

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 25% service charge.

Wonderful accourtements 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 \$50 per hour per service staff member.

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

- Cancellation 180 business days in advance of the event: 25% of estimated food, beverage and room rental revenue is owed
- Cancellation 180 and 120 business days in advance of the event: 50% of estimated food, beverage and room rental revenue is owed.
- Cancellation 120 and 90 business days in advance of the event: 75% of estimated food, beverage and room rental revenue is owed.
- Cancellation within 90 business days or less in advance of the event: 100% of estimated food, beverage and room rental revenue is owed.

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 | 38 Choice of four | 42 Each additional choice | 7 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 | 10 with candied pecans

BUTTERMILK PANCAKES | 10 with maple syrup and whipped butter

SMOKED SALMON EGG BENEDICT | 12 (Maximum 25 quests)

CLASSIC EGGS BENEDICT | 12 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 quests

BELLEVUE SCRAMBLE | 33

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 | 34

roasted red peppers, grilled zucchini, sweet onions, feta cheese, braised kale

CLASSIC EGGS BENEDICT | 36

(Maximum 25 guests)

shaved ham, hollandaise, breakfast potatoes, english muffin

AVOCADO BENEDICT | 36

(Maximum 25 guests)

avocado, arugula, hollandaise, breakfast potatoes, english muffin

HEALTHY DAY | 32

fresh sliced fruits plate with berries, served with honey yogurt & bran muffin

PECAN RAISIN FRENCH TOAST | 33

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 |
| bottled ice tea |

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 |
| assorted miniature desserts |

ASSORTED FRUITS & SNACKS

| 92 PER GALLON OR 34 PER POT |
|--|
| |
| 62 PER GALLON OR 34 PER PITCHER |
| 92 per gallon OR 34 per pot |
| 90 PER GALLON OR 32 PER PITCHER |
| 72 per gallon |
| 62 PER GALLON |
| 7 EACH |
| 7 EACH |
| 7 EACH |
| 62 PER GALLON |
| 62 PER GALLON |
| 7 FACH |

| 54 | PER | DOZEN |
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54 PER DOZEN **54** PER DOZEN

54 PER DO

6 EACH
16 PER PERSON
6 EACH
7 PER PERSON

8 PER PERSON 9 PER PERSON 8 PER PERSON

6 PER PERSON 6 EACH

54 PER DOZEN

LUNCH

PLATED LUNCH

Plated Meals are priced per person, higher priced entree will prevail. Maximum of 3 entree selections. Entree costs include choice of first course, bread and butter service, freshly brewed coffee and assorted teas. A minimum of 10 guests required. Dessert course can be added for an additional \$11 per person.

STARTERS

Please select one.

ROASTED BEET SALAD

pistachios, roque 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 | 58

herb, lemon, caper butter

GRILLED SIRLOIN STEAK | 64

caramelized onion, red wine jus

PETIT FILET OF BEEF | 54

grilled with a cabernet demi-glace

SEARED CHICKEN BREAST | 54

with lemon garlic pan juices

BLACKENED KING SALMON | 58

with toasted coconut rice, mango salsa

MISO SEARED BLACK COD | 54

ginger beurre blanc

GRILLED SALMON SOUTHWEST CHOP CHOP SALAD | 52

fresh corn, chopped egg, avocado, black beans, tomato, bacon, red wine vinaigrette

CHICKEN CAESAR SALAD | 50

crisp romaine, croutons, parmesan, lemon

SWEET BITES

Please select one \$11 per guest

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 | 40

Choice of four | 44

Each additional choice | 7 PER PERSON

Seasonal sliced fresh fruit

Scrambled eggs with cheddar cheese and chives

Blintzes 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 | 54

"Build Your Own Tacos" buffet to include:
Spiced watermelon salad
Chopped romaine salad with corn, red onion,
queso fresca and cilantro-lime vinaigrette
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

DELI OF THE DAY | 52

Cinnamon and sugar churros

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 | 54

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
Tapioca coconut pudding with lychee and pineapple

TASTE OF ITALY | 52

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 | 58

Pike Place green salad, huckleberry vinaigrette, and blue cheese
Cauliflower and quinoa salad with 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 | 58

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 | 54

Classic caesar salad Insalata misti Italian green salad Buttermilk panna cotta with blueberry compote

+

Choose 3 artisanal pizzas (gluten-free crust +\$3 per person)

BBQ chicken, onion, peppers, cilantro Asparagus, prosciutto, goat cheese Margherita with tomato and basil Pepperoni Italian Sausage

Pizza Bianca: white sauce, fresh mozzarella, pesto

Vegetarian with artichokes, basil, tomatoes, garlic, kalamata olives

LIGHT & FRESH | 50

vegan carrot soup
Fresh baked bread
Grilled & raw vegetable display
"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
Fruit salad

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 | 44

honey cured ham & swiss cheese with dijon aioli, sliced tomatoes & lettuce on demi baguette

HERB ROASTED CHICKEN BREAST | 44

herb roasted chicken breast & dill havarti , stone ground mustard, grilled onions, sliced tomatoes & lettuce on brioche roll

ROAST BEEF | 44

slow roasted roast beef & pepper jack cheese, with chipotle aioli , onions, sliced tomatoes & lettuce on demi baguette

CHICKEN CAESAR WRAP | 44

marinated & grilled chicken breast tossed with house made caesar dressing, crisp romaine, rolled in a fresh flour tortilla

GRILLED VEGETABLE SANDWICH | 44

grilled seasonal vegetables with hummus & feta, on pita

TERIYAKI SALMON SALAD | 44

grilled teriyaki salmon & baby spinach, frisee, & julienne vegetables, dressed with a toasted sesame dressing





DISPLAYS & PLATTERS

Priced per 25 guests, unless otherwise noted

SPECIALITY CHEESE DISPLAY | 260

a selection of imported and domestic premium cheese, served with dried fruits, mixed nuts and gourmet crackers

FRESH & GRILLED VEGETABLE PLATTER | 220

a variety of market fresh vegetables served with assorted dips

FRESH FRUIT PLATTER | 220

lavish display of seasonal fresh fruits & berries

WHOLE POACHED SALMON | 280

an artistic display of whole poached salmon, served with dill-herb remoulade

BAKED BRIE | 220

display of baked brie topped with brandied tart dried cherries with crackers and crisp breads

MEDITERRANEAN PLATTER | 140

baba ghanoush, red pepper hummus, mixed olives, grilled asparagus and bell peppers, served with pita bread and gourmet crackers

SMOKED SALMON DISPLAY | 300

a lox style salmon, served with miniature bagels and traditional garnishes

CURED MEATS | 280

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 | 32

freshly brewed coffee, decaffeinated coffee, hot tea, assorted soft drinks, still & sparkling water

MOVIE TIME | 24

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

ON THE LIGHTER SIDE | 26

berry smoothies, roasted nuts, whole fruit, energy bars & cucumber infused water

THE TREE HUGGER BREAK | 32

tropical trail mix, washington apples & pears, lesley's fruit & nut bars, assorted northwest cheeses and berries, gourmet crackers & assorted mineral waters

DESSERT BUFFET | 40

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

FITNESS FIRST | 28

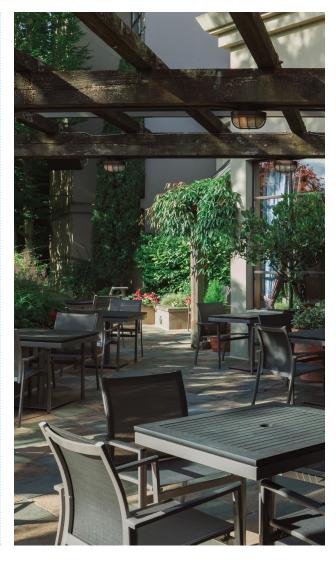
fresh vegetable crudité , seasonal fresh fruit , pita bread with red pepper hummus , low-fat dips & assorted non alcoholic beverages

THE ATHENIAN | 28

olive oil and garlic rubbed flatbread, marinated olives & feta, marinated artichokes & hummus, tzatziki, tabbouleh salad & lemonade

GAME DAY | 36

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 | 44 |
|---|----|
| Shaved manchego, crispy ham, fig jam crostini | 50 |
| Smoked beef tenderloin crostini, olive relish and spicy aioli | 54 |
| Cherry tomato and buffalo mozzarella skewers | 50 |
| Feta-stuffed cucumber with marjoram and olives | 44 |
| Mini grilled cheese bites with rosemary | 44 |
| Cedar-planked wild salmon with arugula and radish crostini | 50 |
| Shrimp tostadas with avocado and shredded lettuce | 56 |
| Lamb meatball skewers, mint relish | 56 |
| Fresh Northwest oysters, classic mignonette | 76 |
| Wild mushroom tart with parmesan and bacon | 54 |
| Chilled prawns, horseradish and lemon aioli | 76 |
| Crab-stuffed mushrooms with parmesan | 76 |
| Monte cristo sandwich bites with huckleberry jam | 60 |
| Sesame and soy-glazed marinated beef skewers | 60 |
| Seared scallop with apple and shiso salad | 82 |
| Mini crab cake with tomato chutney | 82 |
| Spicy prawn skewers with Vietnamese dipping sauce | 72 |
| Crab cocktail with cocktail sauce and lemon | 82 |
| Tandoori chicken satay with spiced-yogurt sauce | 56 |
| Chile-lime chicken skewer | 56 |
| Curried chicken lollipop | 63 |
| Lamb sausage-stuffed mushroom caps | 63 |
| Pakora fritters with potato, spinach, and cauliflower | 50 |
| Vegetable spring rolls with plum sauce | 50 |
| Caramelized onion flatbread with chevre | 54 |
| Fig and goat cheese flatbread with balsamic reduction | 56 |
| Blackened beef tenderloin, pepper relish, balsamic on focaccia | 65 |
| Sesame ahi on rice cracker with wasabi mayonnaise and soy glaze | 82 |
| Vegetable samosas with tamarind sauce | 54 |
| Rosemary vegetable skewer | 50 |





FOOD STATIONS

Service for 1.5 hours-minimum 25 guests Priced per person

FIRE-ROASTED TOMATO SOUP SHOOTERS WITH GRILLED CHEESE FINGER SANDWICHES | 22

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

Tapas | 24

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 DISPLAYS & PLATTERS

25 guests

Artisan cheese board with accoutrements | \$260

Fresh fruit platter | \$220

Artisan cured meats with assorted pickles and olives | \$280

Traditional gravlax display with eggs, onion, capers, dill cream cheese | \$280

Grilled and fresh vegetables with assorted dips and blue dressings | \$220

Hummus with tomato and cucumber salad and flatbread | \$220

Hot crab dip | \$325

Snow crab leg display | \$470

Poached prawns, cocktail sauce | \$395 (4pc per person)





RECEPTION MADE SIMPLE

Minimum 25 guests - 1.5 hours - \$64 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

MANNED CARVING STATIONS

Serves 25 Guests

All stations are presented with sauce accompaniments.

Roasted beef tenderloin | \$450 Smoked prime rib | \$395 Whole cedar-roasted salmon | \$295 Mustard-rubbed pork loin | \$350 Roasted turkey breast | \$250

PLATED DINNER

PLATED DINNER

Plated Meals are priced per person, higher priced entree will prevail. Maximum of 3 entree selections. Entree costs include choice of first course, bread and butter service, freshly brewed coffee and assorted teas. A minimum of 10 guests required. Dessert course can be added for an additional \$11 per person.

SALADS

Please select one

ROASTED BEET SALAD

pistachios, roque 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 | 12

with crostini

WILD MUSHROOM BISQUE | 12

and scallions

ROASTED TOMATO BASIL SOUP | 12

with parmesean crostini

JUMBO PRAWNS | 22

with hote pickled vegetables

CRAB CAKES | 36

stone ground mustard sauce, shaved fennel and apple salad



ENTRÉES

Please select up to three

GRILLED SALMON* | 80

herb, lemon & caper butter

BLACK COD | 80

horseradish celeraic remoulade

MISO SALMON | 80

toasted sesame miso sauce

SEARED SCALLOPS | 94

carrot & majoram sauce

POACHED HALIBUT | 80

ginger, scallion & sesame

ROASTED CHICKEN BREAST | 74

carmelized onion, walnut pesto

GRILLED FILET MIGNON | 90

red wine sauce

MAPLE BRINED PORK TENDERLION | 74

apple chutney

GRILLED NEW YORK STEAK | 84

with sage compound butter

MOROCCAN LAMB CHOPS | 88

dried fruits, chermoula

VEGETARIAN ENTRÉES

QUINOA CAKE | 60

romesco & broccolini

SWEET POTATO GNOCCHI | 60

squash & pine nuts

SEASONAL SQUASH NAPOLEAON | 60

arugula & walnut pesto

DUET PLATES

GRILLED NEW YORK STRIP & SALMON* | 110 red wine jus

FILET MIGNON & DUNGENESS CRAB | MP sauce béarnaise

PETITE FILET MIGNON & MAINE LOBSTER | MP TAIL THERMADOR*

Tableside service available for an additional \$25 per guest, max of 30 quests.

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, additional \$11 per guest

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 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 | 18

30 guest minimum orange cranberry chutney

HERB CRUSTED PRIME RIB | 25

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

HONEY GLAZED SALMON | 20

35 guest minimum pineapple salsa or imported mustards

ROASTED PORK LOIN | 16

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

DINNER BUFFET

DINNER BUFFETS

25 guest minimum priced per guest

SIXTH STREET BUFFET | 74

Freshly brewed Caffé D'arte coffee & tea service Fresh fruit display

Rustic breads and butter

Choice of one salad selection

Choice of chicken or salmon entrée

Choice of two accompaniments

Chef's choice dessert

LAKESIDE BUFFET | 82

Freshly brewed Caffé D'arte coffee & tea service

Fresh fruit or specialty cheese display

Choice of two hors d'oeuvres

Rustic breads and butter

Choice of two salad selections

Choice of two entrées

Choice of two accompaniments

Chef's choice dessert

CASCADE BUFFET | 95

Freshly brewed Caffé D'arte coffee & tea service

Fresh fruit or specialty cheese display

Choice of three hors d'oeuvres

Rustic breads and butter

Choice of two salad selections

Choice of two entrées +

One carving station with Chef Attendant

Choice of three accompaniments

Chef's choice dessert

BUFFET SALAD SELECTIONS

FRISEE & 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 ENTRÉE 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-crusted, 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
FL JIMADOR TEQUII A

HOSTED

45 | BOTTLE 12 | COCKTAIL 9 | BEER

NON HOSTED

14 | GLASS 14 | COCKTAIL 11 | BEER

TIER 2 WINE

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

LIQUOR

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

HOSTED

55 | BOTTLE 13 | COCKTAIL 9 | BEER

NON HOSTED

15 | GLASS 15 | COCKTAIL 11 | BEER

TIER 3 WINE

HARTFORD COURT CHARDONNAY, CA ARROWOOD CABERNET SAUVIGNON, CA

LIQUOR

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

HOSTED

65 | BOTTLE 14 | COCKTAIL 9 | BEER

NON HOSTED

16 | GLASS 16 | COCKTAIL 11 | BEER

SPARKLING

Priced per bottle

RUFFINO PROSECCO | 45 GRUET BRUT | 45 SCHRAMSBERG BLANC DE BLANC | 75 VEUVE CLICQUOT BRUT | 98

FOR MORE INFORMATION

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| NOTES | |
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