



**HOTEL BELLWETHER
LIGHTHOUSE GRILL**

B E L L I N G H A M B A Y

Catering Menu



**SALES AND CATERING OFFICE
(360) 392-3172
CATERING@HOTELBELLWETHER.COM**

Hotel Bellwether

BREAKFAST BUFFETS

HEALTHY START

*Orange Juice
Granola with Yogurt
Melon, Fruit & Berries*

LIGHTHOUSE

*Orange Juice
Melon, Fruit & Berries
Breakfast Potatoes
Scrambled Eggs with Cheese*

BELLWETHER GRAND

*Orange Juice
Breakfast Pastries
Granola with Yogurt
Melon, Fruit & Berries
Breakfast Potatoes
Bacon and Sausage
Scrambled Eggs with Cheese*

Hotel Bellwether

BRUNCH BUFFET

LIGHTHOUSE BRUNCH

Orange Juice

Breakfast Pastries

Melon, Fruit & Berries

French Toast

Breakfast Potatoes

Bacon and Sausage

*Chef attended Omelet Station**

Eggs Benedict on English Muffin with Ham

Assorted Bagels served with Smoked Salmon, Cream Cheese,

Shaved Red Onions and Capers

Freshly Brewed Coffee, Decaf Coffee and Assorted Hot Teas

**requires chef*

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AL LA CARTE & BREAKS

Assorted Pastries

Chocolate Chips Cookies

Brownies

Fruit Salad Bowl

Yogurt

Bagels with Cream Cheese

Potato Chips

Tortilla Chips and Salsa

Cocktail Snack Mix

THEMED BREAK

Healthy Break

Crudit , Whole Fruit, Granola Bars

Siesta Break

Chips, Salsa, Bean Dip

Movie Themed Break

Popcorn & Candy

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LUNCH - BUFFET OR PLATED

THE LIGHTHOUSE LUNCH

Choose two entrees

*Salmon - Beurre Blanc
Chicken - Chardonnay Cream Sauce
Steak - Demi Glace
Vegetarian - Chef's Choice*

*Included with buffet or plated lunch:
Caesar Salad or Garden Salad
Fingerling Potatoes
Seasonal Vegetables
Bread & Butter
Chef's Choice Dessert*

WORKING LUNCH or TO-GO SANDWICHES

Pre-made Sandwiches Displayed or packed "to go"

Select up to two of the following:

Grilled Vegetable and Hummus Wrap

Lighthouse Club

Roast Beef

Ham & Swiss

Included with each Lunch:

*Caesar Salad, Garden Salad, or Whole Fruit
Individual Bags of Potato Chips
Chocolate Chip Cookies*

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LITE BITES

Marinated Olives

Marcona Almonds

Roasted in Olive Oil & Sea Salt

Prosciutto Wrapped Asparagus

Roasted Sirloin Crostini with Bleu Cheese Butter

Caramelized Onion Crostini with Fig Jam

Smoked Salmon Crostini with Garlic and Herb Cream Cheese

Traditional Bruschetta Crostini

Brie, Strawberries, Basil, Balsamic on a Crostini

SMALL BITES

Beef Slider with caramelized onion

Fish & Chip Slider

Thai Peanut Chicken Skewers

Thai Peanut Beef Skewers

Bacon Wrapped Dates

Lemon Marinated Prawns with cocktail sauce

Crispy Confit Pork Bites with apricot mustard

Mint Watermelon Cubes with feta and lemon vinaigrette

Seared Ahi Tuna on cucumber crostini

Roasted Chicken Sliders

DISPLAY PLATTERS

Charcuterie & Cheese Board

Fruits, Berries & Melons

Vegetable Crudité Platter

Caprese Salad

Roasted Vegetable Platter

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DINNER

*-Entrees-
Served plated or buffet.*

*-Plated-
If more than one entrée is ordered (maximum of two entrées), the exact number of each entrée is required one week prior to the event. Highest priced entrée will be charged for all meals ordered. Group must supply place cards to denote menu choices for each guest.*

*-Buffet-
Choice of two entrées to be served. Highest priced entrée will be charged. Add an additional entrée to buffet for \$15 per person.*

All dinners include seasonal vegetable and starch (such as fingerling, roasted or mashed potatoes), plus rolls and butter.

Halibut

Grilled Pork Chop

Roasted Chicken Breast with Lemongrass Cream Sauce

Oven Roasted Tri Tip

Salmon

Beef Tenderloin

*Vegetable Napoleon
Portobello Mushroom, Roasted Cauliflower and
Red Bell Pepper with Balsamic Drizzle and Pistachios*

*-Salads-
one included with entrée pricing
add an additional salad to buffets for \$5 per person*

*Belgium Endive and Rogue Blue Cheese Salad
with walnuts and pears*

Caesar Salad

House Salad

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WINE

VINO Pinot Gris (WA)

King Estates Sauvignon Blanc (OR)

Kurtatsch Pinot Grigio (IT)

Napa Cellars Chardonnay (CA)

VINO Rose

VINO Rosso (WA)

Joel Gott Cabernet (CA)

Owen Roe Corvidae Merlot (WA)

King Estates Pinot Noir (OR)

PLEASE INQUIRE FOR OUR FULL WINE LIST

Hotel Bellwether

BOTTLE OF BUBBLES

Treveri Cellars "Blanc de Blanc" Brut Zero (WA)

Schramsberg Brut (CA)

Tenuta Col Sandago Brut Rose (IT)

Freixent Prosecco (IT)

Veuve Clicquot Brut (FR)

Dom Perignon Brut (FR)

BEER

*Canned Local Craft Selection
may include...*

Aslan Batch 15 IPA

Boundary Bay Scotch Ale

Elemental Semi-Dry Hard Cider

Bottles + Imports

Widmer Bros. Hefeweizen

Alaskan Amber

Budweiser

Bud Lite

Corona Extra

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Hotel Bellwether

SPECIALTY COCKTAILS

Classic Martini

Hendricks gin or reyka vodka, dry vermouth

French Martini

*grey goose vodka, pineapple juice,
chamboard raspberry liqueur*

Manhattan

*redemption rye, antica sweet vermouth,
angostura bitters, luxardo cherry*

Paloma

*azunia blanco tequila, fresh grapefruit,
simple syrup, lime, salt, soda*

Bee's Knees

bellewood acres gin, honey, lemon

Old Fashioned

*buffalo race bourbon, demerara sugar,
angostura bitters, luxardo cherry, orange twist*

Margarita Ultra

*Herradura Ultra Tequila Anejo, Cointreau, muddled
lime, salt rim*

Like it spicy? Add jalapeno

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HOSTED BAR SERVICE MIXED DRINKS & COCKTAILS

Well Bar

Vodka, Gin, Tequila, Whiskey, Rum

Premium Bar

*Tito's Vodka, Beefeater Gin,
Hornitos Tequila, Jack Daniels Whiskey,
Bacardi Silver Rum, Dewar's Scotch*

Top Tier Bar

*Grey Goose Vodka, Hendricks Gin, Casamigos Blanco, Woodford
Reserve Bourbon, Zaya Rum, Glenlivet 12yr Scotch*

NON-ALCOHOLIC BEVERAGES

*Bottled Water, Soft Drinks & Juices
Aquafina, Pepsi, Diet Pepsi, Sierra Mist,
Orange Juice, Apple Juice*

*Still & Sparking Water(16.9 oz.)
San Pellegrino, Aqua Panna*

*Iced Tea with Lemon and Sugar
Lemonade
Freshly Brewed Coffee, Decaf and Regular
Hot Water with Assorted Hot Teas
Bellwether Fruit Punch*