

BELLAMY'S

RESTAURANT

417 W. GRAND AVE. | ESCONDIDO | CA | 92025
BELLAMYS DINING.COM | 760.747.5000

Special EVENT MENU

Plated 15 guests minimum

Entrée counts are due at least
3 days before your event



To book your event, contact
events@grandrestgroup.com

Grand Restaurant Group uses only the freshest ingredients in preparing your meals due to market conditions and seasonality, menu items and preparations may change. Chef reserves the right to substitute ingredients.
++ Applicable taxes and fees • 20231108

Plated Lunch **\$35 per person**

SALAD

LOCAL FIELD GREEN SALAD

Shaved Baby Carrots | English Cucumber | Cherry Tomatoes
Creamy Balsamic Vinaigrette

MAINS

PRIME RIB MELT

Caramelized Onions | Swiss Cheese | Fries

FREE RANGE ROASTED CHICKEN BREAST

Garlic Mashed Potatoes & Glazed Baby Carrots

BROWN BUTTER FETTUCCINI ALFREDO

Oyster Mushrooms | Butternut Squash | Hazelnut Gremolata

DESSERT

Additional Charge** \$8 per guest

CHOCOLATE TORTE

GF|VEGAN

House Plated Dinner **\$59 per person**

STARTER

CLASSIC FRENCH ONION SOUP

Gruyere Crostini

LOCAL FIELD GREEN SALAD

Shaved Baby Carrots | English Cucumber | Cherry Tomatoes
Creamy Balsamic Vinaigrette

MAINS

RED WINE BRAISED SHORT RIB

Roasted Sweet Potatoes | Brussels Sprouts & Demi Glace

FREE RANGE ROASTED CHICKEN BREAST

Garlic Mashed Potatoes & Glazed Baby Carrots*

BROWN BUTTER FETTUCCINI ALFREDO

Oyster Mushrooms | Butternut Squash | Hazelnut Gremolata

DESSERT

VANILLA BEAN CRÈME BRÛLÉE

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Grand Plated Dinner **\$72 per person**

FOR THE TABLE

ROASTED CARROT HUMMUS

Toasted Pepitas | Vegetable Crudo | Grilled Focaccia

HONEY BALSAMIC BRUSSELS SPROUTS

Applewood Smoked Bacon | Parmesan Cheese

SALAD COURSE

BABY ROMAINE & LITTLE GEM LETTUCE SALAD

Parmesan, Shaved Crouton | Caesar Dressing

MAINS

PAN SEARED SEABASS

Cauliflower Risotto | Braised Escarole | Vermouth Butter

RED WINE BRAISED SHORT RIB

Roasted Sweet Potatoes | Brussels Sprouts & Demi Glaze

FREE RANGE ROASTED CHICKEN BREAST

Garlic Mashed Potatoes & Glazed Baby Carrots*

BROWN BUTTER FETTUCCINI ALFREDO

Oyster Mushrooms | Butternut Squash | Hazelnut Gremolata

DESSERT

VANILLA BEAN CRÈME BRÛLÉE

CHOCOLATE TORTE

GF|VEGAN

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BUFFET OPTIONS

House Buffet Menu \$60 per person

SALAD

LOCAL FIELD GREEN SALAD

Shaved Baby Carrots | English Cucumber | Cherry Tomatoes
Creamy Balsamic Vinaigrette
***** Comes with House Bread & Butter

MAINS

PAN ROASTED CHICKEN PARMESAN BREAST

Basil Marinara | Mozzarella

FREE RANGE ROASTED CHICKEN BREAST

Garlic Mashed Potatoes & Glazed Baby Carrots*

CHILIE-LIME MARINATED FLAT IRON STEAK

cilantro chimichurri

SIDES

GARLIC MASHED POTATOES

CITRUS GLAZED BABY CARROTS

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BUFFET OPTIONS

Grand Buffet Menu \$78 per person

SALAD

BABY ROMAINE & LITTLE GEM LETTUCE SALAD

Parmesan, Shaved Crouton | Caesar Dressing
***** Comes with House Bread & Butter

MAINS

PAN ROASTED CHICKEN PARMESAN BREAST

Basil Marinara | Mozzarella

ROASTED ATLANTIC SALMON

Tomato-fennel Cream

RED WINE BRAISED SHORT RIB

Roasted Sweet Potatoes | Brussels Sprouts & Demi Glaze

BROWN BUTTER FETTUCCINI ALFREDO

Oyster Mushrooms | Butternut Squash | Hazelnut Gremolata

SIDES

GARLIC MASHED POTATOES

CITRUS GLAZED BABY CARROTS

FIRE-ROASTED BROCCOLINI

DESSERT

WARM BUTTER CAKE

CHOCOLATE TORTE

GF|VEGAN

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BUFFET ENHANCEMENTS

SALAD

BABY ROMAINE CAESAR SALAD (\$9 PER GUEST)

Shaved Parmesan Cheese | Bread Crumb Salsa

FARMERS MARKET SALAD (\$11 PER GUEST)

Field Greens | Shaved Carrots | Watermelon Radish | English Cucumber
Cherry Tomatoes | Fontina Cheese | Creamy Balsamic Vinaigrette

MAINS

PAN SEARED SEA BASS (\$16 PER GUEST)

Basil Marinara | Mozzarella

GRILLED FILET MEDALLIONS (\$24 PER GUEST)

Bone Marrow Butter

HERB CRUSTED PORK LOIN (\$18 PER GUEST)

Natural Jus

DESSERT \$8 PER GUEST

MINI ASSORTED CHEESECAKES

BUTTERSCOTCH BREAD PUDDING

WARM BUTTER CAKE

VEGETARIAN BUFFET ENTREE OPTIONS

BROWN BUTTER FETTUCCINI ALFREDO

Oyster Mushrooms | Butternut Squash | Hazelnut Gremolata

JACKFRUIT "SHEPHERD'S PIE"

English Peas | Carrots | Celery | Brown Gravy | Garlic Mashed Potatoes

SUNDRIED TOMATO ORZO

Shaved Baby Fennel | Heirloom Baby Tomatoes | Asparagus Spears
Tomato-Fennel Cream

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Tray-Passed Appetizer Options

Choice of 3 Options \$28
Choice of 5 Options \$35

THREE CHEESE ARANCHINI

MEATBALLS AL FORNO

CITRUS BEET & GOAT CHEESE BITE

CARAMELIZED ONION & BLEU CHEESE TART

MINI CHIPOTLE CHICKEN SOPES

VEGETARIAN RAJAS TOSTADAS

CHICKEN STAY SKEWER W / PEANUT DIPPING SAUCE

TRAY PASSED ENHANCEMENTS

Priced per item - 25 guests minimum

SWEET CHILI BEEF SATAY SKEWER \$10

STEAKHOUSE STYLE CRAB CAKES \$12

HALIBUT CEVICHE SHOOTERS \$11

SHAVED BEEF & BLEU CROSTINI \$11



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Food Stations **Minimum 25 Guests**

CURED MEATS & ARTISON CHEESES \$185

Fruit | Nuts | Honey | Crackers | Breads | Mustard | Pickled Onions

LARGE FRUIT DISPLAY \$165

Mixed Of Seasonal Fruit

LARGE VEGETABLES CRUDITES \$165

Raw Seasonal Vegetables With Various Dipping Sauces

PRIME RIB CARVING STATION \$45 PER GUEST

Includes Prime Rib Cut To Order - Horseradish



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