

PRIVATE EVENT CATERING MENUS



BELLEVUE GOLF COURSE - BELLEVUE, WA



APPETIZER MENU

Platters

Appetizers listed per platter - each platter serves ~25 guests. Please inquire for more details.

FRESH FRUIT & BERRY

Chef's choice seasonal fruits... 100

VEGETABLE CRUDITE

Chef's choice seasonal veggies & house ranch dip... 100

ARTICHOKE & HERB HUMMUS

Grilled pita, vegetable crudite, olives... 100

HONEY-GLAZED BRIE

Assorted dried fruits, caramelized walnuts, apricot jam, crackers & fresh bread... 125

SHRIMP COCKTAIL

House cocktail sauce & lemon wedges... 125

SAUSAGE SAMPLER

Uli's seasonal sausages, pickles, white cheddar ESB cheese sauce & whole grain mustard... 125

ANTIPASTO

Chef's choice assorted local & imported cured meats, olives, fresh bread & butter... 150

CHEESE BOARD

Chef's choice assorted local & imported artisanal cheeses, nuts, fruits, crackers & fresh bread... 150

SMOKED SALMON

Herb cream cheese, pickled red onion, capers, crackers... 150



APPETIZER MENU

Platters

Appetizers listed per person - portion sizes vary. Please inquire for more details. 20 person minimum per appetizer.

HOUSE PARMESAN CHIPS & DIP

Chipotle ranch... 2

TRI-COLORED TORTILLA CHIPS & DIPS

Salsa roja, salsa verde, guacamole, white cheddar
ESB sauce... 3

SEASONED FRENCH FRIES

Ketchup & house ranch dip... 3

SWEET POTATO TOTS

Ketchup & chipotle ranch... 3

TOMATO BRUSCHETTA

Basil, parmesan, shallot, garlic, balsamic, garlic
crostini... 3

PRETZEL BITES

White cheddar ESB cheese sauce & whole grain
mustard... 3

STUFFED POTATO SKINS

Bacon, green onion, chipotle ranch sauce... 3

CORN DOG BITES

Ketchup & honey mustard... 4

CHICKEN TAQUITOS

Chili sauce, jalapeno, white cheddar ESB cheese
sauce ... 4

SOUTHWEST CORN & PEPPER DIP

Roasted corn, poblanos, cheese medley, tortilla
chips ... 4

SPINICH & ARTICHOKE DIP

French baguettes... 4

CAPRESE SKEWERS

Marinated mozzarella, grape tomatoes, basil,
balsamic... 4

HUMMUS DUO

Roasted red pepper and garlic, tzatziki, assorted
vegetables... 4

ESB BBQ & BUFFALO WINGS

Celery sticks & bleu cheese dip... 4

MEATBALLS

Sweet & spicy, ESB BBQ or marinara... 3

PULLED PORK SLIDERS

ESB BBQ sauce & coleslaw garnish... 5

CHICKEN SATAY

Coconut Thai Peanut sauce... 5

STUFFED MUSHROOMS

Spicy sausage & parmesan or spinach & artichoke... 5

LAMB KEBABS

Preserved lemon yogurt marinade, tzatziki sauce ... 5

LOMI SALMON & ENDIVE

Cured salmon, tomato, chili, cilantro, sesame oil... 5

CRAB CAKES

Lemon dill aioli... 6

MAINS

Please select 2 entrees.

JALAPENO CHEDDAR BRAT

Caraway sauerkraut, whole grain mustard, pretzel bun

VOLCANIC CHILI DOG

Nathan's beef hot dog, chili, cheese blend, pioneer roll

PAUL'S REUBEN

Roasted beets, swiss, bacon, 1000 island, rye bread

KILL BILL BRAT

ESB Bratwurst, bacon jalapeno cream cheese, pickled onion, white cheddar ESB sauce, jalapeno

SALADS & SIDES

Please select 1 salad.

MIXED FIELD GREENS SALAD

Curried walnuts, grape tomato, pickled red onion, house ranch & IPA parmesan vinaigrette

CAESAR SALAD

House-made croutons, sun-dried tomatoes, shaved parmesan, lemon wedges, house caesar dressing

ARUGULA & SPINACH HAM SALAD

Fermin iberico ham, pine nuts, shaved parmesan, Meyer lemon vinaigrette

FRESH FRUIT & BERRY PLATTER

Chef's choice seasonal fruits

HOUSE PARMESAN CHIPS & DIP

Chipotle ranch

SWEET ENDING

ASSORTED FRESH-BAKED COOKIES

MAINS

Please select 2 entree sandwiches.

IPA BBQ PORK

House-smoked pulled pork, apple cider slaw

CLUB SANDWICH

Smoked gouda, arugula, cranberry mustard, tomato

FRIED GREEN TOMATO SANDWICH

Goat cheese, arugula, lemon aioli

IPA BBQ PORK

House-smoked pulled pork, apple cider slaw

CLUB SANDWICH

Smoked gouda, arugula, cranberry mustard, tomato

SALADS & SIDES

Please select 1 salad.

MIXED FIELD GREENS SALAD

Curried walnuts, grape tomato, pickled red onion, house ranch & IPA parmesan vinaigrette

CAESAR SALAD

House-made croutons, sun-dried tomatoes, shaved parmesan, lemon wedges, house caesar dressing

SUMMER BERRY SALAD

Spinach, strawberry, blackberry, almonds, shaved onion, feta, honey Dijon vinaigrette

ARTICHOKE & HERB HUMMUS

Grilled pita, vegetable crudite, olives

FRESH FRUIT & BERRY PLATTER

Chef's choice seasonal fruits

HOUSE PARMESAN CHIPS & DIP

Chipotle ranch

SWEET ENDING

ASSORTED FRESH-BAKED COOKIES

MAINS

Vegetarian black bean burgers available by request.

BLACK ANGUS BURGERS
GRILLED CHICKEN BREASTS

FIXINGS

BUNS, CHEDDAR, SWISS, PEPPERJACK, BLEU CHEESE
LETTUCE, TOMATO, SLICED ONION
APPLE-WOOD SMOKED BACON, CARMELIZED ONION, SAUTEED MUSHROOM
IPA BBQ, GUACAMOLE, MAYO, KETCHUP, MUSTARD

SALADS & SIDES

Please select 1 salad.

MIXED FIELD GREENS SALAD

Curried walnuts, grape tomato, pickled red onion, house ranch & IPA parmesan vinaigrette

CAESAR SALAD

House-made croutons, sun-dried tomatoes, shaved parmesan, lemon wedges, house caesar dressing

BACON & BLEU POTATO SALAD

Bacon, celery, red onion, bleu cheese crumbles

APPLE CIDER SLAW

Cabbage, carrots, Spur & Vine cider dressing

SEASONED FRENCH FRIES

SWEET POTATO TOTS

SWEET ENDING

ASSORTED FRESH-BAKED COOKIES

MAINS

SEASONED GROUND BEEF
SHREDDED CHIPOTLE CILANTRO CHICKEN

FIXINGS

FLOUR & CORN TORTILLAS
SHREDDED MEXICAN CHEESES
LETTUCE, DICED TOMATO, SLICED OLIVES, JALAPENO
WHITE CHEDDAR ESB QUESO, GUACAMOLE, SALSA ROJA & VERDE, SOUR CREAM

SIDES

CHICKEN TAQUITOS

Chile sauce, jalapeno & white cheddar ESB cheese sauce

FAJITA VEGETABLES

SPANISH RICE

BLACKHOOK BORRACHO BEANS

SWEET ENDING

CINNAMON SUGAR SOPAPILLAS

Fresh cinnamon honey whipped cream

POPULAR ENHANCEMENTS

HOUSE-SMOKED PORK CARNITAS... 3

BAJA-STYLE ROCKFISH... 4

MAINS

Please select 2 entrees.

BAKED BOLOGNESE

Gobetti pasta, house meat sauce, veggies

CAJUN CHICKEN PASTA

Penne pasta, roasted onions & peppers,
sausage & blackened chicken, cajun cream
sauce

SEAFOOD LINGUINE

Chef's choice seasonal fish & shellfish,
lemon, herbs, tomato, white wine

PESTO PRIMAVERA

Penne pasta, spinach, peppers, artichokes,
onion, parmesan, fresh pesto, oil & herbs.

SALADS & SIDES

GARLIC & HERB FRENCH BAGUETTE

CAESAR SALAD

House-made croutons, sun-dried tomatoes, shaved parmesan, lemon wedges, house caesar dressing

ARUGULA & SPINACH HAM SALAD

Fermin iberico ham, pine nuts, shaved parmesan, Meyer lemon vinaigrette

SUMMER SQUASH MEDLEY

Zucchini, yellow squash, grape tomato, red onion, parmesan, garlic & herbs

SWEET ENDING

NEW YORK CHEESECAKE SQUARES

MAINS

HOUSE-SMOKED PORK RIBS

Rubbed with house herbs & seasonings, IPA BBQ sauce

CITRUS JERK CHICKEN LEGS

Roasted with fresh-herb & citrus marinade

PULLED PORK SLIDERS

Spur & Vine apple cider slaw, IPA BBQ sauce

SALADS AND SIDES

CHEDDAR BACON JALAPENO CORNBREAD MUFFINS

Whipped honey butter

CHILI-LIME ELOTE

Roasted corn, jalapeno, cotija, sour cream, lime, cilantro

BACON & BLEU POTATO SALAD

WATERMELON FETA SALAD

Shaved red onion, mint, honey balsamic glaze

ESB BBQ BAKED BEANS

SWEET ENDING

BACON BOURBON BROWNIES

MAINS

Please select 2 entrees.

TOP LOIN PORK CHOPS

Sour cherry & cider sauce

BRUSCHETTA CHICKEN

Roasted tomato, mozzarella, basil balsamic

GRILLED ROCKFISH

Mango salsa

BLACKENED SALMON FILET

Herb butter

SALADS & SIDES

Substitutions available - please see "Salads & Sides A La Carte" page

ASSORTED FRESH BREADS & HERB BUTTER

ARUGULA & SPINACH HAM SALAD

Fermin iberico ham, pine nuts, shaved parmesan, Meyer lemon vinaigrette

CRISPY HERICOT VERTS

Chilies, red onion, garlic, oil & sesame seeds

ROASTED BABY RED POTATOES

Fresh garden herbs, garlic & oil

BEER-BAKED MAC & CHEESE

White cheddar ESB cheese sauce

SWEET ENDING

NEW YORK CHEESECAKE SQUARES

GHIRADELLI CHOCOLATE CHUNK BROWNIES

MAINS

CHICKEN PICCATA

Lemon-caper white wine sauce

CRAB CAKES

Lemon dill aioli

CHIMICHURRI FLANK STEAK

Fresh herbs & oil sauce

SALADS AND SIDES

Substitutions available - please see "Salads & Sides A La Carte" page

ASSORTED FRESH BREADS & HERB BUTTER

BABY BIBB SALAD

Bibb lettuce, radish, onions, chives, herbed avocado yogurt dressing

SUMMER SQUASH MEDLEY

Zucchini, yellow squash, grape tomato, red onion, Parmesan, garlic & herbs

ROASTED BABY REDS

Herb garden potatoes

RED QUINOA SALAD

Apple, fennel, grilled onion

SWEET ENDING

BREAD PUDDING BITES

TRIPLE BERRY CRISP

MAINS

TENDERLOIN OR BEEF

Fried leeks, garden herbs & mushroom glaze

GRILLED SALMON OSCAR

Poached asparagus, lump crab & hollandaise

SALADS AND SIDES

Substitutions available - please see "Salads & Sides A La Carte" page

ASSORTED FRESH BREADS & HERB BUTTER

ARUGULA & SPINACH HAM SALAD

Fermin iberico ham, pine nuts, shaved parmesan, Meyer lemon vinaigrette

TRIPLE 'C' SALAD

Field greens, curried cauliflower crumbles, walnut, cranberry, carrot, honey-date cider dressing

ROASTED ASPARAGUS

Citrus butter

MASHERS

Tillamook cheddar & garlic mashed potatoes

BEER-BAKED MAC & CHEESE

White cheddar ESB cheese sauce

SWEET ENDING

NEW YORK CHEESECAKE SQUARES

TRIPLE BERRY CRISP

MAINS

*50 GUESTS MINIMUM - Includes chef on site with carving station

PRIME RIB

Au jus & horseradish cream

RACK OF LAMB

Pomegranate mint demi glace

CAJUN SALMON

Mango salsa

SALADS AND SIDES

Substitutions available - please see "Salads & Sides A La Carte" page

ASSORTED FRESH BREADS & HERB BUTTER

SUMMER BERRY SALAD

Strawberries, blackberries, almond feta, honey-dijon vinaigrette

RED QUNIOA SALAD

Apple, fennel, grilled onion

CRISPY HARICOT VERTS

Chilies, red onion, garlic, oil & sesame seeds

MASHERS

Tillamook cheddar & garlic mashed potatoes

COUSCOUS TOSS

Israeli couscous, cucumber, tomato, shallot, goat cheese, preserved lemon, dill, olive oil

SWEET ENDING

BREAD PUDDING BITES

TRIPLE BERRY CRISP

Menu items listed per person - portion sizes vary. Please inquire for more details. 20 person minimum per item.

SALADS... 4

MIXED FIELD GREENS SALAD

Candied walnuts, tomato wedges, pickled red onion, house ranch & IPA parmesan vinaigrette

CAESAR SALAD

House-made croutons, sun-dried tomatoes, pine nuts, parmesan, house caesar dressing

ARUGULA & SPANISH HAM SALAD

Arugula, fermin iberico ham, pine nuts, parmesan, Myer lemon vinaigrette

SUMMER BERRY SALAD

Strawberries, blackberries, almond, feta, honey-dijon vinaigrette

BABY BIBB SALAD

Bibb lettuce, radish, onions, chives, herbed avocado yogurt dressing

RED QUNIOA SALAD

Apple, fennel, grilled onion

TRIPLE 'C' SALAD

Field greens, curried cauliflower crumbles, walnut, cranberry, carrot, honey-date cider dressing

CHICKPEA SALAD

Grape tomato, cucumber, olive medley, herbs

WATERMELON FETA SALAD

Shaved red onion, mint, honey balsamic glaze

BACON & BLEU POTATO SALAD

Bacon, celery, red onion, bleu cheese crumbles

APPLE CIDER SLAW

Cabbage, carrots, Spur & Vine cider dressing

SIDES... 4

ROASTED ASPARAGUS

Citrus butter

CRISPY HARICOT VERTS

Chilies, red onion, garlic, oil & sesame seeds

SUMMER SQUASH MEDLEY

Zucchini, yellow squash, grape tomato, red onion, Parmesan, garlic & herbs

ROASTED BABY RED POTATOES

Fresh garden herbs, garlic & oil

MASHERS

Tillamook cheddar & garlic mashed potatoes

BEER-BAKED MAC & CHEESE

White cheddar ESB cheese sauce

SUMMER ORZO PASTA

Arugula, squash, tomatoes, fresh herbs, garlic, oil

CHILI-LIME ELOTE

Roasted corn, jalapeno, cotija, sour cream, lime, cilantro

COUSCOUS TOSS

Israeli couscous, cucumber, tomato, shallot, goat cheese, preserved lemon, dill, olive oil

Desserts listed per person - portion sizes vary. Please inquire for more details. 20 person minimum per dessert.

ASSORTED FRESH-BAKED COOKIES

Chef's choice

chocolate chip, triple chocolate chunk, peanut butter, white chocolate macadamia nut, oatmeal raisin... 2

GHIRADELLI CHOCOLATE CHUNK BROWNIES

Powdered sugar & chocolate curls... 3

NEW YORK CHEESECAKE SQUARES

Triple berry sauce & white chocolate curls... 3

CITRUS HONEY CAKE

Fresh amaretto whipped cream... 4

BACON BOURBON BROWNIES

Bourbon caramel sauce & chocolate curls... 4

TRIPLE BERRY CRISP

Fresh amaretto whipped cream... 4

BREAD PUDDING BITES

Bourbon caramel sauce & fresh cinnamon whipped cream... 4