted Granola, Dried Fruits & Berries with Low-
Fat Milk
Assorted Breakfast Breads and Muffins
Scrambled Eggs with Cheddar Cheese
- OR -
Cheddar Cheese and Vegetable Quiche
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

“South Of The Border” Breakfast Buffet

(Minimum of 10 Guests Please)
Assorted Chilled Juices
Scrambled Eggs with Green Chilies, Green Onions
& Queso Fresco
Chilaquiles Smothered in Ranchero Sauce, Red
Onion, Cilantro & Queso
Flour Tortillas, Sour Cream, Fresh Salsa and
Tomatillo Sauce
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

The Executive Buffet

(Minimum of 15 Guests Please)
Assorted Chilled Juices
Sliced Fresh Fruits and Berries
Assorted Individual Fruit Yogurts, Dried Fruit and
Nuts
Scrambled Eggs with Chives and Cheddar Cheese
Smoked Bacon and Chicken Sausage
Country Style Bell Pepper Potatoes
Banana Walnut French Toast with Blueberry Ginger
Chutney
Assorted Breakfast Breads and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

The Eastside Buffet

(Minimum of 15 Guests Please)
Assorted Chilled Juices
Sliced Fresh Fruits and Berries
Assorted Individual Fruit Yogurts, Dried Fruit &
Nuts
Toasted Granola, Dried Fruit and Berries with Low
Fat Milk
Old-Fashioned Oatmeal with Brown Sugar, Raisins
and Low Fat Milk
Assorted Breakfast Breads and Muffins
Ham, Egg and Cheddar Breakfast Sandwich on a
Croissant
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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Enhance your Breakfast Buffet:

These Items May Be Added To Any Breakfast Buffet

Crisp Smoked Bacon
Scrambled Eggs with Cheddar Cheese and Chives
Belgian Waffles with Strawberries
Italian Chicken Sausage Links
Old-Fashioned Oatmeal with Brown Sugar and Raisins
Cheddar Cheese and Vegetable Quiche
Banana Walnut French Toast with Blueberry Ginger Chutney
Hard Boiled or Deviled Eggs
Breakfast Ham Steak
Sour Cream Coffee Cake

BRUNCH BUFFET

(A Minimum of 25 Guests Please)

Bellevue Club Brunch Buffet

Chilled Fresh Fruit Juices
Seasonal Sliced Fruit & Berries
Scrambled Eggs with Cheddar Cheese & Chives
Crisp Bacon and Chicken Sausage Links - or - Ham Steak
Specialty Cheese Display Served with Assorted Gourmet Crackers
Crisp Romaine, Strawberries, Almonds, Goat Cheese, White Balsamic Vinaigrette with Honey
Cavatappi Pasta Salad
Roast Chicken Breast with Mustard Chardonnay Sauce
Seared Salmon with Lemon Caper Butter
Miniature French Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Optional Enhancements:

New York Strip Loin or Leg of Lamb

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PLATED SALADS & STARTERS

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SALADS

Caesar Salad

Hearts of Romaine, Shaved Pecorino Cheese, Croutons, White Anchovies and Classic Caesar Dressing

Pesto Caesar Salad

Roasted Tomatoes and Pesto Vinaigrette

Mixed Baby Lettuce

Sun-Dried Berries, Shaved Pecorino Cheese, Toasted Pecans and Citrus Vinaigrette

Butter Lettuce

Fennel Fronds, Gorgonzola Dolcé, Dijon Mustard Vinaigrette

Romaine and Strawberries

Crisp Romaine and Sliced Strawberries, Toasted Pecans, Goat Cheese, White Balsamic Vinaigrette

Baby Spinach and Frisee

Grilled Red Onion, Candied Walnuts, Tomatoes, Caramelized Shallot Vinaigrette

Field Greens

Hazelnut Encrusted Goat Cheese, Toasted Hazelnuts, Fresh Raspberries and Raspberry Vinaigrette

Stacked Tomato and Fresh Mozzarella Salad

Baby Lettuce, Fresh Basil, Toasted Pine Nuts and Balsamic Syrup

Mixed Greens

Grilled Pear, Caramelized Walnuts, Oregon Bleu Cheese and Pear Vinaigrette

STARTERS

Smoked Salmon Chowder, Crouton

Wild Mushroom Bisque, Puff Pastry

Roasted Tomato Soup, Three Cheese Crostini

Fresh Tomato Tart, Roasted Garlic, Arugula, Balsamic Glaze

Chilled Classic Prawn Cocktail, Club Cocktail Sauce

Miniature Crab Cocktail, Club Cocktail Sauce

Traditional Crab Cakes, Whole Grain Mustard Sauce

Classic Chilled Gazpacho, with Crabmeat, Breadsticks

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INDIVIDUAL DESSERTS

Raspberry Charlotte, Fresh Raspberries Enrobed in Semi-Sweet Chocolate Mousse

Mango Lime Tango, Mango Mousse and Lime Filling on Macadamia Shortbread

Cherry Kiss, * Vanilla & Chocolate Cream with Red Cherries on Dark Chocolate Cake

Caribbean Splash, Coconut Mousse Topped with Caramelized Meyer Lemon Curd

Tiramisu, Coffee-Rum Infused Vanilla Chiffon Cake and Light Mascarpone Cream

Honey Trifle, * Crème Fraiche and Mixed Berries on a Sweet Honey Cake

Grand Marnier Brulée, Grand Marnier Crème Brulée Wrapped in Chocolate

Carrot Pineapple Cake, Moist Carrot Cake with Pineapple, Currants and Candied Walnuts

Miniature Lemon Bundt Cake, Fresh Lemon Curd & Seasonal Berries

Miniature Chocolate Bundt Cake, Caramel & Fresh Whipped Cream

Classic Angel Food Cake with Strawberries

Banana Criollo, Banana-Rum Crème Brulee with Venezuelan Milk Chocolate Mousse

Chocolate Sumapaz, Dense Chocolate Cake Dark Columbian Chocolate and Coffee Liqueur

Raspberry White Chocolate Cheesecake, Whole Raspberries, Combined with Creamy White Chocolate, Finished with a Thick Chocolate Crust

Seattle's New York-Style Cheesecake, with a hint of Freshly Zested Lemon and Real Vanilla, Finished with a Thick Traditional Crust

Quadruple Chocolate Cheesecake, Dark Chocolate, Chunks of Milk Chocolate, White and Extra-Dark Chocolate added to the center for a surprise, Finished with a Thick Chocolate Crust

Caramel Cheesecake, Rich Goopy Caramel blended into the Batter and Baked to a Golden Brown, Finished with a Traditional Thick Crust

Various Gourmet Cheesecakes Slices (*Choose One*), Classic New York-Style, Lime-Ginger *, Chocolate-Chambord, Banana-Caramel *, Blueberry-Lemon

Fresh Berries, Chilled Sabayon,* Fresh Berries, Chilled Sabayon, Petite Cookies, Classic Chilled Sabayon Infused with Brandy, Sherry and Grand Marnier

Trio of Sorbet, Chef's Selection of Three Delectable Sorbet Selections

Cheese & Fruit Plate, Cambozola, Spanish Mahon and Drunken Goat Cheeses, Chef's Selection of Fresh Fruit

** Seasonal Desserts*

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PLATED LUNCHEON

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Plated Lunch Entrées Include: Chef's Accompaniments, Rustic Bread & Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

ENTRÉES

Dungeness Crab Cakes, Wilted Greens, Dijon Mustard Sauce

Petite Filet of Beef, Gorgonzola, Shallot-Madeira Demi-Glaze

Petite Filet Medallions, Roasted Wild Mushrooms

Herb Roasted Chicken Breast, Roasted Red Pepper Cream

Roast Filet of Salmon, Citrus Emulsion, Lemon Dill Beurre Monte

Blackened Salmon, Mango Salsa

Miso Marinated Black Cod, Housemade Teriyaki Sauce

Seared Filet of Salmon, Whole Grain Mustard-Tarragon Sauce

Roast Filet of Halibut,* Roast Garlic, Tomato and Fennel Ragù

Hawaiian Swordfish, Grilled Pineapple Relish & Toasted Coconut

Parmesan Polenta Cake, Sautéed Spinach, Roasted Vegetable Stack & Roasted Tomato Sauce

Traditional Cobb Salad, Diced Chicken, Chopped Bacon, Diced Egg, Avocado, Tomato, Bleu Cheese & Red Wine Vinaigrette

Chicken Caesar Salad, Crisp Romaine, Garlic, Croutons, Parmesan Cheese, Lemon & Chicken

Salmon Caesar Salad, Romaine, Garlic, Croutons, Parmesan Cheese, Lemon & Salmon

Chop Chop Salad, Fresh Corn, Chopped Chicken, Black Olives, Tomato, Bleu Cheese, Chopped Egg, Shredded Carrot & Red Wine Vinaigrette

Grilled Salmon Southwest Chop Chop Salad, Fresh Corn, Chopped Egg, Avocado, Black Olives, Tomatoes, Bacon, Red Wine Vinaigrette

Salmon Nicoise Salad, Red Potatoes, Nicoise Olives, Asparagus, Tomato, Egg, White Beans And Balsamic Vinaigrette

** Seasonal item*

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11/25/08

LUNCHEON BUFFETS

Please note the Minimum number of Guests required for each Buffet.

Classic Deli Buffet

(A Minimum of 10 Guests Please)

Daily Soup Creation
Mixed Greens with Fresh Berries, Caramelized Walnuts & Gorgonzola
Sliced Fruit & Berries

Selection of Sliced Meats to Include:

Black Forest Ham, Lean Roast Beef, Genoa Salami, and Herb Roasted Turkey Breast
Variety of Cheeses, Sliced Tomato, Lettuce, Pickles, Mayonnaise & Mustard
Bread Basket

Potato Chips & Assorted Snacks
Freshly Baked Cookies & Chocolate Brownies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Upper Eastside

(A Minimum of 10 Guests Please)

Daily Soup Creation
Fresh Sliced Fruit & Berries
Classic Coleslaw and Red-Skinned Potato Salad

Assortment of Club, Reuben, and Vegetarian Sandwiches
Assorted Essential Bakery Bread

Assorted Cookies & Bars
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Salad Deli

(A Minimum of 15 Guests Please)

Daily Soup Creation
Mixed Greens with Two Dressings
Caesar Salad
Chef's Pasta Salad
Couscous with Grilled Vegetables
Egg Salad
Chicken Sesame Salad
Pesto Tuna Salad
Essential Bread Basket
Tim's Potato Chips

Assorted Cookies and Cheesecake Bars
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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Pasta, Pasta, Pasta

(A Minimum of 15 Guests Please)

Classic Caesar Salad, Parmesan Cheese & Croutons
Penne Pasta with Mushrooms, Artichokes and Broccoli in a Tomato Basil Sauce
Grilled Chicken Marsala
Seasonal Vegetables
Rustic Bread and Butter

Chef's Dessert Display
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Mario's Pizzeria Buffet

(A Minimum of 15 Guests Please)

Caesar Salad
Chef's Pasta Salad

A Selection of Pizzeria-Style Pizzas:

Three Cheese & Basil Folded Pizza
Fresh Mozzarella, Diced Chicken, Artichoke, Sun Dried Tomato & Spinach
Meat Lovers – Pepperoni, Italian Sausage, Canadian Bacon & Red Peppers

Chocolate Mousse
Assorted Sodas, Sparkling & Still Water

Le Gourmand Deli Buffet

(A Minimum of 20 Guests Please)

Sliced Fruit & Berries
Baby Spinach, Toasted Pecans, Feta Cheese & Shallot Vinaigrette
Grilled Asparagus & Peppers
Dill Bay Shrimp Salad

Selection of Sliced Meats to Include:

Oven Roasted New York Strip Loin, Pork Loin, and
Herb Roasted Breast of Chicken
Variety of Sliced Cheeses
Assorted Mustards and Mayonnaise & Condiments

Seasoned Potato Wedges
Bread Basket

Chef's Dessert Selection
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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Italian Feast

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Caesar Salad
Fresh Tomato, Basil, & Mozzarella
Sliced Fruit & Berries
Penne Pasta with Classic Marinara Sauce & Shaved Parmesan
Grilled Filet of Beef with Gorgonzola, Veal Jus & Caramelized Cipollini Onions
Breast of Chicken with Sundried Tomato & Basil Sauce
Seasonal Vegetables
Rustic Bread & Butter

Assorted Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Tuscan Buffet

(A Minimum of 25 Guests Please)

Chopped Romaine Salad, Crisp Romaine Hearts, Sun Dried Tomatoes, Shaved Onion, Garlic Croutons, Shredded Parmesan Cheese, Tangy Lemon Vinaigrette
Caprese Salad, with Fresh Mozzarella Cheese, Sweet Grape Tomatoes, Fresh Basil, Extra Virgin Olive Oil, White Balsamic Vinegar
Stuffed Chicken, Oven Roasted Boneless Skinless Chicken Breast Stuffed with Gruyere Cheese, Smoked Prosciutto & Sage, Pomegranate Pan Juices
Pasta Bake, Fresh Pasta Layered with Vegetables & Cheese, Baked in a Béchamel Sauce, Fresh Parmesan Cheese
Cold Grilled & Marinated Vegetables, Red & Yellow Bell Peppers, Zucchini & Yellow Squash, Asparagus, Portobello & Crimini Mushrooms, drizzled with Olive Oil

Chef's Choice of Assorted Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Chop Sticks Buffet

(A Minimum of 25 Guests Please)

Asian Salad, Shredded Vegetables, Snow Peas, Soba Noodles, Sesame Ginger Vinaigrette
Chopped Cucumber Salad, Sweet Onion, Peppers, Marinated in a Rice Wine Vinaigrette, Cilantro, Thai Basil, Toasted Sesame Seeds
Soy Simmered Chicken Breasts, Simmered In Sweet Soy Glaze with Ginger & Lemon Grass
Curry Tofu & Sweet Potatoes, Braised Firm Tofu & Sweet Potatoes, Light Green Coconut Curry
Steamed Broccoli, Toasted Sesame Seed Vinaigrette
Steamed Jasmine Rice

Lemon Tarts
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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All American Buffet

(A Minimum of 25 guests Please)

Baby Spinach Salad, Roasted Pears, Candied Walnuts, Raspberry Vinaigrette
Wheat Berry Salad, Celery Hearts, Toasted Pecans, Sun Dried Blueberries, Balsamic Fig Dressing
Marinated & Slow Roasted Strip Loin, Cipollini Onions, Washington Pinot Noir Cherry Barbeque Sauce
Three Cheese Macaroni with Cream Sauce and Toasted Bread Crumbs
Oregon Blue Cheese Studded Yukon Gold Mashed Potatoes with Fresh Chives
String Beans, Caramelized Leeks, Extra Virgin Olive Oil & Lemon Vinaigrette

Chef's Fruit Pies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

BOX LUNCHES

Each Box Lunch Includes Choice of Sandwich, Vegetable Orzo Pasta Salad, Whole Fresh Fruit, Fresh Baked Cookie & Bottled Water. You May Choose Up To Three Selections for Your Group.

Dijon Ham & Swiss

Honey Cured Ham & Swiss Cheese
With Dijon Aioli
Sliced Tomatoes & Lettuce
On Focaccia

Chicken Caesar Wrap

Marinated & Grilled Chicken Breast
Tossed with Housemade Caesar Dressing
Crisp Romaine
Rolled in a Fresh Tomato Tortilla

Tarragon Beef & Cheddar

Lean Roast Beef & Cheddar Cheese
With Tarragon Aioli
Grilled Red Onions, Sliced Tomatoes & Lettuce
On Brioche Roll

Muffuletta Sandwich

Genoa Salami, Black Forest Ham,
Capicola, Provolone and Olive Tapenade
On Brioche Roll

Herb Roasted Chicken Breast

Herb Roasted Chicken Breast & Dill Havarti
With Grainy Mustard
Grilled Sweet Onions, Sliced Tomatoes & Lettuce
On Brioche Roll

Grilled Vegetable

Grilled Vegetables, Fresh Tomato
And Mozzarella
Fresh Basil Leaves, House Made Pesto
On Focaccia

Grilled Pesto Salmon

Grilled Salmon with House Made Pesto Aioli
Sliced Tomatoes & Baby Arugula
On Focaccia

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LUNCH OR DINNER BUFFETS

(A Minimum of 25 guests Please)

Tex Mex Buffet

Mixed Green Salad, Cucumbers, Red Peppers, Sweet Onion, Cumin & Poblano Chili Vinaigrette
Black Bean & Corn Salad, Spicy Black Beans, Sweet Corn, Red & Yellow Bell Peppers, Creamy Cilantro Vinaigrette and Cotija Cheese

Choice of Two Entrees:

Adobo Spiced Chicken Breast, Marinated In Spicy Adobo Sauce, Oven Roasted with Mole Sauce
Chicken Enchiladas, Pulled Roasted Chicken, Wrapped in Corn Tortillas, Baked in a Spicy Enchilada Sauce with Salsa Verde, Black Olives and Sour Cream
Chili Rellenos, Roasted Mild Poblano Chilies Stuffed With Monterey Jack Cheese, Smothered In Roasted Tomato Chili Sauce, Black Olive & Sour Cream

Chipotle Marinated Steak

Pan Roasted Salmon with Chili Cilantro and Lime

Fajita Style Vegetables, Red & Yellow Peppers, Squash, Tomatoes, Red Onions Sautéed with Garlic, Chilies and Cumin, Garnished with Cotija Cheese & Pepitas
Spanish-Style Rice with Carrots, Peas, Onions & Fresh Cilantro

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Flan

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Emperor's Choice

Tropical Fruits with Toasted Coconut and Mango
Field Greens with Toasted Macadamia Nuts, Mango and Asian Vinaigrette
Asian Slaw with Soy-Lime Vinaigrette
Soba Noodle Salad with Sesame Vegetables
Hoisin Marinated Barbecued Pork with Hot Mustard, Sesame Seeds and Plum Sauce

Choice of Two Entrees:

Breast of Chicken with Spicy Peanut Sauce
Beef Medallions with Shiitake Mushroom Sauce
Miso Marinated Filet of Salmon
Vegetable & Tofu Curry

Soy Glazed Vegetable Saute
Sesame and Ginger Jasmine Rice

Lemon Tart & Assorted Miniature Desserts
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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LUNCH OR DINNER BUFFETS

(A Minimum of 25 guests Please)

The Mediterranean

Tender Field Greens with Berries, Caramelized Walnuts, Gorgonzola & Berry Vinaigrette
Orzo Pasta Salad with Feta Cheese, Tomatoes, Kalamata Olives, Cucumbers & Oregano Vinaigrette
Caprese Salad with Fresh Tomato, Mozzarella, & Basil
Grilled Asparagus & Peppers, with Assorted Dips and Spreads, Mixed Olives and Rosemary Crackers
Orecchiette Pasta with Wild Mushrooms, Arugula, White Truffle Oil in Mushroom Broth & Pecorino Cheese

Choice of Two Entrees:

Beef Medallions with Cognac Porcini Sauce
Breast of Chicken with Arugula & Romesco Sauce
Herb Grilled Catch of the Day, Fennel, Tomato & Saffron
Loin Lamb Chops, Port Pomegranate Sauce

Rosemary Roasted Fingerling Potatoes
Market Vegetables
Rustic Bread & Butter

Chef's Pastry Display
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

The French-Italian

Baby Lettuce, Berries, Toasted Almonds & Chevre with Sherry Vinaigrette
Seasonal Fresh Fruit & Berries
Display of Northwest & Imported Cheese, Dried Fruit, Nuts & Gourmet Crackers
Black Lentil Salad with Tomato & Dill

Choice of Two Entrees:

Breast of Chicken with Sherry Sweet Orange Sauce
Filet of Beef, Caramelized Cipollini Onions and Porcini Demi-Glaze
Traditional Spanish Paella
Moroccan Spiced Filet of Salmon, Citrus Sauce
Loin Lamb Chops, Fig-Port Reduction

Orzo Pasta with Wheat Berries & Wild Mushrooms
Market Vegetables
Rustic Bread & Butter

Chef's Pastry Display
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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BELLEVUE CLUB
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11/25/08

LUNCH OR DINNER BUFFETS

(A Minimum of 25 guests Please)

Moroccan Buffet

Mixed Baby Greens, Frisee, Endive, Radicchio, Orange & Grapefruit Sections, Light Pomegranate Vinaigrette
Hummus And Black Olive Tapenade Spread With Baguettes
Saffron Infused Couscous Salad, with Currants, Dried Apricots, Roasted Squash, Cumin and Mint

Choice of Two Entrees:

Cumin Oven Roasted Chicken Breast, Stuffed With Spinach, Preserved Lemons and Cured Olives
Oven Roasted Salmon with Charmoula
Chicken Tagine, Roasted Chicken Breasts with Preserved Lemons, Green Olives & Thyme, Sweet Compote of Poached Raisins and Sweet Onions
Vegetable Tagine, Roasted Vegetables, Chick Peas, Dried Apricots, Currants
Lamb Meatballs, Tzatziki Sauce

Curried Potatoes, New and Sweet Potatoes in a Mild Yellow Curry
Baby Carrots, Orange Honey Cumin Glaze, Black Olives and Mint

Chef's Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Indian Buffet

Indian Salad, Cucumbers, Radishes, Cherry Tomato, Red Onion, Roasted Cumin-Lime Vinaigrette
Mixed Grilled Vegetable Display, Grilled Bell Peppers, Eggplant, Squash, Zucchini, Portobello Mushrooms, Asparagus, Marinated with Indian Spices, Served with Yogurt Dipping Sauce

Choice of Two Entrees:

Badami Murgh, Pan Seared Chicken in a Spicy Almond Cream Sauce
Spinach Kofta, with Traditional Yogurt Sauce
Chicken or Fish Tikka Masala, Simmered in Tomato Based Sauce with Ginger, Cilantro and Curry
Chana Masala, Chickpeas Cooked in a Tomato Based Sauce with Curry and Spices

Potato Tikki, Served with Tomato Chutney
Toasted Almond Rice Pilaf
Warm Plain Naan with Tzatziki

Chef's Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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11/25/08

LUNCH OR DINNER BUFFETS

(A Minimum of 25 guests Please)

Americana Buffet

Organic Baby Greens, Kalamata Olives, Red Onions, Feta Cheese, Creamy Fresh Herb Dressing
Washington Apple & Barley Salad, Celery Hearts, Tomatoes, Red Onions, Garlic, White Balsamic Vinaigrette

Choice of Two Entrees:

Roasted Chicken Breast, Artichoke Hearts, Sundried Tomatoes, Preserved Lemons

Three Cheese Tortellini, Roasted Red Pepper Cream Sauce

Salmon Filets with Dill and Thyme

Beef Brisket

Medallions of Beef with Mushroom Cabernet Sauce

Potato & Root Vegetable Gratin Baked in Béchamel Sauce
Asparagus Sautéed with Olive Oil, Shallots, Fresh Herbs & Pine Nuts

Chef's Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Pan Asian Buffet

Mixed Green Salad, Toasted Almonds and Miso Vinaigrette
Spicy Marinated Cucumber Salad with Sweet Soy-Chili Vinaigrette
Assorted Dim Sum and Dipping Sauces

Choice of Two Entrees:

Ginger and Scallion Marinated New York Strip

Salmon with Sweet Soy, Green Onions and Crispy Wonton Strips

Stir Fry Chicken with Organic Vegetables

Stir Fry BBQ Pork with Green Beans

Korean-Style Crispy Chicken Legs with Spicy Hoisin Sauce

Traditional Vegetable Chow Mein

Stir Fry Vegetables

Chef's Choice Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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11/25/08

LUNCH OR DINNER BUFFETS

(A Minimum of 25 guests Please)

Cajun Buffet

Creole Caesar Salad, with Cajun Spiced Croutons
Cajun-Style Pasta Salad with Andouille Sausage, Grilled Peppers and Onions, Celery Hearts, Tomatoes, Red Onions, Garlic, White Balsamic Dressing
Fried Green Tomatoes, Over a Bed of Sautéed Red Tomatoes

Choice of Two Entrees:

Slow Cooked Southern Pulled Pork with Maple and Tabasco Sauce
Sweet and Smokey Beef Brisket with Onion Marmalade
Cajun Blackened Chicken Breasts
Penne with Rock Shrimp and Spicy Tomato Cream Sauce
Thick Cut Pork Chops, Roasted Garlic and Bourbon Barbecue Sauce
Pecan Coated Catfish with Creole Mustard Sauce and Lemon

Classic Spicy Southern Red Beans and Rice
Sautéed Yellow Corn, Onion and Herbs

Chef's Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Caribbean Buffet

Tropical Fruit Salad

Assorted Greens, Pepperjack Cheese, Ancho Chili and Orange Vinaigrette
Vine Ripe Tomato Salad With Cotija Cheese, Cilantro, Onions and a Tomatillo Avocado Vinaigrette

Choice of Two Entrees:

Jamaican Jerk Chicken with a Creamy Cucumber Yogurt Sauce
Chipotle Marinated Grilled Strip Steak with Fresh Tomato and Onion Pico de Gallo
Classic Ropa Vieja, Slow-Cooked Sirloin with Caramelized Onions, Roasted Garlic and Mild Red Chile
Caribbean-Style Roast Chicken Breast with Sausage and Peppers
Yucatan-Style Baked Snapper with Tomato, Onions, Cumin and Green Olives
Catch Of The Day with Red Chili, Cilantro and Lime

Slow Cooked Cuban Black Beans
Chef's Vegetables

Chef's Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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11/25/08

LUNCH OR DINNER BUFFETS

(A Minimum of 25 guests Please)

Viva Italia Buffet

Insalata Mista, Mixed Greens, White Beans, Kalamata Olives, Roasted Peppers & Basil Vinaigrette
Caprese Salad, Tomatoes, Mozzarella and Basil, Drizzled With Olive Oil and Aged Balsamic
Chilled Lentil Salad, Wild Mushrooms and Goat Cheese

Choice of Two Entrees:

Tilapia with Smoked Prosciutto, Toasted Pecan Crust, Chive Cream
Chicken, Veal or Eggplant Parmesan with Smoked Provolone and Roasted Tomato Sauce
Sicilian Braised Chicken with Peppers, Mushrooms and Fennel Sausage
Chicken Marsala with Sweet Marsala Mushroom Sauce
Pan Seared Black Cod in a Saffron Tomato Cream Sauce with Roasted Yellow Cherry Tomatoes
Braised Strip Loin Rubbed with Porcini Mushroom Dust, Roasted Tomato Ragout
Lamb Shanks Braised in Borolo Wine, Garlic and Rosemary
Sea Salt and Herb Crusted Halibut, Sun-dried Tomato Cream Sauce

Choice Of One Pasta Dish:

Ziti Pauly's Way, Baked Ziti with Mascarpone, Sun-Dried Tomato, Basil Pesto and Kalamata Olives
Baked Cavatappi in a Roasted Tomato Basil Sauce with Roasted Asparagus
Risotto with Baby Shrimp, Fresh Mozzarella, Basil and Sun-Dried Tomato

Classic Ratatouille
Focaccia Bread

Chef's Choice of Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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11/25/08

RECEPTION

Hot Hors d'Oeuvres

All items are priced per piece

Wild Mushroom & Sundried Tomato Strudel

Spinach & Feta Spanakopita

Crab Cakes with Tarragon Aioli

Rosemary Prawn & Scallop Skewers

Chicken Sate with Spicy Peanut Sauce

Dungeness Crab-Filled Mushrooms

Beef Skewers, Three Peppercorn Sauce

Salmon Skewers, Citrus Basil Sauce

Caramelized Onion Tarts with Goat Cheese & Oregano

Individual Lamb Chops, Cherry Demi-Glaze

Beef Skewers, Teriyaki Sauce

Coconut Fried Shrimp, Thai Chili Dipping Sauce

Corn & Crabmeat Fritters, Chipotle Cream

Ginger Vegetable Sate with Sweet and Sour Dipping Sauces

Prawn Skewers Provencal with Pancetta & Arugula Oil

Margarita Marinated Prawn Skewers with Lime & Cilantro

Individual Grilled Cheese Sandwiches, Tomato Fennel Relish

Grilled Petite Polenta Cakes, Crispy Serrano Ham, Cabrales Cheese & Marcona Almonds

Maui Chicken Skewers with a Pineapple Hoisin Glaze

Caribbean Pulled Pork on Mini Cornbread Griddle Cakes

Assorted Mini Quiche

Balsamic Beef with Caramelized Onion and Bleu Cheese on Crostini

Brie on Crostini with Roasted Apple and Black Pepper Caramel

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11/25/08

RECEPTION

Cold Canapés

All items are priced per piece

Fresh Mozzarella, Tomato & Basil on Crostini

Five Spice Ahi Tuna, Mango Salsa on Cucumber

Fingerling Potatoes with Pancetta, Sour Cream & Chives

Grilled Asparagus Spring Rolls with Chilled Asian Soy Dipping Sauce

Jumbo Prawns, Cocktail Sauce & Lemon

Grilled Pear, Walnut & Stilton Crostini, Port Wine Reduction

Parma Ham & Asparagus Roulade on Rosemary Crisp

Petite “BLT” Sandwiches on Focaccia

Dilled Shrimp Salad in Phyllo Shell

Sirloin of Beef with Shiitake Mushrooms & Roasted Shallots on Crostini

Grilled Chipotle Shrimp Tostada

Miniature Caprese Skewers

Assorted Bruschetta

Roma Tomato with Garlic & Basil, Olive Tapenade & Cannellini Beans with White Truffle Oil

Roasted Peppers & Goat Cheese on Cucumber

Petite Filet of Beef on Crostini, Roasted Fennel Pepper Salad

Profiterole with Smoked Salmon Mousse & Baby Dill

Oysters on the Half Shell with Cocktail Sauce & Lemon

Roast Duck Breast with Ginger Glaze and Mango on Wonton Crisp

Petite Grilled Crab Cake with Tarragon Aioli

Tuscan Roulades, Sun-dried Tomato Goat Cheese, Wrapped in Eggplant

Poached Prawns, Lemon and Olive Oil, Preserved Lemon & Rosemary

Chive Crème Fraiche on Mini Crispy Potato Cakes

Mango-Onion Salsa on Crispy Plantain Chips

Caramelized Apples with Gorgonzola Cheese, Toasted Walnuts in Belgian Endive

Assorted Petite Sandwiches

Pastrami Rye, Turkey & Havarti, Roast Beef & White Cheddar with Pesto Aioli

Tarragon Chicken Salad on Endive

Chipotle Prawn Nacho with Avocado and Pico de Gallo

Zinfandel Poached Pear with Walnuts, Bleu Cheese on Endive

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RECEPTION

Displays

Minimum of 10 Servings Unless Otherwise Noted

Specialty Cheese Display

A Selection of Imported and Domestic Premium Cheese, Served with Dried Fruits, Mixed Nuts and Gourmet Crackers

Fresh Vegetable Basket

A Variety of Market Fresh Vegetables Served with Assorted Dips

Fresh Fruit Display

Lavish Display of Seasonal Fresh Fruits & Berries

Whole Poached Salmon

(Minimum of 50 Servings)

An Artistic Display of Whole Poached Salmon Served with Dill-Herb Remoulade

Baked Brie

(15 Servings Per Round)

Display of Baked Brie topped with Washington Tart Dried Cherries and Toasted Macadamia Nuts, Drizzled with Warm Caramel Served with Crackers and Crisp breads

Mediterranean Platter

Baba Ghanoush, Red Pepper Hummus, Mixed Olives Grilled Asparagus and Bell Peppers Served with Pita Bread and Gourmet Crackers

Smoked Salmon Display

(Minimum of 15 Servings)

A display of Alder Smoked and Lox Style Salmon Served with Miniature Bagels and Traditional Garnishes

Grilled Vegetable Display

Grilled Summer Squash, Bell Peppers Eggplant, Portobello Mushrooms and Asparagus Marinated with Fresh Herbs and Olive Oil

Antipasti

(Minimum of 15 Servings)

Traditional Display of Italian Cured Meats and Cheeses, Marinated and Grilled Vegetables and Mixed Olives Served with Rosemary Crisps

Barbecue Pork Platter

(Minimum of 15 Servings)

Hoisin Marinated Pork Loin Served with Toasted Sesame Seeds Hot Mustard & Plum Sauce

Asian Specialty Platter

(Minimum of 25 Servings)

A Selection of Asian Specialties to Include: Grilled Asparagus Spring Rolls, Five-Spiced Seared Ahi Tuna, Soy-Lime Grilled Prawns, Sesame Marinated Shiitake Mushrooms and Asian Eggplant, Served with Garnishes and Dipping Sauces

Iced Seafood Display

(Minimum of 25 Servings)

A Bountiful Display of Poached Jumbo Prawns, Grilled Scallops, Oysters on the Half Shell, Crab Claws and Marinated Clams and Mussels Served with Fresh Lemon Slices, Cocktail Sauce & Gourmet Crackers

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11/25/08

PLATED DINNERS

Plated Meals are Priced a la Carte. When Selecting a Menu for a Plated Meal, Please Select One Salad, One Starter, Up to Two Entrées (plus a Vegetarian Option if needed) and One Dessert for your Function.

Plated Lunch Entrées Include: Chef's Accompaniments, Rustic Bread & Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

DINNER ENTRÉES

- Breast of Chicken**, Roasted Root Vegetables, Maple Glaze
- Roasted Garlic & Basil Stuffed Chicken Breast**, Roasted Tomato Sauce
- Gruyere & Sundried Tomato Stuffed Chicken Breast**, Pesto Sauce
- Grilled Filet of Salmon**, Lemon, Dill Beurre Monte
- Filet of Blackened Salmon**, Rainier Cherry Barbecue Sauce
- Moroccan Spiced Salmon**, Celery Root, Sautéed Spinach and Tagine Sauce
- Seared Filet of Salmon**, Pancetta & Wild Mushrooms, Corn Emulsion, Cilantro Oil
- Tarragon-Mustard Crusted Salmon**, Lentil Ragu
- Filet of Halibut Sautéed**, Olives, Tomatoes, Garlic and Capers
- Sautéed Halibut**,* Roasted Tomatillo Sauce
- Filet of Halibut**, Shiitake Mushroom and Vegetable Hash
- Filet of Halibut**, Pineapple Salsa
- New York Steak**, Caramelized Cipollini Onions, Cognac Sauce
- New York Steak**, Brandied Peppercorn Sauce
- Filet of Beef Tenderloin**, Caramelized Onion Jam
- Marinated Filet of Beef**, Gorgonzola, Crispy Tobacco Onions, Madeira Demi-Glaze
- Pan Seared Scallops**, Risotto and Pernod Cream Sauce
- Miso Marinated Cod**
- Grilled Swordfish** with Artichoke hearts, Cannellini Beans, White Wine Basil Sauce
- Grilled Swordfish**, Macadamia Nut Butter

**Seasonal item*

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11/25/08

PLATED DINNERS

VEGETARIAN DINNER ENTREES

Parmesan Polenta Cake, Roasted Tomato Sauce, Vegetable Stack

Pasta du Jour

Three Cheese Ravioli, Creamy Pesto with Vegetable Stack

Gorgonzola Risotto Cake, Roasted Bell Peppers, Wild Mushrooms, Quinoa Salad, Basil Oil

DUET DINNER ENTREES

Filet of Beef Tenderloin & Grilled Salmon, Lemon Caper Sauce

Filet of Salmon & Beef Tenderloin, Rainier Cherry Barbecue Sauce

Pan Seared Scallops & Prawns, Macadamia Nut Butter and Mango Salsa

Filet of Salmon & Crab Cake, Dijon Mustard Sauce

Petite Filet Mignon & Colossal Prawns, Cognac Cream Sauce

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11/25/08

DINNER BUFFETS

(A Minimum of 35 Guests Please)

Pacific Rim

Pot Stickers with Spicy Soy Dressing
Shrimp Rice Salad

Kung Pao Chicken
Ginger Beef

Sesame Snow Peas with Water Chestnuts
and Almonds
Vegetarian Fried Rice

Refreshing Lemon Tart
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

The Waterfront Buffet

Bibb Lettuce, Mandarin Oranges, Walnuts
With a Citrus Vinaigrette
Green Salad with Tomatoes and Cucumbers,
(2) Dressings on the Side

Roasted Sirloin of Beef
with Forest Mushroom Ragout

Oven Roasted King Salmon
with Lemon Caper Sauce

Marinated Grilled Chicken Breast
with Rosemary and Garlic

Herb Baby Red Potatoes
Toasted Rice Pilaf
Seasonal Fresh Vegetables

Rolls and Butter

Seasonal Fruit Tart
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Mexican Fiesta

Roasted Corn and Black Bean Salad

Beef and Chicken Fajitas Seasoned with Cumin,
Garlic and Lime Juice

Taco Bar to Include:

Seasoned Ground Beef and Chicken
Corn and Flour Tortillas and Crispy Tortilla Bowls
Guacamole, Sour Cream and Salsa Verde
Grated Cheese, Shredded Lettuce

Spanish Rice and Refried Beans
Churros with Cinnamon and Sugar

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Italian Buffet

Fresh Buffalo Mozzarella, Tomato and Basil Salad
Bellevue Club Caesar Salad
Broccoli Romanoff

Penne Pasta With Gorgonzola and Asparagus
in a Spicy Tomato Sauce

Spinach Ravioli in a Roasted Garlic Cream Sauce
with Asiago Cheese

Chicken Saltimbocca with Prosciutto and Sage
in a Marsala Sauce

Shaved Parmesan
Focaccia Bread

Tiramisu with Frangelico
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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11/25/08

SPECIALTY FOOD STATIONS

The Following are Priced Per Person. Carving Stations Require a Chef Attendant

Carving Stations

All Carved Items are accompanied with Fresh Rolls

Whole Roast Turkey

Orange Cranberry Relish
(A Minimum of 30 Guests Please)

Red Wine Marinated Beef Tenderloin

Sauce Béarnaise
(A Minimum of 30 Guests Please)

Whole Roast Baron of Beef

Imported Mustards & Creamy Horseradish
(A Minimum of 75 Guests Please)

Whole Glazed Ham

Jamaican Pepper Relish
(A Minimum of 35 Guests Please)

Pasta Station

Choose two pastas and an accompanying sauce for each. You may enhance your Pasta Station by adding the mix-in accompaniments for an additional charge per guest.

Pasta Offerings

Orecchiette, Petite Penne, Farfalle, Fusilli,
Stuffed Ravioli (Cheese, Wild Mushroom, Smoked Chicken, Spinach, Butternut Squash)

Sauce Offerings

Spicy Puttanesca, Pesto Cream Sauce, Classic Tomato & Basil Marinara, Mushroom Ragout, White Clam Sauce or Red Clam Sauce, Lemon & Basil Cream, Parmesan Broth

Mix-In Accompaniments *(Additional charge per guest)*

Wild Mushrooms, Caramelized Onions, Italian Sausage, Grilled Chicken, Grilled Vegetables, Crispy Pancetta, Sun-Dried Tomatoes, Kalamata Olives, Roasted Peppers

Mashed Potato Bar

Served in a Martini Glass.

Garlic Mashed Potatoes served with :

Sour Cream, Bacon, Cheddar, Swiss, Smoked Cheddar, Scallions, Shepherd's Pie and Horseradish

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11/25/08

WINE & BEVERAGE LIST

*Bartender Fee will apply for Parties of 75 or less.
Bartender Fee will apply for Parties of 75 or more.*

WINE & BEER SELECTIONS

White Wine

Boomtown Chardonnay , WA
Ryan Patrick Estate Chardonnay, WA
Barnard Griffin Fume Blanc, WA
Basel Cellars Sauvignon Blanc, WA
Cloudline Pinot Gris, OR
Loredona Pinot Gris , OR
Wineglass Cellars Chardonnay, WA
Chateau Ste. Michelle Chardonnay, WA

Red Wine

Boomtown Cabernet, WA
Barnard Griffin Merlot, WA
Cartlidge & Browne Merlot, CA
Klinkerbrick Zinfandel, CA
Goose Ridge Red Wine Blend, WA
Terra Blanca Cabernet, CA
Chateau Ste. Michelle Cabernet, WA
337 Lodi Cabernet, CA
Eola Hills Pinot Noir, OR
Wine by Joe Pinot Noir, OR
Wineglass Cellars Cabernet, WA

Champagne & Sparkling Wine

Silver Cap Sparkling Wine, FR
Silvan Ridge Early Muscat
Semi-Sparkling, OR
Gruet Blanc De Noirs NV, NM
Veuve Clicquot Brut NV, FR

Beer Selections

Imported Beer
Domestic Beer

Microbrew

Non-Alcoholic Beverages

Sparkling Apple Juice
Soft Drinks, Mineral Waters
Fruit Juice
Fruit Punch (Per Gallon)

LIQUOR SELECTIONS

Standard Bar Spirits

Ketel One Vodka
Beefeater Gin
Johnny Walker Red Scotch
Maker's Mark Bourbon
Seagram's VO American Whiskey
Bacardi Silver Rum
1800 Anejo Tequila

Premium Bar Spirits & Cordials

Grey Goose Vodka
Bombay Sapphire Gin
Chivas Regal 12 Year Scotch
Knob Creek Bourbon
Crown Royal Canadian Whiskey
Captain Morgan Private Stocked Rum
Cabo Wabo Blanco Tequila
Grand Marnier
Kahlua
Bailey's Irish Cream

Drink Tickets will be charged.

Non-Alcoholic Beverages will be charged at 1/2 Ticket.

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11/25/08