

# 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

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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

*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.*

## 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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# 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**

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**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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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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BELLEVEUE CLUB  
11200 Southeast 6<sup>th</sup> St ~ Bellevue, Washington 98004  
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11/25/08

# 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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# 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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# 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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# 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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# 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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# 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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# 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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# 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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# 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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# 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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# 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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# 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.*

*All food and beverage purchases are subject to a 20% service charge and applicable sales tax.  
Prices and menu items are subject to change without notice.*

BELLEVUE CLUB  
11200 Southeast 6<sup>th</sup> St ~ Bellevue, Washington 98004  
(425) 688 - 3382

11/25/08