

# BELLEVUE GRILL CATERING

## APPETIZER BUFFET

Priced for 25 people.

Fruit Platter - Pineapple, Strawberry, Cantaloupe, Grapes and Blueberries.	\$60.00
Vegetable Platter - Broccoli, Carrots, Cucumber, Cauliflower, Cherry Tomatoes and Dip	\$60.00
Assorted Cheese & Crackers- Brie, Cheddar, Swiss, Goat, Assorted Crackers & Grapes	\$90.00
Miniature Quiche - Vegetarian , Lorraine or Mushroom	\$60.00
Spring rolls - Vegetarian with sesame and chili oil sauce	\$75.00
Hummus trio - Garlic, Beet and Traditional. Served with Pita Points and Vegetables	\$70.00
Charcuterie board - Cured Meats accompanied by Olives, Grapes, Toasted Bread & Cheese	\$110.00

Priced per each. Minimum order of 2 dozen.

Bacon wrapped scallops- with spicy mayo dipping sauce	\$2.00
Grilled Prawn skewers - Cilantro lime marinated prawns	\$2.00
Caprese Skewers -Mini mozzarella, basil and cherry tomato	\$1.50
Bruschetta - Toasted baguette topped with fresh bruschetta mixture	\$1.50
Smoked Salmon Crostini - Toasted baguette with dill cream cheese and smoked salmon	\$2.00
Fig Crostini--Crostini topped with goat cheese and fig jam	\$2.00
Pulled Pork Sliders--house made pulled pork, apple coleslaw, mini potato bun	\$2.50
Pulled Chicken Sliders--Buffalo or BBQ	\$2.50

## Priced per Person

### Sandwich Bar

Selection of Meats, Cheese and Bread. Served with Chips and cold Farro Salad

\$13.00

### Back yard BBQ

Burgers, Beef Hot Dogs, Baked Beans, Cole Slaw, Corn on the Cob, Chips, Cookies and Brownies

(vegan black bean patties available upon request—ribs available at additional \$2.00 per person)

\$17.00

### South of the Border,

Pulled Chicken, Ground Beef, Tortillas & Taco Shells, Lettuce, Tomato, Sour Cream, Cheese,  
Chips & Salsa, Mexican Rice, Refried Beans. Churros with dipping sauce for dessert

\$21.00

### Greek

Chicken Breast with Sun Dried Tomatoes and Feta, Spinach Orzo, Pita Bread, Greek Salad

\$19.00

### A taste of Italy,

Spaghetti and Cheese Ravioli, Meatballs, Marinara and Alfredo Sauce on the side, Caesar or Green salad,  
Garlic Bread and Tiramisu

\$21.00

### Holiday Buffet,

Honey Ham, Turkey Breast, Mashed Potatoes and Gravy, Stuffing, Green Bean Casserole, Dinner Rolls  
and Assorted Desserts

\$26.00

### The Pacific

Slow Roasted Prime Rib, Salmon with Lemon butter, Oven Roasted Potatoes, Steamed Vegetables,  
Caesar or Green salad, Dinner rolls and Assorted Desserts.

Market price.

## Buffet Dinner

Buffet Dinner with Salad. Price includes Salad, Roll, Butter,  
Choice of 2 Entrees, 2 Side Dishes, 1 Dessert, Coffee, Tea and Water  
Additional entrees & side dishes can be added to your selection for an additional cost.

## Salad

Garden salad, Cesar Salad, Cold or Warm Farro Salad

## Entrées

### Beef

Roasted Prime Rib Au jus, Beef stroganoff, Beef tips with wine sauce

### Chicken

Chicken Picatta, Herb Roasted Chicken Quarters, Chicken Parmesan

### Pasta

Spaghetti and Meatballs, Cheese Ravioli, Classic Lasagna

### Seafood

Salmon with cream dill sauce, Fish Tacos, Broiled Cod

## Vegetarian

Mushroom ravioli, Eggplant parmesan, Butternut Squash Macaroni and Cheese, Veggie Lasagna

## Sides

### Vegetables

Steamed Broccoli, Corn on the Cob, Stir fry Vegetables, Zucchini and Yellow Squash,  
Roasted Brussel Sprouts, Roasted Butternut Squash,

### Potatoes

Roasted Baby Potatoes, Mashed Potatoes, Baked Potato, Baked Sweet Potato

### Rice

Basmati, Wild rice, Fried Rice

## Dessert

Ice Cream Sundae Bar, Tiramisu, Cookie and Brownie Assortment,  
Cheesecake Parfait, Mini Dessert Assortment, Chocolate Cake

**\$39.99 per person**

## Extras

### Alcoholic Beverages

#### Private Bar

In Room private bar set up \$100.00

(includes Bartender, glassware and mixing beverages)

Host for: Pre-Set Maximum ~ Specific Time Period ~ or ~ Entire Event Cash Bar also available

#### Keg of beer

Domestic Keg \$200.00

Imported Keg \$295.00

(Each keg serves approximately 125 glasses)

#### Bottles of wine

Bottles start at \$17.00

(wine list available)

### Non Alcoholic Beverages

Punch, lemonade, iced tea \$20.00 per container (serves 40)

Coffee & Tea \$15.00 per carafe.

All prices are subject to a 10% tax and 20% service charge. Custom menus are available upon request.