



Red Lion Hotel

Bellevue

Catering

Menu



BREAKS AND PACKAGES

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| Power Up! Red Bull and Diet Red Bull, strawberry yogurt bars, mixed nuts, Gatorade and mineral waters. | \$23.00 per person |
| Cheese Please Domestic and imported cheeses, sliced fresh seasonal and dried fruits, crackers and rustic breads. | \$18.00 per person |
| At the Ballpark Jumbo hot dogs and bags of peanuts, Cracker Jacks and pretzels with cheese. | \$17.00 per person |
| Intermission Hot buttered popcorn, tortilla chips with cheese sauce and assorted candy bars. | \$15.00 per person |
| Viva Mexico Build your own nachos: chips, taco seasoned ground beef, fresh pico de gallo and assorted condiments. | \$15.00 per person |
| Ice Cream Social Chocolate and vanilla ice cream with chocolate, strawberry and caramel toppings, whipped cream, cherries and chopped nuts. | \$12.00 per person |
| Take a Hike Olympic trail mix, basket of Washington red and green apples, vegetable crudité's with herb dip. | \$12.00 per person |
| Sweet Street Gourmet assorted cookies and bars, chocolate brownies, non-fat and 2% milk. | \$9.00 per person |

A LA CARTE REFRESHMENT

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| Freshly Brewed Coffee, Decaf or Assorted Hot Numi Teas | \$45.00 per gallon |
| Fruit Punch | \$25.00 per gallon |
| Iced Tea or Fresh Lemonade | \$15.00 per pitcher |
| Individual Fruit Juices Cranberry, V-8, apple, orange and grapefruit | \$5.00 per bottle |
| Assorted Soft Drinks and Mineral Waters | \$4.00 per bottle |

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| Warm Jumbo Soft Pretzels With German mustard | \$25.00 per dozen |
| Fruit Skewers | \$38.00 per dozen |
| Mixed Nuts | \$33.00 per pound |
| Assorted Bagels With cream cheese. | \$32.00 per dozen |
| Assorted Muffins and Croissants | \$38.00 per dozen |
| Chocolate Truffles | \$31.00 per dozen |
| Dessert Bars | \$30.00 per dozen |
| Freshly Baked Assorted Cookies | \$29.00 per dozen |
| Trail Mix | \$25.00 per pound |
| Ice Cream Bars | \$6.00 each |
| Assorted Candy Bars | \$4.00 each |
| Individual Yogurts | \$4.00 each |
| Erin's Famous Popped Popcorn, buttered and white cheddar | \$4.00 per person |
| Whole Fresh Fruit | \$3.00 per piece |

BREAKFAST

PLATED BREAKFAST

Served with fresh fruit, chilled fruit juices, freshly brewed coffee, decaf and assorted Numi teas

Traditional Eggs Benedict

\$26.00 per person

Canadian bacon, poached fresh eggs with hollandaise sauce atop toasted English muffins, served with roasted breakfast potatoes.

Breakfast Wrap

\$24.00 per person

Three scrambled eggs blended with bell pepper, onion and Pepper jack cheese wrapped in a tortilla, served with sour cream, Pico salsa and roasted breakfast potatoes.

Country Scramble

\$21.00 per person

Fluffy scrambles eggs with smoky diced ham and cheddar cheese, served with roasted breakfast potatoes.

Stuffed Croissant

\$22.00 per person

Large flaky croissant filled with scrambled eggs, shaved ham, chives and Jack cheese, served with roasted breakfast potatoes.

Apple Cinnamon French Toast

\$18.00 per person

Two thick slices of French toast topped with fire-roasted cinnamon apples served with link sausage.

BREAKFAST BUFFETS

Served with fresh fruit, chilled fruit juices, freshly brewed coffee, decaf and assorted Numi teas

Minimum 25 people - under 25 add \$5.00 per person

Morning Breakfast Wraps

\$25.00 per person

- Warm flour tortillas and scramble eggs
- Sausage
- Pepper jack cheese
- Charred jalapeno peppers
- Roasted onions
- Bell peppers
- Pico de Gallo
- Guacamole and sour cream
- Roasted breakfast potatoes
- Seasonal fresh fruit

Continental Breakfast

\$20.00 per person

- Assorted breakfast pastries
- Muffins
- Sweet breads
- Seasonal fresh fruit
- Add for \$6.00 more per person
- Scramble eggs with cheddar cheese
- Crisp bacon
- Link sausage
- Home fried potatoes

Healthy Start

\$20.00 per person

- Snoqualmie Oatmeal
- Crunchy granola with 2% milk
- Assorted toppings: raisins, cranberries, and bananas
- Assorted fruit yogurts
- Healthy breakfast muffins

LUNCH

STARTER SALADS

House Salad

Mixed greens, cucumber, shredded carrot and tomato wedges with Ranch dressing

Field Greens Salad

Mixed greens, shredded carrots, zucchini, beets, topped with croutons, tomato wedges and cucumber sliced served with Italian dressing

Spinach Salad

Baby spinach salad with strawberries, candied walnuts, and Feta cheese served with Poopy Seed Vinaigrette

LUNCH ENTREES

Served with choice of starter salad or soup du jour. Includes bakery fresh rolls and butter, Chef's selected accompaniments, freshly brewed coffee, decaf, hot or iced Numi Tea and choice of dessert

Seared Northwest Salmon

Served with Lemon Buerre Blanc

\$36.00 per person

Burgundy Beef Tips

Sirloin beef tips, onions, mushrooms, and baby carrots in a Burgundy Demi Glace sauce

\$27.00 per person

Cider Glazed Pork Loin

Glazed pork loin topped with apple cinnamon sauce

\$28.00 per person

Parmesan Crusted Chicken

Parmesan, herb and bread crumb encrusted chicken breast finished with a creamy red pepper fondue

\$27.00 per person

Pesto Chicken Penne

Chicken breast, basil, mushroom in a light pesto cream sauce served over penne

\$25.00 per person

Cheese Manicotti

Your choice of meat or vegetable marinara sauce

\$24.00 per person

Vegetarian

Eggplant Parmesan

Fresh eggplant slices lightly breaded and topped with a zesty marinara sauce and fresh Mozzarella Cheese accompanied by pesto pasta

\$27.00 per person

Ratatouille (Vegan)

Eggplant, zucchini, yellow squash, onion and peppers, simmered in tomatoes, Burgundy wine, garlic and herbs served over linguine egg-less pasta

\$26.00 per person

Grilled Vegetable Stack (Vegan/Gluten Free)

Grilled eggplant, zucchini, yellow squash, tomatoes, and peppers layered over Rice Pilaf drizzled with a roasted red pepper coulis

\$28.00 per person

LUNCH ENTRÉE SALADS

Includes a choice of dessert. Add soup du jour for an additional \$3.00

Chicken Caesar Salad

\$27.00 per person

Crisp hearts of romaine, grated parmesan, fresh lemon, toasted croutons, tossed with our roasted garlic Caesar dressing with char-grilled chicken breast.

Add \$7.00- Char-Grilled Salmon Filet

Red lion Chop Chop Salad

\$27.00 per person

Roasted vegetables, Kalamata olives, crumbled feta cheese, chopped prosciutto and toasted pine nuts, tossed with greens and balsamic vinaigrette.

Strawberry Chicken Salad

\$26.00 per person

Grilled chicken strawberries, cucumber, sugared pecans and marinated onion layered on fresh spinach. Served with balsamic orange dressing

Bay Shrimp Louis

\$28.00 per person

Iceberg lettuce layered with Bay shrimp, hardboiled egg, tomatoes, and olives. Served with Thousand Island dressing

SANDWICH ENTREES

Includes choice of dessert. Add salad or soup de jour for an additional \$3.00

California Turkey Club on Ciabatta

\$23.00 per person

Sliced turkey, lettuce, tomato, crisp apple wood bacon, Swiss cheese, avocado and mayonnaise. Served with sliced fresh fruit.

Summer Chicken Salad Sandwich

\$22.00 per person

Traditional chicken salad tossed with celery, onion, and crisp red grapes, stuffed into a buttery croissant and served with sliced fresh fruit.

Southwest Turkey Wrap

\$24.00 per person

Grilled turkey and melted jack cheese, Southwest ranch dressing, lettuce and tomato. Served with sliced

DESSERT SELECTIONS

New York Cheesecake

Carrot Cake

Turamisu

Chocolate Cake

Lattice Apple Pie

Lemon Cream Cake

LUNCH BUFFETS

Includes freshly brewed coffee, decaf and ices or hot Numi Tea. Minimum 25 people- Under 25 add \$5.00 per person

To Your Health

\$35.00 per person

- Baby spinach with sliced mushrooms and parmesan cheese served with raspberry vinaigrette
- Broiled filet of salmon
- Grilled chicken breast
- Rice pilaf
- Seasonal vegetables
- Whole wheat rolls
- Seasonal fruit display

Viva la Mexico

\$32.00 per person

- Garden green salad with roasted corn and peppers with Chipotle ranch dressing
- Warm tortillas, chips, salsa, sour cream, shredded lettuce, olives, cheese, tomatoes, limes and cilantro
- Taco seasoned chicken or ground beef
- Mexican rice and refried beans
- Chocolate Dulce de Leche cake

That's Italian!

\$31.00 per person

- Caesar salad
- Antipasto of marinated artichoke hearts, mushrooms, grilled zucchini, olives, and fresh vegetables crudités
- Penne pasta with grilled chicken in a pesto cream sauces
- Vegetable Alfredo lasagna
- Garlic bread
- Tiramisu with espresso cream

Chopping Block

\$30.00 per person

- Soup of the day
- Sliced ham, roast beef and turkey
- Swiss, provolone, cheddar and pepper jack cheeses
- Lettuce, tomato, and onion
- Assorted sandwich breads and condiments
- Garden green salad
- Roasted vegetable pasta salad
- Freshly baked cookies

BOXED LUNCHESES

Must order 15 or more of one kind or add \$3.00 per person

Honey Glazed Ham and Swiss

\$26.00 per person

Served on marbled rye bread with lettuce, tomato, mayonnaise and stone ground mustard, Washington apple, bag of kettle chips, pasta salad, homemade cookie and a soft drink.

Roast Beef and Cheddar Cheese

\$26.00 per person

Served on fresh ciabatta bread with lettuce, tomato and mayonnaise, Washington apple, bag of kettle chips, pasta salad, homemade cookie and a soft drink.

Turkey and Provolone

\$26.00 per person

Served on wheat bread with lettuce, tomato and mayonnaise, Washington apple, bag of kettle chips, pasta salad, homemade cookie and a soft drink.

Vegetarian Wrap

\$26.00 per person

Tomato tortilla with romaine lettuce, roasted vegetables, mushrooms, tomato and homemade hummus, Washington apple, bag of kettle chips, pasta salad, homemade cookie and a soft drink.

Catering food and beverage pricing is subject to 22% service charge and 9.5% sales tax

HORS D'OEUVRES

Prices are per dozen

CANAPES AND CROSTINIS

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| Italian Peppered Roast Beef on Crostini with green peppercorn Dijon aioli | \$38.00 |
| Smoked Salmon Mousse Canapé with Capers | \$38.00 |
| Prosciutto and Feta on Crostini with Kalamata olive tapenade | \$36.00 |
| Mozzarella, Roma Tomato and Fresh Basil on crostini | \$33.00 |

WARM

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| Assorted Mini Quiche | \$33.00 |
| Spanakopita | \$33.00 |
| Potstickers (choice of vegetable or chicken) | \$31.00 |
| Petite Vegetable Spring Rolls with Asian dipping sauce | \$31.00 |
| Breaded Chicken Tenders | \$28.00 |
| Kalbi Sesame Chicken Wings | \$27.00 |
| Louisiana Hot Wings | \$27.00 |

CHILLED

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| Cucumber Rounds Stuffed with Crab Meat | \$38.00 |
| Ham Rolled with Asparagus, Montrachet Cheese and Walnuts | \$29.00 |
| Melon Wrapped in Prosciutto | \$29.00 |
| Deviled Eggs with Herb Chive Filling | \$23.00 |
| Assorted Finger Sandwiches | \$24.00 |
| Fig and Mascarpone Tartlet | \$31.00 |

SATAYS, BROCHETTES AND SKEWERS

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| Whiskey Beef Brochettes | \$44.00 |
| Garlic Basil Prawn Satay | \$44.00 |
| Thai Peanut Chicken Satay | \$34.00 |
| Teriyaki Chicken (Thigh) Skewers | \$32.00 |
| Pork Satay Marinated in Ginger Soy Sauce | \$30.00 |

FROM THE SEA- WARM

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| Dungeness Crab Cakes | \$57.00 |
| Louisiana Shrimp Cakes | \$43.00 |
| Bacon Wrapped Sea Scallops | \$43.00 |
| Crab Stuffed Mushrooms | \$36.00 |
| Pesto Steamer Clams (per pound) minimum 5 pounds | \$18.00 per pound |

FROM THE SEA- CHILLED

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|-----------------------------------|-------------------|
| Chilled Crab Claws | \$66.00 per pound |
| Oysters on the Half Shell | \$46.00 |
| Gulf Prawns on Ice | \$43.00 |
| Miniature Dungeness Crab Cocktail | \$8.00 each |
| Miniature Bay Shrimp Cocktail | \$6.00 each |

SWEETS

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|--------------------------------|---------|
| Assorted Miniature Desserts | \$36.00 |
| Chocolate Dipped Strawberries | \$36.00 |
| Assorted Miniature Petit Fours | \$30.00 |
| Assorted Freshly Baked Cookies | \$29.00 |
| Assorted Chocolate Truffles | \$38.00 |

HORS D'OEUVRES STATIONS

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| Macaroni Bar | \$18.00 per person |
| Al dente tubitini pasta tossed with garlic Alfredo sauce and your guest's choices of gorgonzola, angel hair parmesan, smoked cheddar cheese, pancetta, black forest ham, chives, broccoli florets, and caramelized onions. | |
| Fajita Bar | \$16.00 per person |
| Spicy beef and chicken strips sautéed with onions and peppers, refried beans, warm flour tortillas, fresh pico de gallo, salsa, sour cream and guacamole. | |
| Just Desserts | \$15.00 per person |
| An assortment of miniature pastries, cheesecakes, tortes and tarts, fresh fruits and berries. | |
| Pasta Bar | \$14.00 per person |
| Penne pasta and cheese tortellini, roasted garlic marinara sauce and creamy pesto sauce, served with rosemary garlic bread. | |

CARVING STATIONS

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| Baron of Beef (Serves 100) | \$800.00 |
| Served with horseradish, au jus, mustard and cocktail rolls. | |
| Honey Dijon Glazed Ham (Serves 50) | \$300.00 |
| Served with mayonnaise, mustard and cocktail rolls. | |
| Roasted Turkey Breast (Serves 50) | \$300.00 |
| Served with orange cranberry mayonnaise and cocktail rolls. | |

DISPLAY HORS D'OEUVRES

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| Whole Roasted Tenderloin of Beef | \$425.00 |
| With Béarnaise sauce and sliced baguettes. | |
| Classic Antipasto | \$400.00 |
| Traditional antipasto with Italian meats, cheeses, olives and marinated vegetables. Served with garlic crostini's and baguette slices. | |
| Satay Grill (3 per person) | \$525.00 |
| Skewers by the dozen with dipping sauces, including marinated beef, teriyaki chicken and tequila lime prawns. | |
| Cheese Montage | \$350.00 |
| Selection of regional and imported cheeses served with assorted breads and crackers, garnish with grapes, apples and berries. | |
| Deli Meat and Cheese Platter | \$400.00 |
| Thinly sliced Roast beef, Black Forest Ham, Smoked turkey, Swiss, Provolone and Cheddar. Served with stone ground mustard, herbed mayo and deli breads | |
| Nacho Display | \$300.00 |
| Build your own nachos: includes chips, warm cheese sauce, diced tomatoes, olives, green onions, jalapenos, salsa and sour cream. | |
| Hot Crab Spinach and Artichoke Dip | \$350.00 |
| Served with pita triangles and garlic crostini's. | |
| Seasonal Fruit Display | \$300.00 |
| Selection of seasonal fruits and berries. | |
| Baked Brie En Crouete | \$275.00 |
| A sweet and savory stuffed wheel of ripened brie wrapped in puff pastry, then baked and served with assorted crackers and baguettes. | |
| Fresh Vegetable Crudités | \$250.00 |

DINNER

Served with choice of starter salad and choice of dessert. Includes Chef's selected accompaniments, freshly brewed coffee, decaf, hot or iced Numi Tea

STARTER SALADS

Classic Caesar Salad

Crisp hearts of romaine, grated parmesan, fresh lemon, toasted croutons, tossed with our roasted garlic Caesar dressing.

Red lion House Salad

Romaine, cabbage, red grapes, slivered almonds and blue cheese crumbles served with creamy Bleu Cheese Vinaigrette

Field Greens Salad

Chopped greens, shredded carrots, zucchini, and beets, topped with croutons, tomato wedge and cucumber slices served with Italian dressing

Spinach Salad

Baby spinach salad with strawberries, candied walnuts, and feta cheese served with poppy seed vinaigrette.

DINNER ENTREES

Rosemary and Cracked Pepper Roasted Prime Rib

\$46.00

Slow roasted prime rib served with au jus and creamy horseradish sauce.

London Broil

\$45.00

Marinated flank steak with a Bourbon Demi sauce.

Chicken Florentine

\$38.00

Chicken breast stuffed with spinach, cheeses and herbs with a roasted red pepper cream sauce

Northwest Salmon

\$41.00

Grilled Filet of Salmon with a tomato basil salsa.

Chicken Piccata

\$36.00

Breaded chicken breast seared and served with lemon caper white wine butter sauce.

Mustard Crusted Pork Loin

\$36.00

Served with a Dijon Marsala sauce.

Garlic Prawn Pasta

\$38.00

Black tiger prawns sautéed with onions, peppers and garlic cream sauce served over pasta

VEGETARIAN

Ratatouille Linguine (Vegan)

\$26.00

Eggplant, zucchini, yellow squash, onion and peppers simmered in tomatoes, Burgundy wine, garlic and herbs, served over linguine egg-less pasta.

Vegetable Ravioli (Gluten Free)

\$28.00

A blend of cheeses, mushrooms, carrots, asparagus, peppers, and onions in a gluten free pasta tossed with a garlic Alfredo sauce.

\$27.00

Eggplant Parmesan

Fresh eggplant slices are lightly breaded and topped with a zesty marinara sauce and fresh mozzarella cheese, accompanied with pesto pasta.

Grilled Vegetable Stack (Vegan\Gluten Free)

\$28.00

Grilled Eggplant, zucchini, yellow squash, onion, tomatoes and peppers layered over Rice Pilaf. Drizzled with a roasted red pepper coulis.

DESSERT SELECTION

Chocolate Truffle Mousse
Apple Streusel Pie
Raspberry

Tiramisu Cake
Crème Brule
Chocolate Decadence (gluten free)

DINNER BUFFETS

THE CLASSIC DINNER BUFFET

Served with Chef's selection of seasonal vegetables, starch and warm artisan rolls with butter

\$55.00 per person

Salads (select 2)

- Classic Caesar salad
- Northwest house salad
- Bay shrimp and fresh pea pasta salad
- Marinated artichoke, mushroom and tomato salad

Entrees (Select 2)

- Roast prime rib of beef with au jus and horseradish sauce
- Grilled Northwest Salmon with lemon caper butter sauce
- Mustard crusted pork loin served with firs roasted apple brandy sauce
- Parmesan crusted chicken with creamy roasted red pepper sauce
- Marsala chicken marinated with a mushroom demi glace

Dessert (Select 1)

- NY Cheesecake
- Lemon Coconut Cake
- Raspberry Chocolate Cake
- Red Velvet

SPECIALTY BUFFETS

Served with freshly brewed coffee, decaf, hot or iced Numi tea.

Minimum 35 people - Under 35 add \$5.00 per person.

Northwest Bounty

- Fresh fruit display
- Artisan rolls and butter, olive oil and balsamic vinegar
- Spinach salad with sun dried cranberries, grilled pear and bleu cheese vinaigrette
- Char-grilled salmon filet basted with basil-garlic butter
- Mustard crusted pork loin with apple and hazelnut dressing
- Slice prime rib roast on Pinot Noir forest mushroom sauce
- Mashed garlic Yukon gold potatoes
- Medley of Northwest vegetable sauté
- Streusel Apple Pit

\$57.00 per person

A Taste of Italy

- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Plum tomatoes with mozzarella, fresh basil and balsamic dressing
- Shrimp and bacon penne pasta in lemon caper cream
- Baked cheese ravioli with fresh spinach and rich roasted tomato sauce
- Sautéed Marsala chicken
- Mushroom and sweet onion risotto
- Grilled Italian squash, roasted peppers and eggplant
- Assorted artisan bread and butter
- Tiramisu with espresso cream

\$47.00 per person

South of the Border

- Fresh garden salad, roasted corn and peppers with Avocado Lime Vinaigrette
- Shrimp Ceviche
- Chicken Enchilada
- Beef Birria- Pot roasted cooked in spiced and red chiles served with tortillas
- Fresh chips, sour cream, salsa, lime wedges, olives, cheeses and cilantro
- Mexican rice and refried beans
- Fresh fruit displays
- Chocolate Dulce de Leche Cake

\$45.00 per person

Catering food and beverage pricing is subject to 22% service charge and 9.5% sales tax

ALL DAY MEETING PACKAGE

\$39.00 per person

Continental Breakfast

Includes morning and afternoon freshly coffee, decaf, iced or hot Numi teas, soft drinks and mineral waters

- Assorted breakfast pastries, muffins and sweet breads
- Seasonal fresh fruit and berries
- Assorted yogurts
- Chilled fruit juices

Milk and Cookies

- Freshly baked cookies
- Brownies
- 2% milk

AFTERNOON BREAK CHOICES

At the Movies

- Erin's Popped Popcorn
- Assorted candy bars
- Red Licorice Vines

Spa Break

- Northwest Trail Mix
- Whole fresh fruit

LUNCHEON BUFFET CHOICES

Add for \$21.00 per person

Deli Buffet

- Sliced ham, roast beef and turkey
- Swiss, provolone, cheddar and pepper jack cheeses
- Lettuce, tomato and onion
- Assorted sandwich breads and condiments
- Garden green salad
- Potato and pasta salads
- Freshly baked cookie

That's Italian!

- Caesar Salad
- Antipasto of marinated artichoke hearts, mushrooms, grilled and fresh vegetable crudité
- Penne pasta, grilled chicken and mushrooms in roasted tomato basil sauce
- Alfredo vegetable lasagna
- Garlic bread
- Tiramisu with espresso cream

Soup N' Salad Buffet

- Soup du jour
- Seasonal fresh fruit salad
- Garden green salad with two dressings
- Traditional chicken salad
- Roasted vegetable pasta salad
- Coleslaw
- Rolls and butter
- Chef's choice dessert