

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 ranch dip.	\$60.00
Marinated Vegetable platter- Mushrooms, red pepper, broccolini, asparagus, onion and olives.	\$70.00
Assorted cheese and crackers- Brie, cheddar, swiss, pepperjack, assorted crackers & grapes.	\$90.00
Miniature Quiche - Vegetarian	\$60.00
Spring rolls - Vegetarian with sesame and chili oil sauce	\$75.00
Hummus trio - Garlic, roasted red pepper and traditional. Served with pita points	\$60.00
Charcuterie board - cured meats accompanied by pear, pickles, olives, 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
Roast beef Crostini- Toasted baguette with herb cream cheese, and horseradish sauce	\$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
Garlic and fig crustini. Crostini topped with goat cheese, baked garlic and fig jam	\$2.00

Priced per Person

Sandwich Bar

Selection of meats, cheese and bread. Served with chips and macaroni salad

\$13.00

Back yard BBQ,

Burgers, Beef hot dogs, Baked beans, Cole slaw, Potato salad, Chips and Dessert
(vegan black bean patties available upon request)

\$17.00

South of the Border,

Chicken fajita, ground beef, Chips & salsa, Mexican rice and beans. Churro's for dessert

\$19.00

Greek

Beef gyro, Marinated chicken, Spinach rice, Orzo salad, Greek Salad

\$19.00

A taste of Italy,

Spaghetti with tomato gravy and Italian sausage and Tuscan chicken with sun dried tomatoes. A salad of artichoke hearts, wild mushrooms and olives tossed in a gorgonzola sauce. Tortellini with Alfredo, Caesar salad, garlic bread and Dessert.

\$21.00

Texas BBQ

Smoked ribs and Chicken, Corn on the cob, Baked beans, potato salad, cole slaw, seasonal fruit and Assorted desserts.

\$22.00

Holiday Buffet,

Honey ham, Turkey breast, mashed potatoes and gravy, stuffing, green beans with bacon, dinner rolls and assorted desserts,

\$26.00

The Pacific

Slow Roasted Prime rib, Salmon with Lemon butter, Oven roasted potatoes, steamed vegetables, Seasonal fruit, Caesar 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, Coffee & Tea. Additional Entees & side dishes can be added to your selection for an additional cost.

Salad

Garden salad, Cesar Salad, Artisan Greens Salad

Entrée

Beef

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

Chicken

Chicken Picatta, Herb Roasted chicken quarters, Chicken parmesan

Pork

Honey Ham, Pork Ribs, Grilled Pork chops

Pasta

Vegetable Lasagna, Cheese tortellini, Classic Lasagna

Seafood

Salmon with cream dill sauce, Prawn skewers, broiled Cod

Vegetarian

Mushroom ravioli, Eggplant parmesan, Tofu & broccoli

Sides

Vegetables

Steamed broccoli, Corn on the cob, Corn, Stir fry veg, Zucchini with yellow squash

Potatoes

Roasted red potatoes, Mashed potatoes, Baked potato

Rice

Basmati, Wild rice

Pasta

Pasta Alfredo, Cheese tortellini, Pasta with red sauce

\$34.99 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.

Wine List

RED

Region

WASHINGTON
ARGENTINA
WASHINGTON
CALIFORNIA
OREGON
WASHINGTON
CALIFORNIA
WASHINGTON
WASHINGTON

Varietal

CABERNET SAUVIGNON
MALBEC
MERLOT
MERLOT
PINOT NOIR
REDBLEND
ROSSO
SYRAH
SYRAH

Brand

14HANDS
DONAPAULA
CHARLES SMITH
CHARLES KRUG
ERATH VINEYARD
CSMINDNWELLS
COPPOLAR&B
CHARLES SMITH
BARNARD GRIFFN

WHITE

Region

WASHINGTON
WASHINGTON
ITALY-VENETO
CALIFORNIA
CALIFORNIA
WASHINGTON
CALIFORNIA

Varietal

CHARDONNAY
CHARDONNAY
PINOT GRIGIO
PINOT GRIGIO
REDBLEND
RIESLING
SAUVIGNON BLANC

Brand

14HANDS
CSMINDNWELLS
KETTMEIR
COPPOLAR&B
CONUNDRUM
CHARLES SMITH
CHARLES KRUG

ROSE

Region

SPAIN
WASHINGTON
WASHINGTON

Varietal

ROSE
ROSE
ROSE

Brand

TORRES
BARNARD GRIFFN
CHARLS&CHARL

CHAMPAGNE

Region

CALIFORNIA-SPARKLING
CALIFORNIA-SPARKLING
WASHINGTON-SPARKLING
WASHINGTON-SPARKLING
WASHINGTON-SPARKLING

Varietal

SPARKLING
SPARKLING
SPARKLING
SPARKLING ROSE
SPARKLING

Brand

KORBEL
KORBEL
MICHELLE
MICHELLE
MICHELLE