

A close-up photograph of a chef's hands garnishing a plate of food. The chef is wearing a white uniform. The plate contains a piece of seared meat, possibly duck, with a pink center, garnished with fresh herbs, blueberries, and other vegetables. 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
- Large dance floor
- 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, credit card on file and nonrefundable \$1,000 deposit. 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:

- *90-60 Days before your event: 25% of estimated food and beverage minimum due*
- *60-30 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. The Holiday Menu Guide includes our seasonal catering menus for your review and selection.

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, three 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 Coffee & Hot Tea
Minimum of 8 guests

Choice of the following | 32
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

CLASSIC EGGS BENEDICT | 11
sliced srf ham, poached eggs, hollandaise

PLATED BREAKFAST

All plated breakfasts are served with Fresh Squeezed Orange juice and Coffee/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
*(Minimum 25 guests)
shaved ham, hollandaise, breakfast potatoes, english muffin*

AVOCADO BENEDICT | 34
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



BREAKFAST PLATTERS

SPECIALTY CHEESE & MEAT PLATTER | 22
a selection of imported and domestic premium cheese & cured meats, served with dried fruits, mixed nuts and gourmet crackers

SMOKED SALMON PLATTER | 24
*(minimum of 15 servings)
a display of alder smoked and lox style salmon served with miniature bagels and traditional garnishes*



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
5 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
48 PER DOZEN
52 PER DOZEN
48 PER DOZEN
48 PER DOZEN
52 PER DOZEN

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
- Assorted 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
6 PER PERSON

LUNCH

PLATED LUNCH

Pricing is per guest | A minimum of 12 guests required | Maximum of three entrée selections served with fresh bread and butter
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
\$65.00 per guest

Choice of the following | 32

Choice of three | 36

Choice of four | 40

Each additional choice | 6 PER PERSON

Chilled fruit juice

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

Freshly brewed coffee, decaffeinated coffee and tea

LUNCH BUFFETS

Buffets include freshly Brewed Coffee,
Decaffeinated Coffee & Tea

LATIN INSPIRED | 45

25 guest minimum

“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 | 44

25 guest minimum

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 | 46

25 guest minimum

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 | 44

25 guest minimum

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 | 48

25 guest minimum

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 | 53

25 guest minimum

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 | 42

20 guest minimum

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 | 41

10 guest minimum

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 | 36

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

HERB ROASTED CHICKEN BREAST | 36

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

ROAST BEEF | 36

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

CHICKEN CAESAR WRAP | 36

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

GRILLED VEGETABLE SANDWICH | 36

grilled seasonal vegetables with hummus & feta, on pita

TERIYAKI SALMON SALAD | 36

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

15 serving minimum
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

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 | 40

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

FITNESS FIRST | 26

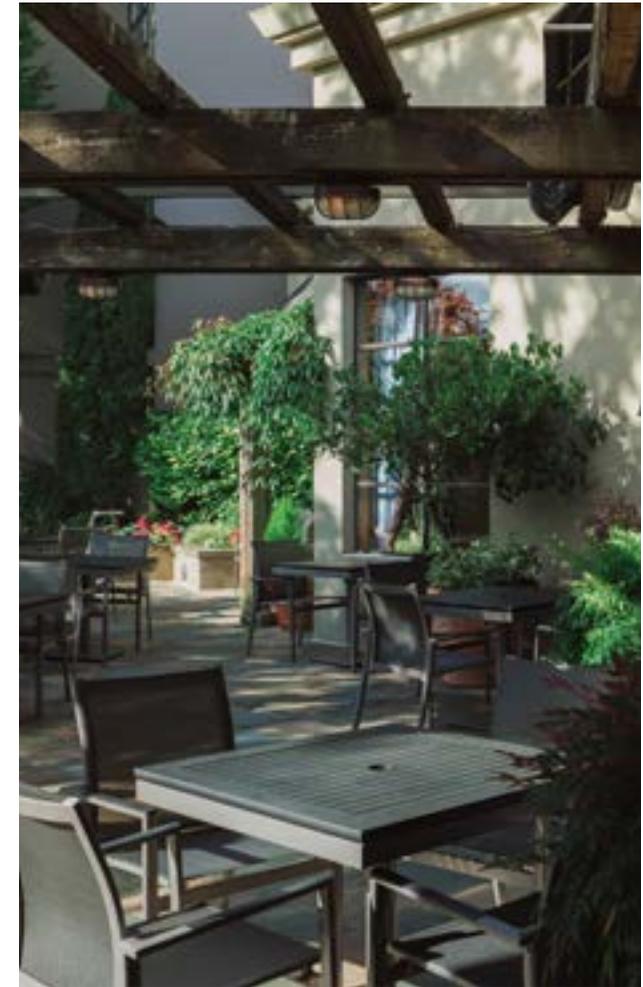
fresh vegetable crudité, seasonal fresh fruit, pita bread with red pepper hummus, low-fat dips & assorted non alcoholic beverages

THE ATHENIAN | 25

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

GAME DAY | 29

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	36
Shaved manchego, crispy ham, fig jam crostini	38
Smoked beef tenderloin crostini, olive relish and spicy aioli	48
Cherry tomato and buffalo mozzarella skewers	38
Feta-stuffed cucumber with marjoram and olives	36
Mini grilled cheese bites with rosemary	36
Cedar-planked wild salmon with arugula and radish crostini	42
Shrimp tostadas with avocado and shredded lettuce	48
Lamb meatball skewers, mint relish	48
Fresh Northwest oysters, classic mignonette	60
Wild mushroom tart with parmesan and bacon	48
Chilled prawns, horseradish and lemon aioli	52
Crab-stuffed mushrooms with parmesan	60
Monte cristo sandwich bites with huckleberry jam	52
Sesame and soy-glazed marinated beef skewers	52
Seared scallop with apple and shiso salad	72
Mini crab cake with tomato chutney	72
Spicy prawn skewers with Vietnamese dipping sauce	62
Crab cocktail with cocktail sauce and lemon	72
Tandoori chicken satay with spiced-yogurt sauce	48
Chile-lime chicken skewer	48
Curried chicken lollipop	52
Lamb sausage-stuffed mushroom caps	48
Pakora fritters with potato, spinach, and cauliflower	38
Vegetable spring rolls with plum sauce	38
Caramelized onion flatbread with chevre	42
Fig and goat cheese flatbread with balsamic reduction	42
Blackened beef tenderloin, pepper relish, balsamic on focaccia	56
Sesame ahi on rice cracker with wasabi mayonnaise and soy glaze	72
Vegetable samosas with tamarind sauce	48
Rosemary vegetable skewer	42



FOOD STATIONS

*Service for 2 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 | \$125

Hummus with tomato and cucumber salad and flatbread | \$125

Hot crab dip | \$260

Crab leg display | \$450

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



RECEPTION MADE SIMPLE

Minimum 25 guests - 2 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

OR

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

OR

CHOOSE 2 STATIONS:

Tomato soup shooters and grilled cheese fingers
Tapas
Sliders
Skewer station

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

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 | 9

with crostini

WILD MUSHROOM BISQUE | 9

and scallions

ROASTED TOMATO BASIL SOUP | 9

with parmesan crostini

JUMBO PRAWNS | 16

with hote pickled vegetables

CRAB CAKES | 28

stone ground mustard sauce, shaved fennel and apple salad



ENTRÉES

GRILLED SALMON* | 72

herb, lemon & caper butter

BLACK COD | 74

horseradish celeraic remoulade

MISO SALMON | 74

toasted sesame miso sauce

SEARED SCALLOPS | 88

carrot & majoram sauce

POACHED HALIBUT | 76

ginger, scallion & sesame

ROASTED CHICKEN BREAST | 64

carmelized onion, walnut pesto

GRILLED FILET MIGNON | 82

red wine sauce

MAPLE BRINED PORL TENDERLION | 68

apple chutney

GRILLED NEW YORK STEAK | 76

with sage compound butter

MOROCCAN LAMB CHOPS | 87

dried fruits, chermoula

VEGETARIAN ENTRÉES

QUINOA CAKE | 56

romesco & broccolini

SWEET POTATO GNOCCHI | 52

squash & pine nuts

SEASONAL SQUASH NAPOLEON | 52

arugula & walnut pesto

DUET PLATES

GRILLED NEW YORK STRIP & SALMON* | 92

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 | 225

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



DINNER BUFFET

DINNER BUFFETS

50 guest minimum
priced per guest

SIXTH STREET BUFFET | 62

Freshly brewed Caffé D'arte coffee & tea service
Fresh fruit display
Choice of one salad selection
Choice of chicken or salmon entrée
Choice of two accompaniments
Rustic breads and butter

LAKESIDE BUFFET | 78

Choice of 2 hors d'oeuvres
Freshly brewed Caffé D'arte coffee & tea service
Fresh fruit or specialty cheese display
Choice of two salad selections
Choice of two entrées
Choice of two accompaniments
Rustic breads and butter

CASCADE BUFFET | 89

Choice of 3 hors d'oeuvres
Freshly brewed Caffé D'arte coffee & tea service
Fresh fruit or specialty cheese display
Choice of two salad selections
Choice of three entrées
One carving station with Chef Attendant
Choice of three accompaniments
Rustic breads and butter



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-crust, 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 SALAD SELECTIONS

FRISÉE & 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 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



FOR MORE INFORMATION

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