

FUNCTIONS AT BELLEVUE GOLF CLUB

Designed to be the ultimate in casually elegant events, the club can accommodate both intimate and large functions from 40 to 150 guests, and cocktail-only receptions for up to 200 guests.

The rooms and outdoor venues at Bellevue are extremely flexible and offer many options for small or large events. Hold your cocktail reception on the upstairs veranda overlooking the golf course and then adjourn to dinner in the Bellevue Room, our main dining room. Host a bridal or baby shower in party in the Bellevue room and take advantage of the sunshine and gorgeous views.

Tour our space—the decisions are up to you!

Packages

Birdie

- Choice of one stationary hors d'oeuvre
- Salad course
- Buffet luncheon /dinner with two choices or plated luncheon/dinner
- Cookies and brownies
- Soft drinks
- Coffee service with cookies and brownies
- White linens

Eagle

- A selection of three passed hors d'oeuvres
 - Choice of one stationary hors d'oeuvre
 - Salad course
 - Buffet luncheon /dinner with three choices or plated luncheon/dinner
 - Cookies and brownies
 - Soft drinks
 - Coffee service with cookies and brownies
 - White linens
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Bar Service

The Club offers your choice of cash bar, hosted bar, or any combination of. Bar is billed by consumption. Guests may also select wine service with dinner.

Hot Buffets

All buffets include your choice of House or Caesar salad, rolls and butter. Entrées are also accompanied by your choice of vegetable and starch.

Birdie (choose 2) \$35 per person, Eagle (choose 3) \$45 per person

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| • Chicken Marsala | • Tortellini Alfredo |
| • New England Baked Haddock | • Penne Bolognese |
| • Sausage and Peppers | • Baked Atlantic Salmon* |
| • Chicken Piccata | • Marinated Steak Tips* |
| • Chicken Broccoli Ziti | • Shrimp Scampi * |

*Including any of these entrees is an additional \$4 per person

Prices subject to change

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Carving Station

Add a carving station to your hot buffet (in addition to the entrees from the previous page)

- Roasted Turkey Breast, \$6 per person
- Honey Dijon Baked Ham, \$6 per person
- Roasted Pork Loin, \$6 per person
- Roast Beef, \$10 per person
- Black Angus Sirloin, \$ market price
- Roasted Tenderloin of Beef, \$ market price

Plated Entrees

Entrées are also accompanied by your choice of vegetable and starch.

Birdie \$35 per person, Eagle \$45 per person

Chicken Piccata

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

Chicken Marsala

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

Chicken Franchise

Boneless chicken sautéed in white wine, lemon and parsley

Tuscan Chicken

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

Roasted Statler Chicken Breast

Marinated in balsamic vinegar, extra virgin olive oil, fresh basil, rosemary and garlic

New England Baked Haddock

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

Baked Atlantic Salmon

Roasted salmon with a lemon dill sauce

8 oz. Petite Grilled Sirloin

With a mild mushroom demi glaze

A0 oz. Center Cut Pork Chop

With a port wine rosemary demi glaze

9 oz. Grilled Black Angus Filet Mignon

Bordelaise sauce (Birdie \$40, Eagle \$50)

Vegetable and Starch

Vegetable and starch selections for hot buffets and plated entrees (choose 2)

- 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
- Pasta du jour

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Cold Buffets (Birdie only)

Both cold buffets include your choice of House or Caesar salad, rolls and butter. \$35 per person*

Clubhouse Buffet

- Soup of the day
- Sliced Roast Turkey, Roast Beef & Baked Ham
- Assorted Cheeses
- Chicken and Tuna Salad
- Pasta Salad or Coleslaw
- Potato Salad or Fruit Salad
- Breads & Condiments

Barbecue Buffet

- Grilled hot dogs, hamburgers & cheeseburgers
- Grilled chicken breast
- Red Bliss Potato Salad
- Coleslaw
- Pasta Salad
- Buns & Condiments

*If you wish to eliminate the stationary hors d'oeuvres and salad course, \$29.99 per person.

Cold Buffet Additions

Add any of the following to your cold buffet selection from above.

- BBQ ribs \$3 per person
 - Italian Sausage \$3 per person
 - Any of the hot buffet entrees \$6 per person
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Desserts

Additional desserts are available with any package:

Apple Crisp a la mode \$5

Mixed Berry Shortcake \$6

Seasonal berries, fresh whipped cream and warm buttermilk biscuits

Chocolate Explosion \$8

A warm individual chocolate cake with raspberry sauce and fresh whipped cream

Assorted Mini Pastries & Petit Fours \$6

Raspberry & French Vanilla Ice Cream Truffle \$7

With raspberry sauce and fresh whipped cream

Ice Cream Profiteroles \$7

A cream puff filled with French vanilla ice cream & chocolate ganache

Bailey's Chocolate Mousse \$4

A rich semi-sweet chocolate mousse, enhanced with Bailey's liquor

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Passed Hors d'oeuvres

Passed hors d'oeuvres are offered with the Eagle Package. Please choose two selections from the left column and one selection from the right column.

Crostini

Fresh Mozzarella plum tomato crostini & basil oil

Thai Basil Beef Skewers

Served with a spicy soy sauce

Pistachio Chicken Tenders

Served with a spicy peanut sauce

Macadamia Chicken Tenders

Served with a red currant barbeque sauce

Vegetable Spring Roll

Served with a sweet & sour dipping sauce

Antipasto Skewers

Artichoke hearts, kalamata olives, grape tomatoes & bocconcini

Mushroom Caps

Stuffed with spinach, prosciutto & mozzarella cheese

Andouille Sausage en Croute

Spicy smoked sausage wrapped in puff pastry
Served with whole grain mustard sauce

Cocktail Meatballs

Available Swedish, Teriyaki or marinara

Mini Beef Wellington

Roasted sirloin & mushrooms duxelle wrapped in puff pastry

Shrimp Cocktail

Jumbo shrimp zesty with cocktail sauce & fresh lemon

Cocktail Crab Claws

Alaskan crab served with horseradish sauce & zesty cocktail sauce

Scallops & Bacon

Sea scallops wrapped in Applewood smoked bacon

Roasted Lamp Lollipops

Australian Lamp with a rosemary dijon demi glaze

Mini Crab Cakes

Fresh Lump Crabmeat served with a rémoulade dipping sauce

Lobster Risotto Cakes

Served with a red pepper coulis

Crispy Coconut Shrimp

Served with an orange marmalade dipping sauce

Smoked Salmon Cups

Smoked salmon, red onion, capers & dill in a cucumber cup with lemon dill cream

California Rolls

Sushi roll with avocado and crab stick
(vegetarian also available)

Stationary Hors d'oeuvres

Stationary hors d'oeuvres are offered with both the Birdie Package and the Eagle Package. Please choose one.

Domestic & Imported Cheese Display

Garnished with fresh seasonal fruits and berries

Fresh Seasonal Fruit Display

Warm Spinach & Artichoke Dip with Pita Chips & Cruditee Vegetables

Fresh Vegetable Crudite served with seasonal dip

Mexican Spread

Fresh salsa, Guacamole and Queso Dips with House-Made Tri-Color Tortilla Chips