



Plated Dinners

All Plated Dinners are served with chef's choice of starch, vegetables, rolls and sweet butter, Tazo® herbal teas and freshly brewed Starbucks® regular and decaffeinated coffee.*

Beginnings

Please select one Beginning

Summer Salad

Organic mixed greens with fresh seasonal berries with a blueberry vinaigrette.

Fresh Pear and Baby Spinach Salad

Caramelized walnuts, crumbled blue cheese with a champagne vinaigrette.

Caesar Salad

Crisp romaine lettuce, croutons, shaved parmesan cheese with our house caesar dressing.

Chefs Soup of the Day

Fresh homemade soups prepared daily with seasonal ingredients.

Plated Dinner Entrees

Apple Smoked Pork Chop

Local alder wood house smoked pork with a gorgonzola and pear brandy glaze.

36

Northwest Salmon

Fresh salmon filet with soy-honey and wasabi sauce.

46

Butternut Squash Ravioli

Oven roasted butternut squash ravioli with parmesan cheese and sautéed onions in a rich butternut cream sauce topped with roasted hazelnuts.

38

Halibut

Fresh halibut with a grapefruit beurre blanc.

54

Pancetta Rosemary Garlic Chicken

Roasted chicken with pancetta, garlic and fresh rosemary.

38

Filet Mignon

Classic bacon wrapped filet with a red wine reduction.

56

Sweet Endings

Please select one Sweet Ending

Tiramisu

Coffee and rum infused chiffon cake with creamy mascarpone filling.

Three Berry Burnt Crème

Burnt crème with berry custard.

Chocolate Pots de Crème

Rich chocolate custards with Grand Marnier cream.

New York Cheese Cake

New York style cheese cake served with berry puree.

*A minimum of 20 people are required. For parties under 20 people, an additional \$3 per person charge will apply.

The above prices do not include 10% sales tax or 21% service charge. All prices are subject to change. Service charge (currently 21%) and applicable taxes shall be added to all food and beverage, of which 15.75% goes to service personnel. And 5.25% is retained by the hotel to off set employee wages and benefits. All final prices will be on the Banquet Event Orders.



Dinner Tables

All Dinner Tables include rolls and sweet butter, Tazo® herbal teas and freshly brewed Starbucks® regular and decaffeinated coffee.*

Glacier Peak

35

Fresh fruit and jicama salad with a citrus vinaigrette
Green salad with a cilantro lime vinaigrette
Seasonal vegetables
Peruvian purple potatoes
Pork carnitas with red sauce
Warm flour tortillas
Chef's choice dessert

St. Helens

38

Baby red potato salad
Creamy coleslaw
Zesty potato wedges
Corn on the cob
Slow roasted barbecued chicken
Barbequed beef brisket
Chef's choice dessert

Mt. Baker

36

Spring green salad with a basil vinaigrette
Cheese tortellini with poblano beurre blanc
Roasted chicken with a wild mushroom and rosemary demi-glaze
Roasted fingerling potatoes
Seasonal vegetables
Chef's choice dessert

Mt. Hood

40

Farmers market salad made of organic mixed greens, roasted root vegetables, green beans, grape tomatoes and goat cheese with an herb vinaigrette
Fresh fruit salad
Collard greens
Dirty rice
Creole chicken
Jerk rubbed top sirloin steaks
Chef's choice dessert

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Reception Platters

All Reception Platters are priced per person.

Vegetable Crudités Seasonal fresh vegetables with ranch and blue cheese dips.	5	Domestic and Imported Cheese With fresh fruit and assorted crackers.	12
Smoked Salmon Thinly sliced cured salmon, served with whipped cream cheese, minced red onions, eggs and capers.	8	Fresh Fruit Sliced seasonal fresh fruit platter.	12
Deli Tray Tender slices of ham, turkey and salami tucked among swiss, provolone and cheddar cheeses served with fresh rolls and condiments.	10	Antipasti Assorted Italian meats, cheeses, marinated mushrooms, pepperoncini, black and green olives served with a selection of assorted crackers and crostinis.	14
Zesty Chicken Bites Crisp golden chicken strips with an array of dipping sauces including BBQ, buffalo, blue cheese and a sweet Thai chili sauce.	11	Pacific Seafood Oyster shooters, jumbo prawns, crab legs and claws on ice served with a spicy cocktail sauce.	24

Canapés

All canapés are priced per 100 pieces

Cold Canapés		Hot Canapés	
Smoked salmon pinwheels	175	Vegetable spring rolls	270
Caprese skewers	180	Assorted petite quiche	300
Grilled vegetables wrapped in prosciutto	235	Asian pot stickers	300
Assorted finger sandwiches	240	Spanakopita	300
Trio of bruschetta	270	Crab stuffed mushroom caps	330
Oriental chicken phyllo baskets	270	Miniature brie croute with raspberry coulis	350
Assorted premium cold canapés	335	Mini beef Wellington in a puff pastry	450
Artichoke hearts with seafood salad	390	Santa Fe chicken in a phyllo pastry	450
Crab legs and claws on ice with lemon	395	Petite crab cakes	450
Toasted sesame seed crusted seared ahi tuna medallions	400	Beef teriyaki brochette	450
Prawns on ice with lemon and cocktail sauce	450	Thai chicken satay strips on skewers with sauce	450
		Coconut shrimp	540

Carving Station

Carving attendant fee of \$75.00 applies for all stations
Carving stations includes silver dollar rolls and condiments

Roasted Tom turkey (serves 30)	250
Smoked ham (serves 30)	275
Prime rib of beef (serves 25)	300
Roasted New York Strip of beef (serves 25)	350

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Banquet Beverage Selection

For a full menu of available alcoholic beverages, please contact your catering manager.

House Brands

Smirnoff, Beebeaters, Bacardi Select
Sauza, Seagrams Seven and Jim Bean

Premium Brands

Absolute, Tangueray, Bacardi Select Dark, Canadian Club,
Jack Daniels, Dewar's, Johnny Walker Red and Jose
Cuervo

Cordials

Bailey's Irish Cream, Grand Marnier,
and Kahlua

White Wine

Chardonnay

Columbia Crest, WA
14 Hands, WA

Sauvignon Blanc

Robert Peppi, CA
14 Hands, WA

Pinot Grigio

Columbia Crest, WA
Brancott, NZ

Red Wine

Merlot

Columbia Crest, WA
14 Hands, WA
Chateau Ste. Michelle, WA

Cabernet

Columbia Crest, WA
14 Hands, WA
Chateau Ste. Michelle, WA

Syrah

Penfolds, AUS

Beer

Domestic Beer

Budweiser
Bud Light
Coors Light
Miller Genuine Draft
Miller Light

Premium Beer

Red Hook ESB
Slim Chance
St. Pauli Girl (Non-Alcoholic)

Imported Beer

Amstel Light
Corona
Heineken

Bar Service

Minimum consumption of \$300 per bar is required. If minimum is met, bartender fee is waived.

Bartenders' fees are \$100 an hour for the first three hours and \$50 per hour after the third hour. The sale and service of alcoholic beverages is regulated by the Washington State Liquor Control Board. As a licensee, the Sheraton Bellevue Hotel is responsible for the administration of these regulations. It is policy therefore, that liquor cannot be brought into the hotel from outside sources.

Cash Bar

Mineral water, juice and sodas	4
Domestic beers	5
Premium beers	6
Imported beers	7
House cocktails	7
Premium cocktails	8
House wines	8
Cordials	8
Champagne	8 +
Premium wines	9 +

Hosted Bar

Mineral water, juice and sodas	5
Domestic beers	6
Premium beers	7
Imported beers	8
House cocktails	8
Premium cocktails	9
House wines	9
Cordials	9
Champagne	9 +
Premium wines	10 +

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