

A close-up photograph of a chef's hands garnishing a dish. The chef is wearing a white uniform. The dish is on a white plate and features a piece of seared meat, possibly duck, with a pink interior. It is surrounded by fresh vegetables, including green leafy herbs, blueberries, and a blackberry. The chef is holding a sprig of fresh green herbs, likely dill, and is about to place it on the dish. The background is blurred, showing a kitchen setting.

BELLEVUE CLUB  
HOTEL

P R I V A T E   E V E N T S

M E N U   G U I D E

# OUR VENUE

The Bellevue Club is an internationally recognized, award-winning boutique property that provides a private retreat with exceptional service for our guests. Surrounded by lush green gardens and luxurious accommodations, the Bellevue Club serves as a quiet haven. We offer a variety of private meeting and event spaces to host nearly any type of function. Whether you're planning a company meeting or retreat, birthday or holiday party, one of our private event spaces is sure to accommodate your needs. Our small conference rooms accommodate 2-20 guests, and our Olympic Ballroom accommodates 20-200+. Our spaces are inviting, versatile and beautifully appointed.

## FEE STRUCTURE

A food and beverage minimum will be determined for your event based on the date, event times and amount of space required. We do not charge room rental fees for our ballroom. All food and beverage charges are subject to a 24% service charge.

**Wonderful accoutrements are available when you host your event at the Bellevue Club:**

- Room set-up and clean-up
- Professional service staff
- Tables and chairs
- Floor length white, brown or cream damask table linens and napkins
- Fine China, stemmed glassware and sterling silver flatware
- Bud vases with fresh seasonal flowers
- Votive candles and table mirrors
- Complimentary cake cutting and service
- Complimentary and convenient guest parking



## RESERVATION & CANCELLATION POLICY

To reserve a date and time for your event, we require a signed contract and credit card on file. All reservations include set-up time. The specified reservation end time is when the event must conclude to allow for clean-up to begin. If the event runs over the scheduled end time, labor charges will apply at a rate of \$35 per hour per service staff member.

***Should you need to cancel your event the following guidelines apply:***

- *60-90 Days before your event: 25% of estimated food and beverage minimum due*
- *30-60 Days: 50% of estimated food and beverage minimum due*
- *Less than 30 Days: 100% of estimated food and beverage minimum due*

## MENU SELECTION & GUARANTEES

Whether you prefer a sit-down dinner, elaborate buffet, family-style dining experience, fancy food stations or an hors d'oeuvres reception, the team of Bellevue Club event planners will work with you and the Executive Chef to create a perfect menu to match your desires.

When selecting a menu for a plated lunch or dinner, you may choose one salad and/or starter and your choice of up to two entrées (three choices if a vegetarian option is required). When selecting more than one entrée, the higher-priced entrée will be charged. The exact number of each entrée must be guaranteed by noon, seven business days prior to your event. This number will be considered the guarantee and is not subject to reduction after this time. If no written or verbal guarantee is received by this deadline, the most recent estimate on file will constitute as the guarantee. The client is also responsible for providing place cards, which clearly indicate the entrée selection of each guest.

Food may not be brought onto or taken off of the property preceding or following an event due to health code regulations and standards.

## BEVERAGE SERVICE

The Bellevue Club is authorized to sell liquor, wine, beer and non-alcoholic beverages. The Bellevue Club reserves the right to confiscate any outside alcoholic beverages not purchased from the Club and also close down the bar, if necessary.

The Bellevue Club acts in accordance with state law regarding alcohol and liquor service. No persons under the age of 21 are permitted to acquire, possess or consume alcoholic beverages, nor appear to be intoxicated. Identification is required to purchase or to be served alcoholic beverages. Without proper identification, service will be refused.

Alcoholic beverage service is permitted for four and a half hours of service, with last call being made after four hours. Final beverage charges are based on actual consumption.

## OPTIONAL SERVICES & FEES

The following fees will be charged only if they apply to your event.

- ***Chef Attendant*** Should you choose to have a chef-attended carving station at your buffet, a \$50 per hour charge will apply.
- ***Audio-visual Equipment*** A wide variety of audio-visual equipment is available for rental. Please inquire for rates.
- ***Additional Services*** Your Catering Manager can assist with making arrangements for a variety of special touches, such as specialty linens, flower arrangements, furniture rentals, ice carvings, espresso service, coat check, etc. Additional charges will apply.

## GUEST ROOMS

Bellevue Club Hotel operates separately from the Catering Department. If you'd like to make arrangements for a block of guest rooms, please contact the Hotel directly at 425.454.4424.



# BREAKFAST

## BUILD YOUR OWN BREAKFAST BUFFET

*Pricing is per guest  
Served with fresh chilled juices and freshly brewed coffee, decaffeinated coffee and hot tea  
Minimum of 8 guests*

*Choice of three | 36  
Choice of four | 40  
Each additional choice | 6 PER PERSON*

- Whole fruit display
- Blueberry Buttermilk Muffins & Strawberry Rhubarb Muffins
- Assorted breakfast breads
- House-baked scones with butter and jam
- Individual parfaits with greek yogurt, and house-made granola and berries
- Hard-boiled eggs
- Scrambled eggs with cheddar
- Thick-sliced bacon
- Red Bliss potatoes with chives
- Grilled chicken sausage
- Fresh-baked croissants
- Bob’s Red Mill oatmeal with accoutrements
- Individual Dannon Yogurts
- Seasonal sliced fruit
- Artisan cured meats
- Artisan cheese plate

## BUFFET ENHANCEMENTS:

**BRIOCHE FRENCH TOAST | 9**  
*with candied pecans*

**BUTTERMILK PANCAKES | 8**  
*with maple syrup and whipped butter*

**SMOKED SALMON EGG BENEDICT | 11**  
*(Maximum 25 guests )*

**CLASSIC EGGS BENEDICT | 11**  
*sliced srf ham, poached eggs, hollandaise  
(Maximum 25 guests )*

## PLATED BREAKFAST

*All plated breakfasts are served with fresh chilled juices and freshly brewed coffee, decaffeinated coffee and hot tea*

*Please choose one plated selection for your function.  
Minimum of 8 guests*

**BELLEVUE SCRAMBLE | 31**  
*Scrambled Eggs with Cheddar Cheese, Chives & Breakfast Potatoes with a choice of: Crisp Bacon, Chicken Sausage Links, Breakfast Sausage Links or Ham Steak*

**VEGGIE SCRAMBLE | 32**  
*roasted red peppers, grilled zucchini, sweet onions, feta cheese, braised kale*

**CLASSIC EGGS BENEDICT | 34**  
*(Maximum 25 guests)  
shaved ham, hollandaise, breakfast potatoes, english muffin*

**AVOCADO BENEDICT | 34**  
*(Maximum 25 guests)  
avocado, arugula, hollandaise, breakfast potatoes, english muffin*

**HEALTHY DAY | 30**  
*fresh sliced fruits plate with berries, served with honey yogurt & bran muffin*

**PECAN RAISIN FRENCH TOAST | 31**  
*raisin pecan french toast hand dipped in vanilla cinnamon batter, finished with maple syrup, fresh berries and chicken sausage*



## 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
- filtered water with mint & lemon or cucumber
- lemonade
- strawberry lemonade

- 90 PER GALLON OR 32 PER POT
- 60 PER GALLON OR 32 PER PITCHER
- 90 PER GALLON OR 32 PER POT
- 90 PER GALLON OR 32 PER PITCHER
- 70 PER GALLON
- 60 PER GALLON
- 6 EACH
- 6 EACH
- 6 PER GUEST
- 60 PER GALLON
- 60 PER GALLON

### BAKED ITEMS

- assorted breakfast pastries with butter and fruit preserves
- assortment of bagels with cream cheese spreads
- assorted multigrain muffins
- breakfast breads
- croissants
- double chocolate brownies with \*walnuts
- assorted freshly baked cookies
- assorted gourmet cookies & bars
- assorted miniature desserts

- 52 PER DOZEN
- 52 PER DOZEN
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### ASSORTED FRUITS & 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
- Baskets of Trail Mix
- Individual Bags of Plain or Peanut M&M's
- Assorted Snack & Protein Bars

- 5 EACH
- 15 PER PERSON
- 5 EACH
- 6 PER PERSON
- 7 PER PERSON
- 8 PER PERSON
- 7 PER PERSON
- 5 PER PERSON
- 5 EACH
- 52 PER DOZEN

# LUNCH

## PLATED LUNCH

*Pricing is per guest / A minimum of 10 guests required / Maximum of three entrée selections served with fresh bread, butter & coffee  
Choice of main and either starter or dessert  
3-course lunches additional \$9 per person*

### STARTERS

*Please select one.*

**ROASTED BEET SALAD**  
*pistachios, rogue river blue cheese, sherry vinaigrette*

**CLAM CHOWDER**  
*bacon and potatoes*

**PEAR AND SPINACH SALAD**  
*spiced walnuts, blue cheese, red wine vinaigrette*

**MIXED GREENS**  
*shaved radish, shaved fennel, mustard vinaigrette*

**CHOP SALAD**  
*tomatoes, cucumber, avocado, cheddar, ranch*

**CAESAR SALAD**  
*parmesan, croutons*

### ENTREES

**GRILLED SALMON | 56**  
*herb, lemon, caper butter*

**GRILLED SIRLOIN STEAK | 62**  
*caramelized onion, red wine jus*

**PETIT FILET OF BEEF | 52**  
*grilled with a cabernet demi-glace*

**SEARED CHICKEN BREAST | 52**  
*with lemon garlic pan juices*

**BLACKENED KING SALMON | 56**  
*with toasted coconut rice, mango salsa*

**PAN SEARED BLACK COD | 49**  
*grilled chicken, chopped bacon, diced egg, avocado, tomato, blue cheese, and red wine vinaigrette*

**GRILLED SALMON SOUTHWEST CHOP CHOP SALAD | 50**  
*fresh corn, chopped egg, avocado, black beans, tomato, bacon, red wine vinaigrette*

**CHICKEN CAESAR SALAD | 48**  
*crisp romaine, croutons, parmesan, lemon*

## SWEET BITES

*Please select one*

**BLUEBERRY BUCKLE**  
*Whipped cream and macerated blueberries*

**CLASSIC CHEESECAKE**  
*Tart cherry compote*

**APPLE BROWN BETTY**  
*with whipped cream*

**LEMON CURD TRIFLE**  
*Lemon curd, pound cake, whipped cream, chopped strawberries*

**CHOCOLATE POT DU CRÉME**

## BUILD YOUR OWN BRUNCH BUFFET

*Pricing is per guest  
A Minimum of 25 Guests  
Served with fresh chilled juice, freshly brewed coffee & decaffeinated coffee and tea*

*Choice of three | 38  
Choice of four | 42  
Each additional choice | 6 PER PERSON*

Seasonal sliced fresh fruit  
Scrambled eggs with cheddar cheese and chives  
Blinitzes with fresh fruit compote and sour cream  
Crisp bacon and sausage links  
Bell pepper potatoes  
Regional, domestic and imported cheese display  
Bellevue club caesar salad  
Fresh field greens with caramelized walnuts, goat cheese finished with raspberry vinaigrette dressing  
Basil tomato salad with buffalo mozzarella  
King salmon with caper-tomato butter sauce  
Fresh seasonal vegetables  
Assorted breakfast bakeries to include:  
Croissants, fruit scones, muffins, fruit breads and Danish with fruit preserves and butter

## LUNCH BUFFETS

*Buffets include freshly Brewed Coffee, Decaffeinated Coffee & Tea  
15 guest minimum*

**LATIN INSPIRED | 50**  
“Build Your Own Tacos” buffet to include:  
Spiced watermelon salad  
Chicken mole verde  
Chimichurri skirt steak  
Grilled peppers and onions  
Spanish rice and frijoles negro  
Grated cheeses  
Guacamole  
Sour cream  
Shredded cabbage  
House-made salsa  
Warm corn and flour tortillas  
Cinnamon and sugar churros  
+  
Chopped romaine salad with corn, red onion, queso fresca and cilantro-lime vinaigrette

**DELI OF THE DAY | 48**  
Soup du jour  
Mixed greens (toasted hazelnuts)  
chevre, mustard vinaigrette)  
German-style potato salad  
Sliced deli meats (roasted turkey breast, roast beef, apple wood-smoked ham)  
Sliced domestic cheeses  
Sliced red onion  
Dijon mustard, mayonnaise  
Local seattle fresh baked bread  
Assorted chips  
Assorted cookies and brownies

**PAN-ASIAN STATION | 50**  
Garden lettuce salad with sweet peppers, snap peas, Cashews and honey sesame dressing  
Vegetable potstickers with sweet chili dipping sauce  
Marinated beef kebabs, hoisin, shiitake relish  
Grilled chicken satay, peanut coconut sambal  
Veggie stir fry with teriyaki sauce  
Fragrant jasmine rice with lemongrass and ginger  
Chef’s choice dessert

**TASTE OF ITALY | 48**  
Vegetable soup with extra virgin olive oil  
Roasted pepper salad, arugula, golden raisins, pistachios  
Chicken cacciatore  
Pasta del giorno (pasta of the day)  
Local seattle fresh baked breads  
Assorted lemon tartlets

**PUGET SOUND | 54**  
Pike Place green salad, huckleberry vinaigrette, and blue cheese  
Cauliflower and quinoa salad (carrots, broccoli, pumpkin seeds, arugula and cranberries)  
Beef sirloin with wa. mushroom sauce  
Grilled salmon with apple and fennel broth  
Herb-roasted carrots  
Yakima Valley farro pilaf  
Apple and hazelnut tarts

**BBQ BONANZA | 56**  
Coleslaw  
Macaroni salad  
Watermelon  
Vegetarian corn succotash  
Fried chicken with orange honey  
BBQ pork ribs  
Braised collard greens  
Dirty rice  
Strawberry and lemon cheesecake jars

**PIE IN THE SKY | 50**  
Classic caesar salad  
Insalata misti Italian green salad  
Buttermilk panna cotta with blueberry compote  
+

**Choose 3 artisanal pizzas (gluten-free crust +\$3 per person)**  
Pizza Bianca: white sauce, fresh mozzarella, pesto  
BBQ chicken, onion, peppers, cilantro  
Asparagus, prosciutto, goat cheese  
Margherita with tomato and basil  
Pepperoni  
Italian Sausage  
Vegetarian with artichokes, basil, tomatoes, garlic, kalamata olives

**LIGHT & FRESH | 46**  
*vegan carrot soup  
Fresh baked bread  
Grilled & raw vegetable display  
Fruit salad  
“Build your own chef’s and cobb salad”  
Buffet to include: olives, bacon bits, tomato, blue cheese, avocado, hard cooked egg, cucumber, ham, turkey, grilled chicken, shredded cheese, garbanzo beans, mushrooms, sunflower seeds, wild rice, croutons, onions, artichoke hearts, house vinaigrette, ranch dressing, oil and vinegar*

# LUNCH

## BOX LUNCHES

Each box lunch includes choice of sandwich or entrée salad, vegetable orzo pasta salad, whole fresh fruit, fresh baked cookie & bottled water. You may choose up to three selections for your group  
Priced per person

**HONEY HAM & SWISS | 42**  
honey cured ham & swiss cheese with dijon aioli, sliced tomatoes & lettuce on demi baguette

**HERB ROASTED CHICKEN BREAST | 42**  
herb roasted chicken breast & dill havarti , stone ground mustard, grilled onions, sliced tomatoes & lettuce on brioche roll

**ROAST BEEF | 42**  
slow roasted roast beef & pepper jack cheese, with chipotle aioli , onions, sliced tomatoes & lettuce on demi baguette

**CHICKEN CAESAR WRAP | 42**  
marinated & grilled chicken breast tossed with house made caesar dressing, crisp romaine, rolled in a fresh flour tortilla

**GRILLED VEGETABLE SANDWICH | 42**  
grilled seasonal vegetables with hummus & feta, on pita

**TERIYAKI SALMON SALAD | 42**  
grilled teriyaki salmon & baby spinach, frisee, & julienne vegetables, dressed with a toasted sesame dressing



## DISPLAYS

Priced per 25 guests

**SPECIALITY CHEESE DISPLAY | 240**  
a selection of imported and domestic premium cheese, served with dried fruits, mixed nuts and gourmet crackers

**FRESH & GRILLED VEGETABLE DISPLAY | 200**  
a variety of market fresh vegetables served with assorted dips

**FRESH FRUIT DISPLAY | 200**  
lavish display of seasonal fresh fruits & berries

**WHOLE POACHED SALMON | 260**  
50 serving minimum  
an artistic display of whole poached salmon, served with dill-herb remoulade

**BAKED BRIE | 200**  
display of baked brie topped with brandied tart dried cherries with crackers and crisp breads

**MEDITERRANEAN PLATTER | 125**  
baba ghanoush, red pepper hummus, mixed olives, grilled asparagus and bell peppers, served with pita bread and gourmet crackers

**SMOKED SALMON DISPLAY | 280**  
a lox style salmon, served with miniature bagels and traditional garnishes

**CURED MEATS | 250**  
traditional display of italian cured meats and cheeses, marinated and grilled vegetables and mixed olives, served with rosemary crisps



## SPECIALTY BREAK MENUS

10 Guest minimum, Specialty  
Break Menus are for 30 minutes  
Priced per person

**ALL-DAY BEVERAGE SERVICE | 28**  
freshly brewed coffee, decaffeinated coffee, hot tea, assorted soft drinks, still & sparkling water

**MOVIE TIME | 22**  
fresh popped corn with market flavored sea salts, red vines, assorted candy bars, m&m's & assorted soft drinks

**ON THE LIGHTER SIDE | 24**  
berry smoothies, roasted nuts, whole fruit, energy bars & cucumber infused water

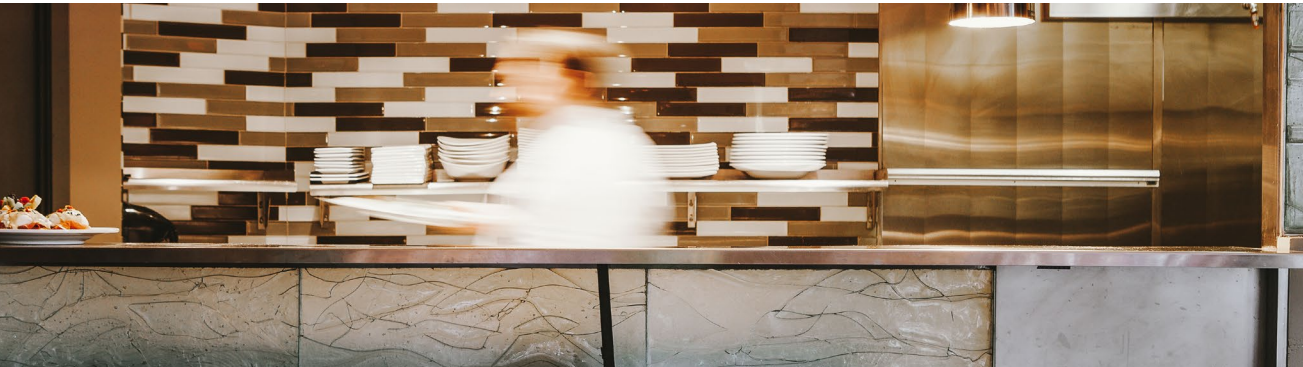
**THE TREE HUGGER BREAK | 30**  
tropical trail mix, washington apples & pears, lesley's fruit & nut bars, assorted northwest cheeses and berries, gourmet crackers & assorted mineral waters

**DESSERT BUFFET | 38**  
chef's selection of: cheesecakes, chocolate tortes & fruit tarts, chocolate dipped strawberries, chocolate truffles & assorted miniature french desserts

**FITNESS FIRST | 26**  
fresh vegetable crudité , seasonal fresh fruit , pita bread with red pepper hummus , low-fat dips & assorted non alcoholic beverages

**THE ATHENIAN | 25**  
olive oil and garlic rubbed flatbread, marinated olives & feta, marinated artichokes & hummus, tzatziki, tabbouleh salad & lemonade

**GAME DAY | 32**  
mini beef sliders, crispy chicken wings with habanero hot sauce, carrot spears and celery stalks with blue cheese dressing spiced peanuts & arnold palmer | iced tea & lemonade



# BANQUET MENU

## HORS D'OEUVRES

Priced per dozen / two dozen minimum per item

Fresh herb ricotta and oven-dried tomato crostini	42
Shaved manchego, crispy ham, fig jam crostini	48
Smoked beef tenderloin crostini, olive relish and spicy aioli	52
Cherry tomato and buffalo mozzarella skewers	48
Feta-stuffed cucumber with marjoram and olives	42
Mini grilled cheese bites with rosemary	42
Cedar-planked wild salmon with arugula and radish crostini	48
Shrimp tostadas with avocado and shredded lettuce	54
Lamb meatball skewers, mint relish	54
Fresh Northwest oysters, classic mignonette	72
Wild mushroom tart with parmesan and bacon	52
Chilled prawns, horseradish and lemon aioli	72
Crab-stuffed mushrooms with parmesan	72
Monte cristo sandwich bites with huckleberry jam	58
Sesame and soy-glazed marinated beef skewers	58
Seared scallop with apple and shiso salad	78
Mini crab cake with tomato chutney	78
Spicy prawn skewers with Vietnamese dipping sauce	68
Crab cocktail with cocktail sauce and lemon	78
Tandoori chicken satay with spiced-yogurt sauce	54
Chile-lime chicken skewer	54
Curried chicken lollipop	60
Lamb sausage-stuffed mushroom caps	60
Pakora fritters with potato, spinach, and cauliflower	48
Vegetable spring rolls with plum sauce	48
Caramelized onion flatbread with chevre	52
Fig and goat cheese flatbread with balsamic reduction	54
Blackened beef tenderloin, pepper relish, balsamic on focaccia	62
Sesame ahi on rice cracker with wasabi mayonnaise and soy glaze	78
Vegetable samosas with tamarind sauce	52
Rosemary vegetable skewer	48



## FOOD STATIONS

Service for 1.5 hours-minimum 25 guests  
Priced per person

### FIRE-ROASTED TOMATO SOUP SHOOTERS WITH GRILLED CHEESE FINGER SANDWICHES | 18

Herbed chevre on country French  
Cave-aged gruyere on rye  
Beecher's cheddar on brioche  
Velveeta on sourdough

### Tapas | 21

Mixed olives  
Dates, dried figs and apricots  
Grilled vegetables  
Flatbread  
Sweet pepper and artichoke tapenade  
Miniature kale salad with hazelnuts  
Roasted pine nuts, tomato and anchovy relish with crostini

## STATIONARY RECEPTION DISPLAY

25 guests

Artisan cheese board with accoutrements | \$240

Fresh fruit display | \$200

Artisan cured meats with assorted pickles and olives | \$250

Traditional gravlax display with eggs, onion, capers, dill cream cheese | \$260

Grilled and fresh vegetables with assorted dips and blue dressings | \$200

Hummus with tomato and cucumber salad and flatbread | \$200

Hot crab dip | \$260

Crab leg display | \$450

Poached prawns, cocktail sauce | \$375 (4pc per person)



## RECEPTION MADE SIMPLE

Minimum 25 guests - 1.5 hours - \$59 per person

### 5 SMALL BITES (2PCS/ PERSON)

Open face basil bacon and tomato mini sandwiches  
Crab stuffed mushrooms with parmesan  
Curried chicken lollipop  
Fig and goat cheese flatbread with balsamic reduction  
Vegetable samosas with tamarind sauce

+

### CHOOSE 1 TRAY PER 25 GUESTS:

Artisan cheese board  
Fresh fruit display  
Artisan cured meats with assorted pickles and olives  
Traditional gravlax display with eggs, onion, capers, dill cream cheese  
Grilled and fresh vegetables with assorted dips and dressings  
Hot crab dip

## MANNED CARVING STATIONS

Serves 25 Guests

All stations are presented with sauce accompaniments.

Roasted beef tenderloin | \$425  
Smoked prime rib | \$385  
Whole cedar-roasted salmon | \$275  
Mustard-rubbed pork loin | \$325  
Roasted turkey breast | \$225

# PLATED DINNER

## PLATED DINNER

*Plated Meals are Priced Per Person. 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. The higher price of the selected entrées will be charged.*

### SALADS

#### ROASTED BEET SALAD

*pistachios, rogue river blue cheese, sherry vinaigrette*

#### CLAM CHOWDER

*with bacon and potatoes*

#### PEAR AND SPINACH SALAD

*spiced walnuts, blue cheese, red wine vinaigrette*

#### MIXED GREENS

*shaved radish, shaved fennel, mustard vinaigrette*

#### CHOP SALAD

*with tomatoes, cucumbers, avocado, cheddar and ranch*

#### CAESAR SALAD

*parmesan and croutons*

### STARTERS

#### SMOKEN SALMON CHOWDER | 10

*with crostini*

#### WILD MUSHROOM BISQUE | 10

*and scallions*

#### ROASTED TOMATO BASIL SOUP | 10

*with parmesan crostini*

#### JUMBO PRAWNS | 20

*with hote pickled vegetables*

#### CRAB CAKES | 32

*stone ground mustard sauce, shaved fennel and apple salad*



### ENTRÉES

#### GRILLED SALMON\* | 78

*herb, lemon & caper butter*

#### BLACK COD | 78

*horseradish celeraic remoulade*

#### MISO SALMON | 78

*toasted sesame miso sauce*

#### SEARED SCALLOPS | 92

*carrot & majoram sauce*

#### POACHED HALIBUT | 78

*ginger, scallion & sesame*

#### ROASTED CHICKEN BREAST | 72

*carmelized onion, walnut pesto*

#### GRILLED FILET MIGNON | 88

*red wine sauce*

#### MAPLE BRINED PORL TENDERLION | 74

*apple chutney*

#### GRILLED NEW YORK STEAK | 82

*with sage compound butter*

#### MOROCCAN LAMB CHOPS | 86

*dried fruits, chermoula*

### VEGETARIAN ENTRÉES

#### QUINOA CAKE | 56

*romesco & broccolini*

#### SWEET POTATO GNOCCHI | 56

*squash & pine nuts*

#### SEASONAL SQUASH NAPOLEON | 56

*arugula & walnut pesto*

### DUET PLATES

#### GRILLED NEW YORK STRIP & SALMON\* | 100

*red wine jus*

#### FILET MIGNON & DUNGENESS CRAB | MP

*sauce béarnaise*

#### PETITE FILET MIGNON & MAINE LOBSTER | MP

**TAIL THERMADOR\***

### SIDE DISHES

*Please select one to accompany your entrées*

Potato gratin with chive and parmesan

Yukon gold mashed potatoes

Roasted fingerling potatoes with fresh herbs

Wild and jasmine rice pilaf

Polenta herb cake with tomato ragu

Seasonal risotto

Sweet potato flan

### SWEET BITES

*Please select one*

#### CHOCOLATE SIN TORTE

*whipped cream and macerated blueberries*

#### CLASSIC CHEESECAKE

*tart cheery compote*

#### CRÈME BRULE

*sugar cookie and fresh berries, apple brown betty with whipped cream*

#### APPLE BROWN BETTY

*with whipped cream*

#### LEMON CURD TRIFLE

*lemon curd, pound cake, whipped cream, chopped strawberries*



## MANNED CARVING STATIONS

*The following are Priced per Person. Carving Stations Require a Chef Attendant at \$50.00 per hours.*

#### WHOLE ROAST TURKEY | 225

*30 guest minimum  
orange cranberry chutney*

#### HERB CRUSTED PRIME RIB | 385

*40 guest minimum  
slow roasted, served with au jus  
& creamy horseradish*

#### HONEY GLAZED SALMON | 300

*35 guest minimum  
pineapple salsa or imported mustards*

#### ROASTED PORK LOIN | 325

*20 guests minimum  
roasted with fig & pepper with dried fruit compote*



# DINNER BUFFET

## DINNER BUFFETS

50 guest minimum  
priced per guest

**SIXTH STREET BUFFET | 70**  
Freshly brewed Caff  D'arte coffee & tea service  
Fresh fruit display  
Choice of one salad selection  
Choice of chicken or salmon entr e  
Choice of two accompaniments  
Rustic breads and butter

**LAKESIDE BUFFET | 78**  
Choice of two hors d'oeuvres  
Freshly brewed Caff  D'arte coffee & tea service  
Fresh fruit or specialty cheese display  
Choice of two salad selections  
Choice of two entr es  
Choice of two accompaniments  
Rustic breads and butter

**CASCADE BUFFET | 92**  
Choice of three hors d'oeuvres  
Freshly brewed Caff  D'arte coffee & tea service  
Fresh fruit or specialty cheese display  
Choice of two salad selections  
Choice of two entr es  
One carving station with Chef Attendant  
Choice of three accompaniments  
Rustic breads and butter

## BUFFET SALAD SELECTIONS

**FRIS E & WATERCRESS**  
mandarin orange, spicy candied cashews, shaved  
radish, honey-tangerine vinaigrette

**BABY SPINACH**  
golden raisins, white cheddar crackers, pickled red  
onion, ground mustard vinaigrette

**TRADITIONAL CAESAR**  
hearts of romaine, grana parmesan, herb croutons,  
white anchovy

**FIELD GREENS**  
roasted walnuts, preserved apricots, shaved red onion,  
feta cheese, champagne dressing

**ROMAINE & RADICCHIO**  
shaved manchego cheese, pomodoraccio tomatoes,  
crispy prosciutto

**CAPRESE**  
marinated mozzarella, sliced vine-ripened tomato,  
basil emulsion, white balsamic syrup

## BUFFET ENTR E SELECTIONS

\$200 chef attendant fee will be added for carved items.

**GRILLED DRAPER VALLEY CHICKEN BREAST**  
pearl onion & leek ragout, chicken jus

**HERB-ROASTED CHICKEN BREAST**  
charred artichokes, fennel, sun-dried tomatoes

**ROASTED ORGANIC KING SALMON**  
fine herbs, lemon, pinot gris beurre blanc

**GRILLED ORGANIC KING SALMON**  
White miso & orange marinated, ginger teriyaki

**ROASTED PORK LOIN**  
pepper-crust d, bourbon, preserved fruit chutney

**CENTER CUT SIRLOIN STEAK**  
wild mushrooms, cabernet demi-glace

**CHEF-CARVED PRIME RIB OF BEEF**  
traditional au jus, creamy horseradish

**CHEF-CARVED LEG OF LAMB**  
rubbed with rosemary pesto, lamb jus

**THREE CHEESE TORTELLINI**  
grilled vegetables, cured olives, shaved grana parmesan

**GOAT CHEESE POLENTA CAKE**  
fire-roasted tomato coulis, foraged mushrooms, herb oil

## BUFFET ACCOMPANIMENT SELECTIONS

Roasted marble potatoes with whole garlic  
Yukon gold mashed potatoes  
Five rice blend  
Quinoa pilaf with mirepoix and lemon  
Chef's selection of seasonal vegetables  
Haricot vert with brown butter and toasted almonds  
Grilled asparagus with baby tomatoes and parmesan  
Roasted trio of cauliflower tossed in chimichurri

# WINE AND BEVERAGE LIST

### TIER 1

**WINE**  
MARK RYAN THE VINCENT WHITE BLEND, WA  
MARC RYAN THE VINCENT RED BLEND, WA

**LIQUOR**  
TITOS VODKA  
BEEFEATER GIN  
JOHNNY WALKER BLACK SCOTCH  
JACK DANIELS WHISKEY  
BACARDI SILVER RUM  
EL JIMADOR TEQUILA

**HOSTED**  
40 | BOTTLE  
11 | COCKTAIL  
8 | BEER

**NON HOSTED**  
13 | GLASS  
13 | COCKTAIL  
10 | BEER

### TIER 2

**WINE**  
CHATEAU STE. MICHELLE CHARDONNAY, WA  
SECRET SQUIRREL RED WINE, WA

**LIQUOR**  
TITOS VODKA  
TANQUERAY GIN  
JOHNNY WALKER BLACK SCOTCH  
MAKER'S MARK BOURBON  
SEAGRAM'S VO AMERICAN WHISKEY  
APPLETON ESTATE JAMAICAN RUM  
PATRON SILVER TEQUILA

**HOSTED**  
50 | BOTTLE  
12 | COCKTAIL  
8 | BEER

**NON HOSTED**  
14 | GLASS  
14 | COCKTAIL  
10 | BEER

### TIER 3

**WINE**  
HARTFORD COURTH CHARDONNAY, CA  
ARROWOOD CABERET SAUVIGNON, CA

**LIQUOR**  
GREY GOOSE VODKA  
BOMBAY SAPPHIRE GIN  
CHIVAS REGAL 12 YEAR SCOTCH  
KNOB CREEK BOURBON  
CROWN ROYAL CANADIAN WHISKEY  
CAPTAIN MORGAN PRIVATE STOCKED WHISKEY  
CASAMIGOS TEQUILA  
GRAND MARNIER  
KAHLUA  
BAILEY'S IRISH CREAM

**HOSTED**  
60 | BOTTLE  
13 | COCKTAIL  
8 | BEER

**NON HOSTED**  
15 | GLASS  
15 | COCKTAIL  
10 | BEER

**SPARKLING**  
Priced per bottle

RUFFINO PROSECCO | 40  
GRUET BRUT | 40  
SCHRAMSBERG BLANC DE BLANC | 70  
VUEVE CLIQUOT BRUT | 95

# FOR MORE INFORMATION

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