

Holiday

S U G G E S T I O N S

For this special occasion our Executive Chef and Director of Food and Beverage have created unique and complete holiday menus. These holiday menus have not only been designed for each succeeding course to complement each other but to also assist you in recognizing all the important touches that will ensure a memorable occasion.

Your Holiday banquet dining will include with our compliments the following:

- Poinsettia centerpieces with votive candles
- A fully decorated Christmas tree or oversize wreath
- A parquet dance floor and all necessary staging for entertainment and a head table if required
- Our holiday package of audio visual support to include podium and one microphone
- Your choice of napkin folds
- A beautifully decorated buffet table

Our Hilton Bellevue Catering Manager will also assist you with recommendations for florists, entertainment, lighting, audio-visual upgrades and lodging arrangements.

Holiday

L U N C H M E N U

All lunch entrées are accompanied by an assorted Holiday Bread Basket with butter, freshly brewed Starbucks coffee, iced tea or decaffeinated coffee

Starters

(choose one)

Caesar Salad with Shaved Parmesan Cheese, Croutons and Caesar Dressing or
Baby Field Greens with Bleu Cheese, Mushrooms, Tomatoes and Oregano Vinaigrette

Entrée Selections

Grilled Chicken Breast with Wild Mushrooms and White Bean Cassoulet
Glazed with Balsamic Reduction and Seasonal Vegetables
\$42

Pan Seared Prosciutto Wrapped Salmon Filet Piperade
With Roma Tomato, Artichoke Hearts and Olive Relish
Served with White Truffle Oil Mashed Potatoes and Seasonal Vegetables
\$44

Slow Roasted Pork Loin with Cabernet Thyme Jus lè
Served with Fresh Horseradish Mashed Potatoes and Seasonal Vegetables
\$42

Bone-in Rib eye Steak
Char grilled bone-in Rib eye steak with au jus, horseradish cream, seasonal vegetables
and garlic roasted baby red potatoes
\$45

Special Holiday Confections

(Select one)

Chocolate Yule Log with Vanilla Bean Sauce
Spiced Pumpkin Cheesecake with Brandy Hazelnut Whipped Cream
Chocolate Cherry Torte with Raspberry Sauce
Raspberry Decadence Cake with fresh berries, Strawberry Coulis

*Meats or eggs that are undercooked to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices do not include applicable tax or 22% service charge

Catering: (425) 450-4102

Holiday Holiday

L U N C H & D I N N E R M E N U

A SLEIGH RIDE BUFFET

Our holiday lunch buffet is accompanied by an assorted Holiday Bread Basket with butter, freshly brewed Starbucks coffee, iced tea or decaffeinated coffee

Seasonally Fresh Salads

Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressings
Marinated and Grilled Vegetable Salad with Feta and Croutons
Orzo Pasta Salad with Fresh Basil and Red Chili Oil
Fresh Fruit Display

From The Silver Chafer

(Select Two Entrée Choices)

Golden Roast Turkey Crowned with Homemade Giblet Gravy
Sliced Smoked Ham with Carmelized Honey Glaze
Broiled Chicken Breast with Sun dried Tomato-Caper Sauce
Cajun Rubbed Salmon Filet with Fresh Winter Melon Salsa
Wild Rice Blend
Roasted Garlic Mashed Potatoes
Fresh Green Beans Amandine with Caramelized Shallots

Chef's Confections:

Assortment of Tortes, Mini Pastries, Cakes, Seasonal Pies, and Christmas Cookies

\$45

Per Person for Lunch

\$57

Per Person for Dinner

(Minimum 25 Guests – Add \$5.00 per person for parties less than 25 Guests)

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Holiday

D I N N E R M E N U

All Holiday Dinners include:

Assorted Essential Artisan breads, Starbuck's Regular, Decaffeinated Coffee, Tazo® Teas,
Deluxe Coffee Condiment Tray with Chocolate Curls, Whipped Cream,
Organic Sugar and Cinnamon Sticks

Please select either an appetizer or soup

Appetizers

Mushroom Streudel with Frisée Salad
And Balsamic Vinaigrette
Shrimp Stuffed Ravioli with Wild Mushrooms, Pesto Cream Sauce and Micro Greens
Sesame Crusted Seared Ahi Tuna with Asian Salad and Miso –Wasabi Sauce

OR

Soup

Wild Forest Mushroom Soup
Roasted corn and Crab Bisque
Butternut squash Soup with candied Walnuts

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Holiday

D I N N E R M E N U

Salads

Please select one choice to complement your entrée

Mixed Baby Greens

With Candied Pecans, Asian Pears, Smoked Bleu Cheese and House Cider Vinaigrette

Seasonal Greens

With Sun-Dried Cranberries, Toasted Almond, Pear Tomatoes and Citrus Vinaigrette

Spinach salad

With Bermuda Onions, Chopped Eggs, Bacon Bits and Warm Sherry Tarragon Vinaigrette

Caesar salad

With Focaccia croutons, fresh Parmesan Cheese and Caesar dressing

Boston Bibb Salad

With Fresh Watercress, Candied Walnuts, Grape Tomatoes and Papaya Seed Vinaigrette

Intermezzo Course

Included with your Dinner Selection
Seasonal Sorbet

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Holiday

450-4102

D I N N E R M E N U

Entrées

Please select one entrée for entire group.

I.

Australian Lobster Tail
With Drawn Butter

Accompanied by:

Kansas Style Rice Pilaf Medley
Winter Vegetable Medley
\$74

II.

Thyme Infused Filet Mignon with
Roasted Shallot Demi Glace

Accompanied by:

Black Truffle Mashed Potatoes
Winter Vegetable Medley
\$63

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D I N N E R M E N U

III.

Grilled Salmon Fillet with an Olive Tomato Tapenade

Accompanied by:

Orzo Pasta with pesto
Winter Vegetable Medley
\$50

IV.

Angus New York Steak with Green peppercorn Sauce

Accompanied by:

Garlic roasted fingerling potatoes and
Winter Vegetable Medley
\$51

V.

Muscovy Duck Breast with Port Wine Sauce and a Ginger-Roasted Pear Relish

Accompanied by:

Roasted Garnet Yam
Winter Vegetable Medley
\$50

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D I N N E R M E N U

VI.

Herb Crusted Roasted Rack of Lamb
With Whole grain Mustard Demi Glace

Accompanied by:

Roasted Garlic Yukon Mashed Potatoe
Winter Vegetable Medley
\$54

VII.

Herb Grilled Veal Chop
With Northwest Wild Mushroom Sauce

Accompanied by:

Gruyère Potato Gratin
Winter Vegetable Medley
\$56

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D I N N E R M E N U

VIII.

Petite Filet Mignon with Green Peppercorn Sauce and Prawns Provencal

Accompanied by:

Parmesan-Chive Duchess Potatoes

Winter Vegetable Medley

\$65

Substitute Entree Selection

Chicken Boursin

Herb Roasted Chicken filled with Boursin cheese, spinach Mushrooms

Accompanied by an Herb-Asiago Risotto and Vegetable du Jour

Vegetarian Selections

Roasted Vegetable Gnocchi Goat cheese
with herb infused alfredo sauce
and roasted vegetables

Grilled Polenta and Vegetables With
Tomato coulis and roasted
vegetables ratatouille

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DINNER MENU

Plated Entrée Dessert Options

Please select one choice for your entire group

Pumpkin Cheese cake
Individual Mango- Lime Soufflé
Forest Berries Tart
Individual Raspberry Tower

Strawberry Mascarpone cake
Chocolate Truffle Ganache
Individual Chocolate Trio
Individual Cherries Jubilee

Dessert Buffet Options

25 Person Minimum; Approximately 2-4 Pieces Per Person

I.

Distinctive Assortment of Miniature Pastries
and Cookies, Chef's Selection of Tortes and Cakes
\$11 Per Person

II.

Deluxe Assortment of Petite Pastries,
Chef's Selection of Tortes, Cakes, plus Chocolate Fondue with Fresh Fruit and Pound Cake
\$11.00 Per Person

III.

Decadent Collection of Assorted Pastries, Chocolate Dipped Strawberries and
Truffles, Premium Selection of Tortes and Cakes
Display of Gourmet Cheeses and Fresh Fruit
\$12.00 Per Person

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D I N N E R M E N U

HOLIDAY ON ICE

All holiday dinner buffets are accompanied by our Assorted Holiday Bread Basket with butter, freshly brewed Starbucks coffee, iced tea or decaffeinated coffee

Welcome Reception

Hot Spiced Cider
Imported and Domestic Cheese Display Garnished with Fruits and Berries
Jumbo Shrimp with Cocktail Sauce and Lemon
Iced Seafood Display with Appropriate Accompaniments

Dinner Buffet

Roasted Tomato Bisque with Orzo and Mozzarella-Basil Compote
Mozzarella with Vine-Ripened Tomatoes, Fresh Basil and Olive Oil Vinaigrette
Baby Leaf Lettuce with Marinated Artichoke Hearts and Wedges of Roma Tomatoes
with Raspberry Vinaigrette

From the Silver Chafer

Seared Chicken Breast with Lemon Grass Sauce and Tomato Basil Relish
Pan Seared Salmon Filet Sauteed in Chardonnay Wine with Papaya Mango Salsa
Roast Sirloin of Beef with Cabernet Jus
Gruyere Cream Cheese Potatoes
Kansas Style Rice Pilaf
Sauteed Spinach with Proscuitto
Penne Pasta with Pesto and Pine Nuts

Executive Chef's Confection Buffet:

Assortment of Cakes, Tortes, Petit Fours, Mini Pastries,
Dark and White Chocolate Dipped Strawberries and Holiday Pies,

\$85

Per Person

(Minimum 50 Guests – Add \$5.00 for Parties less than 50 Guests)

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D I N N E R M E N U

JINGLE BELLS

All holiday dinner buffets are accompanied by our Assorted Holiday Bread Basket with butter, freshly brewed Starbucks coffee, iced tea or decaffeinated coffee

Welcome Reception

Hot Spiced Cider or Egg Nog
Mixed Nuts and Trail Mix

Antipasto Platter of Assorted Deli Meats, roasted Peppers with Garlic, Grilled Vegetables, Olives, Roma Tomatoes with Buffalo Mozzarella and Parmesan Cheeses

Hot Hors D'oeuvres

Coconut Shrimp with Mango Aioli
Spanakopitas

Cold Hors D'oeuvres

Assorted California Rolls and Holiday Sushi
Garlic Bruschetta with Tapenade

Holiday Buffet

Butternut Squash Soup with Candied Walnuts
Tossed Caesar Salad with Croutons, Shaved Parmesan Cheese and Caesar Dressing
Baby Spinach Leaves and Citrus Supreme Salad with
Red Onions, Orange and Grapefruit Slices with Hot Bacon Dressing
Saffron Couscous with Pink Shrimp
Marinated Mushroom and Artichoke Salad Papardelle Pasta with Grilled Vegetables,
Pomery Mustard and White Balsamic Vinaigrette

From The Silver Chafer

Maple and Sage Roasted Pork Loin with Sun-Dried Cherry Sauce
Char-Grilled Salmon Filet with Lemon Grass Beurre Blanc
Grilled Chicken Breast with Wild Mushrooms Pesto Cream Sauce
Roasted Garlic Mashed Potatoes, Wild Rice Pilaf Blend
Asparagus Spears, Baby Carrots and Roasted Winter Vegetables

Executive Chef's Confections:

Assortment of Cakes, Tortes, Petit Fours, Mini Pastries and Seasonal Pies

\$72 Per Person

(Minimum 25 Guests – Add \$5.00 for Parties less than 25 Guests)

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Holiday

D I N N E R M E N U

JOY TO THE WORLD

All holiday dinner buffets are accompanied by our Assorted Holiday Bread Basket with butter, freshly brewed Starbucks coffee, iced tea or decaffeinated coffee

Welcome Reception

Egg Nog or Hot Spiced Cider

Domestic and Imported Cheese Display with Assorted Crackers and Breads
Vegetables Crudités with Ranch Dressing

Hot Hors D' Oeuvres

Pork Pot Stickers with Spicy Chili Sauce
Chicken Skewers with a Thai Peanut Sauce

Cold Hors D' Oeuvres

Buffalo Mozzarella, Tomato and Basil Skewers and Smoked Salmon Lox Pinwheel

Holiday Buffet

Crème of Asparagus Soup with Parmesan Cheese Sticks
Baby Field Greens with Brie Cheese, Asian Pears and Walnuts and Balsamic Vinaigrette
Marinated and Grilled Vegetable Salad with Feta and Croutons
Orzo Pasta Salad with Fresh Basil and Red Chili Oil
Spinach Salad with Seared Salmon in Orange-Cumin Vinaigrette

From The Silver Chafer

Rock Cornish Game Hen with a Wild Mushroom Champagne Cream Sauce
Red Pepper Crusted Salmon Filet with Three-Melon Salsa
Parmesan Risotto Cake
Roasted Red Bliss Potatoes
Roasted and Grilled Vegetable Medley

Executive Chef's Confections:

Assortment of Cakes, Pies, Tortes, Petit Fours and Mini Pastries

\$71

Per Person

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Holiday

D I N N E R M E N U

THE CLASSIC HOLIDAY BUFFET

All holiday dinner buffets are accompanied by our Assorted Holiday Bread Basket with butter, freshly brewed Starbucks coffee, iced tea or decaffeinated coffee

Welcome Reception

Egg Nog or Hot Spiced Cider
Domestic and Imported Cheese Display with Assorted Crackers and Breads
Vegetables Crudités with Ranch Dressing

Hot Hors D' Oeuvres

Miniature Assorted Quiche
Tandoori Chicken Skewers with Mint Yogurt Sauce

Cold Hors D' Oeuvres

Prosciutto Ham Wrapped Asparagus
Southwestern Shrimp and Cucumber

Holiday Buffet

Butternut Squash Soup with Candied Walnuts
Crisp Garden Greens with Assorted Dressings
Marinated and Grilled Vegetable Salad with Feta and Croutons
Orzo Pasta Salad with Fresh Basil and Red Chili Oil
Spinach Salad with Seared Salmon in Orange-Cumin Vinaigrette

From The Silver Chafer

Golden Roast Turkey Crowned with Homemade Gravy
Sliced Smoked Ham with a Honey Glaze and Apple Pecan Stuffing
Baked Sweet Potatoes with Marshmallows
Roasted Garlic Mashed Potatoes
Fresh Green Beans Amandine with Caramelized Shallots

Executive Chef's Confections:

Assortment of Tortes, Petit Fours and Mini Pastries, Cakes, Holiday Pies

\$78

Per Person

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