

# BELLEVUE GOLF CLUB

## BREAKFAST & BRUNCH

### **Continental**

Chilled Juices  
Assorted Baked Muffins & Danish or Tea Breads  
Sliced Fruit  
Fresh brewed Coffee, Decaf & Tea  
\$10.95 per person

### **Homestyle Breakfast Buffet**

Assorted Chilled Juices  
Fresh Fruit Salad  
Scrambled Eggs  
Choice of Applewood Smoked Bacon or Country Sausage  
Breakfast Potatoes  
Assorted Baked Muffins & Danish or Tea Breads  
Fresh Brewed Coffee, Decaf & Tea  
\$15.95 per person

### **Brunch Buffet**

Assorted Chilled Juices  
Assorted Baked Muffins & Danish or Tea Breads  
Choice of Applewood Smoked Bacon or Country Sausage  
Breakfast Potatoes  
Scrambled Eggs  
Choice of Chicken Marsala or New England Baked Haddock  
Fresh Seasonal Vegetables  
Traditional House Salad  
\$22.95 per person

### **Breakfast Additions**

Omelets Station \$7.00 per person  
Pancakes, Waffles or Texas Style French Toast \$3.00 per person  
Assorted Cereal, Oatmeal with Milk or Yogurt & Granola \$3.00 per person

# BELLEVUE GOLF CLUB

## HORS D'OEUVRES

### **Shrimp Cocktail**

Jumbo shrimp zesty with cocktail sauce & fresh lemon  
\$3.00 per piece

### **Cocktail Crab Claws**

Alaskan crab served with horseradish sauce & zesty cocktail sauce  
\$2.95 per piece

### **Fresh Mozzarella plum tomato crostini & basil oil**

\$2.25 per piece

### **Antipasto Skewers**

Artichoke hearts, kalamata olives, grape tomatoes & bocconcini  
\$2.75 per piece

### **Smoked Salmon Cups**

Smoked salmon, red onion, capers & dill  
In a cucumber cup with lemon dill cream  
\$2.75 per piece

### **Scallops & Bacon**

Sea scallops wrapped in Applewood smoked bacon  
\$2.95 per piece

### **Mini Beef Wellington**

Roasted sirloin & mushrooms duxelle wrapped in puff pastry  
\$2.95 per piece

### **Vegetable Spring Roll**

Served with a sweet & sour dipping sauce  
\$2.25 per piece

### **Mushroom Caps**

Stuffed with spinach, prosciutto & mozzarella cheese  
\$2.50 per piece

### **Crispy Coconut Shrimp**

Served with an orange marmalade dipping sauce  
\$3.25 per piece

### **Andouille Sausage en Croute**

Spicy smoked sausage wrapped in puff pastry  
Served with a whole grain mustard sauce  
\$2.50 per piece

### **Thai Basil Beef Skewers**

Served with a spicy soy sauce  
\$2.75 per piece

### **Roasted Lamb Lollipops**

Australian Lamb with a rosemary dijon demiglace  
Market price/ per piece

### **Mini Crab Cakes**

Fresh Lump Crabmeat served with a remoulade dipping sauce  
\$2.95 per piece

### **Pistachio Chicken Tenders**

Served with a spicy peanut sauce  
\$2.50 per piece

### **Macadamia Chicken Tenders**

Served with a red currant barbecue sauce  
\$2.75 per piece

### **Lobster Risotto Cakes**

Served with a red pepper coulis  
\$3.25 per piece

# BELLEVUE GOLF CLUB

## STATIONARY HORS D'OEUVRES

### **Domestic & Imported Cheese Display**

Garnished with fresh seasonal fruits and berries  
\$5.00 per person

### **Fresh Seasonal Fruit Display**

\$5.00 per person

### **Mediterranean Spreads & Dips**

Hummus, Tabbouli, Spinach & Artichoke Dip, and Olive Tapanade  
Served with assorted breads and pita chips  
\$8.00 per person

### **Antipasto Display**

Grilled vegetable salad with marinated olives and mushrooms,  
Italian cheeses and cured meats  
Accompanied by bread sticks and Italian breads  
\$9.00 per person

### **Smoked Salmon Display**

Served with chopped eggs, onions, capers, toasted marble rye  
& herbed cream cheese  
\$10.00 per person

### **New England Raw Bar**

Clams, native oysters, and jumbo shrimp  
Served with cocktail sauce and horseradish sauce  
Market Price per person

### **Fresh Vegetable Crudite**

Served with seasonal dip  
\$4.00 per person

## BELLEVUE GOLF CLUB SALAD SELECTIONS

### **Traditional House Salad**

mixed greens, English cucumbers,  
grape tomatoes, shredded carrots & red  
onion  
\$5.00 per person

### **Classic Caesar**

crisp romaine, shredded parmesan,  
homemade croutons & creamy Caesar  
dressing  
\$6.00 per person

### **Greek Salad**

mixed greens, grape tomatoes,  
kalamata olives, feta cheese, capers &  
Bermuda onions  
tossed in a Greek dressing  
\$7.00 per person

### **Chickpea Salad**

crisp romaine, chickpeas, sweet bell  
peppers, grape tomatoes & garlic olives  
served with a lemon vinaigrette  
\$7.00 per person

### **Bellevue Wedge Salad**

Iceberg hearts, tomato, bacon, black  
olives, Bermuda onions  
& bleu cheese dressing  
\$6.00 per person

### **Roasted Vegetable Salad**

mixed greens, balsamic marinated  
seasonal vegetables  
\$7.00 per person

### **Spinach Salad**

baby spinach, grape tomatoes, sugared  
pecans, sundried cranberries &  
shredded carrots  
served with a raspberry vinaigrette  
dressing  
\$7.00 per person

### **Caprese Salad**

vine ripened beefsteak tomatoes, buffalo  
mozzarella & fresh basil  
topped with extra virgin olive oil  
\$8.00 per person

## BELLEVUE GOLF CLUB ENTRÉE SALADS

### **Cobb Salad**

Grilled chicken, diced tomato, egg, avocado, bacon,  
Black olives, & crumbled bleu cheese

Served over mixed greens with choice of dressing  
\$12.95 per person

### **Nicoise Salad**

White albacore tuna, green beans, baby red potatoes,  
Bermuda onion & chopped egg

Tossed in a red wine vinaigrette over chopped romaine  
\$11.95 per person

### **Shrimp & Avocado Salad**

Jumbo shrimp, grape tomatoes, roasted red peppers,  
Diced avocado & chives.

Dressed with a citrus vinaigrette served over mesclun greens  
\$14.95 per person

### **Southwest Sirloin Salad**

Grilled marinated sirloin, plum tomato, roasted peppers,  
Diced avocado & Bermuda onion

Served over a warm black bean roasted corn salad  
Dressed with an avocado ranch dressing  
\$16.95 per person

### **Salad Additions**

#### **Grilled Chicken**

\$2.00

#### **Grilled Sirloin**

\$6.00

#### **Grilled Shrimp**

\$5.00

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## BELLEVUE GOLF CLUB LUNCH BUFFETS & BOX LUNCHES

### **BBQ Buffet**

Bellevue House Salad  
Vegetable Coleslaw  
Red Bliss Potato Salad  
Pasta Salad  
Grilled Hot Dogs  
Hamburgers, Cheeseburgers  
& Grilled Chicken Breast  
Assorted Rolls, Buns & Condiments  
\$21.95 per person

### **Clubhouse Buffet**

Soup of the Day  
Sliced Roast Turkey, Roast Beef &  
Baked Ham  
Assorted Cheeses  
Chicken or Tuna Salad  
Pasta Salad or Coleslaw  
Potato Salad or Fruit Salad  
Assorted Breads & Condiments  
Assorted Cookies & Brownies  
\$19.50 per person

### **Salad & Sandwich Buffet**

Bellevue House Salad  
Choice of two: Chicken, Tuna or Egg Salad  
Grilled Boneless Chicken Breast  
Sliced Roast Turkey & Baked Ham  
Assorted Cheeses  
Assorted Breads & Condiments  
Fresh Fruit & Cookies  
\$18.95 per person

### **Buffet Additions**

BBQ Ribs \$3.00 per person  
Italian Sausage \$2.50 per person

### **Box Lunches**

These lunches are perfect for golf or tennis outings.  
Please select 2 of the following lunches

Smoked turkey, lettuce, tomato & cheddar cheese on your choice of bread  
Roasted honey ham, lettuce, tomato & Swiss cheese on your choice of bread  
Albacore tuna, lettuce, tomato on your choice of bread  
Roast top sirloin, lettuce, tomato & provolone on your choice of bread

All box lunches served with your choice of bread (white, wheat, multigrain, marble rye,  
or a Kaiser roll) potato chips, condiments, fresh seasonal fruit & cookies or brownies

\$12.95 per person

# BELLEVUE GOLF CLUB LUNCH & DINNER BUFFETS

## **Tortelini Alfredo**

Parmesan cream sauce with tri-colored cheese tortellini  
Lunch \$13.95 per person  
Dinner \$16.95 per person

## **Chicken Broccoli Ziti**

Sauteed chicken breast, broccoli florets and ziti  
Tossed in a parmesan cream sauce  
Lunch \$15.95 per person  
Dinner \$17.95 per person

## **Penne Bolognese**

A full bodied meat sauce of onions, garlic, tomato, & ground beef  
Enhanced with a red wine & cream  
Lunch \$16.95 per person  
Dinner \$18.95 per person

**Each of the following entrees is accompanied by your choice of vegetable & starch  
There is a \$1.50 guest charge for four or more entrees selections**

## **Chicken Piccata**

Boneless breast, sautéed with white wine, lemon juice, capers & chicken au jus  
Lunch \$19.95 per person  
Dinner \$22.95 per person

## **Chicken Marsala**

Boneless breast sautéed with mushrooms shallots, marsala wine & chicken au jus  
Lunch \$19.95 per person  
Dinner \$22.95 per person

## **Chicken Pomodoro**

Boneless breast sautéed with fresh plum tomato basil sauce  
Lunch \$19.95 per person  
Dinner \$22.95 per person

## **Chicken Princess**

Panko crusted & stuffed with asparagus, ham & swiss cheese  
Drizzled with a lemon basil veloute  
Lunch \$20.95 per person  
Dinner \$23.95 per person

## **Roast Statler Chicken Breast**

Marinated in balsamic vinegar, extra virgin olive oil, fresh basil, rosemary & garlic  
Lunch \$20.95 per person    Dinner \$23.95 per person

## **New England Baked Haddock**

Fresh local haddock topped with ritz crumbs, white wine & lemon juice  
Lunch \$22.95 per person  
Dinner \$28.95 per person

## **Baked Atlantic Salmon**

Oven Roasted & topped with a lemon dill sauce  
Lunch \$22.95 per person  
Dinner \$28.95 per person

## **8oz Grilled Petite Sirloin**

Wild mushroom demiglaze  
Dinner \$31.95 per person

## **Vegetable & Starch Selections for Buffet & Plated Meals**

Fresh seasonal vegetable medley, Sautéed broccoli florets with garlic & lemon,  
Green beans almandine, Ratatouille, Roasted autumn vegetables (seasonal),  
Potato au gratin, Roasted fingerling potatoes with garlic & fresh herbs  
Rice pilaf  
Spinach & parmesan Pilaf

# BELLEVUE GOLF CLUB BUFFET STATIONS

## Pasta Stations

Served with garlic bread and fresh parmesan cheese  
Select 2 pastas and 2 sauces from the following  
selections.

Penne, Cheese Tortellini, Fusili, Gemilli or Rigatoni  
Marinara, Alfredo, Bolognese, Pesto Cream, Pomodoro  
\$13.00 per person

## Carving Stations

Each selection is accompanied by rolls & butter and  
appropriate condiments

### Roasted Pork Loin

(serves 25 guests)

A center cut boneless pork loin oven  
roasted with a port wine dried cherry  
sauce  
\$150.00

### Roasted Prime Rib of Beef

(serves 25 guests)

Boneless Black Angus Rib Eye slowly  
roasted with fresh herbs and garlic  
Served with au jus  
\$375.00

### Roasted Tenderloin of Beef

(serves 20 guests)

Balsamic marinated and slow roasted  
tenderloin with a cabernet demiglace  
\$350.00

### Black Angus Sirloin

(serves 25 guests)

Fresh herb and peppercorn crusted  
sirloin with a rosemary dijon sauce  
\$300.00

### Roasted Turkey Breast

(serves 25 guests)

Fresh Bone-in turkey breast slow  
roasted with fresh herbs and garlic  
Served with traditional gravy and  
house made apple cranberry sauce  
\$175.00

### Honey Dijon Baked Ham

(serves 30 guests)

A succulent boneless ham marinated  
in organic honey, dijon mustard and  
brown sugar  
Served with a horseradish sauce  
\$195.00

# BELLEVUE GOLF CLUB

## PLATED LUNCHES AND DINNERS

### Chicken Piccata

Boneless breast sautéed with white wine, lemon juice, capers & chicken au jus

Lunch \$18.95      Dinner \$21.95

### Chicken Marsala

Boneless breast sautéed with mushrooms, shallots, marsala wine & chicken au jus

Lunch \$18.95      Dinner \$21.95

### Chicken Chasseur

Pan seared chicken breast sautéed with wild mushrooms, tomatoes, onion & bacon

In a rich chicken veloute

Lunch \$18.95      Dinner \$21.95

### Tuscan Chicken

Grilled chicken breast, artichoke hearts, tomatoes, olives, fresh herbs & garlic

Lunch \$19.95      Dinner \$22.95

### Chicken Pomodoro

Sautéed chicken breast, fresh plum tomato basil sauce

Lunch \$18.95      Dinner \$21.95

### Chicken Princess

Stuffed with asparagus, ham, & Swiss cheese & lemon basil veloute

Lunch \$19.95      Dinner \$22.95

### Roasted Statler Chicken Breast

Balsamic & fresh herb marinated, jus de viande

Lunch \$19.95      Dinner \$22.95

### New England Baked Haddock

Fresh local haddock topped with ritz crumbs, white wine & lemon juice

Lunch \$17.95      Dinner \$25.95

### Baked Atlantic Salmon

Roasted with a lemon dill sauce

Lunch \$17.95      Dinner \$25.95

### Grilled Atlantic Swordfish

Oven Roasted with a charred tomato vinaigrette

Lunch \$26.00      Dinner \$35.00

### Grilled Asian Tuna

Sushi-grade blue fin tuna served over warm vegetable lo mien & Wasabi soy sauce

Lunch \$25.95      Dinner \$34.95

Each selection is accompanied with your choice of vegetable & starch

## BELLEVUE GOLF CLUB PLATED LUNCHEES AND DINNERS

**8 oz. Petite Grilled Sirloin**  
with a wild mushroom  
demiglace  
Dinner \$27.95

**10 oz Center Cut Pork Chop**  
with a port wine rosemary  
demiglace  
Dinner \$22.95

**12 oz Grilled Black Angus  
Sirloin**  
Cabernet Dijon sauce  
Dinner \$32.95

**9 oz Grilled Black Angus Filet  
Mignon**  
Bordelaise sauce  
Dinner \$36.95

**16 oz Bone-in Rib Eye**  
Choice Black Angus Rib Eye  
Caramelized onions, horseradish  
sauce  
Dinner \$52.00

### **Vegetable & Starch Selections for Buffet & Plated Meals**

Fresh seasonal vegetable medley  
Sautéed broccoli florets with garlic & lemon  
Green beans almandine  
Ratatouille  
Roasted autumn vegetables (seasonal)  
Whipped Butternut Squash  
Roasted red bliss  
Twice baked potatoes  
Potato au gratin  
Roasted fingerling potatoes with garlic &  
fresh herbs  
Rice pilaf  
Spinach & parmesan Pilaf

Each selection is accompanied with your choice of vegetable & starch

**BELLEVUE GOLF CLUB**  
**DESSERT SELECTIONS**  
**FOR BUFFET OR PLATED DINNERS**

**Apple Crisp a la mode**  
\$5.95 per person

**Mixed Berry Shortcake**  
Seasonal berries, fresh whipped cream & warm buttermilk biscuits  
\$6.95 per person

**Assorted Cookies & Brownies**  
\$4.95 per person

**Chocolate Explosion**  
A warm individual chocolate cake with raspberry sauce & fresh whipped cream  
\$7.95 per person

**Assorted Mini Pastries & Petit Fours**  
\$5.95 per person

**Raspberry & French Vanilla Ice Cream Truffle**  
With raspberry sauce & fresh whipped cream  
\$6.95 per person

**Ice Cream Profiterole**  
A cream puff filled with French vanilla ice cream & chocolate ganache  
\$6.95 per person

**Bailey's Chocolate Mouse**  
A rich semi-sweet chocolate mousse  
Enhanced with Bailey's liquor  
\$3.95 per person