

BREAKFAST MENU • BUFFET SERVICE

Continental

Orange Juice and Coffee • Assorted Danishes • Bagels w/Cream Cheese Yogurt Parfait • Fresh Fruit Salad \$13 Per Person

Expanded

Orange Juice and Coffee • Scrambled Eggs • Bacon
Breakfast Potatoes • Biscuits & Gravy • Fresh Fruit Salad
Assorted Danishes • Yogurt Parfait
\$17 Per Person

Delieve

Orange Juice and Coffee • Build-Your-Own Scrambled Egg Station
Bacon • Breakfast Potatoes • Biscuits & Gravy • Fresh Fruit Salad
Assorted Danishes • Yogurt Parfait
\$20 Per Person

DETAILS OF SERVICE

10% Service charge is added to all off-site events

Our professional catering team is responsible for setting up all service-related areas, maintaining the buffet line, refilling beverage stations, busing guest tables, and breaking down all service-related areas for your event. Price does NOT include setup of breakdown of venue.

Pricing for off-site lunch service is for 2 hours; if additional time is needed, additional labor charges will be applied

Pricing includes disposable wares for guests. To substitute china, silverware, water goblet, and linen napkin, add \$5 per person.

A minimum of \$650 must be spent in food and/or drink for all off-site lunch catering events

Bella Catering will be happy to customize a menu designed just for your event. For a custom menu quote, please contact your Bella Catering representative at 618-225-2020



OFF-SITE LUNCH BUFFET MENU

Includes choice of one entrée, one salad, and one side with dinner rolls, iced tea and water \$17 per person • Additional entrée \$3 per person

• The above pricing includes 2 hours of service, disposable wares for your guests, and staff to bus tables, maintain the buffet line, and provide tea and water refills.

•To substitute china, silverware, water goblet, and linen napkin, add \$5 per person.

ENTRÉES

ROASTED PORK TENDERLOIN

slow-roasted pork tenderloin medallions topped with a house made balsamic cream sauce

SHAVED HAM served with house made orange glaze

CITRUS HONEY GLAZED SALMON

pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach [add \$1 per guest]

HERB-ENCRUSTED WHITE FISH mild, flaky white fish baked with fresh herb bread crumbs

ROAST BEEF & CHEDDAR SANDWICH thinly sliced chilled roast beef, sharp cheddar, lettuce, tomato, red onion, and horseradish sauce on baguette

ITALIAN TURKEY SANDWICH sliced turkey, spinach, red onion, tomato, mozzarella, and Italian vinaigrette served on baguette

CHICKEN MILANO lightly breaded chicken breast topped with our creamy provel cheese sauce, mushrooms, and green onions

CHICKEN PARMIGIANO lightly breaded chicken breast topped with house made red sauce and provel cheese

CHICKEN STASILLI lightly breaded chicken breast in white wine lemon butter sauce with garlic, mushrooms, broccoli and a hint of red pepper

BLACKENED CHICKEN blackened chicken breast topped with house made Gorgonzola cream sauce and garnished with green onions

CHICKEN MUDIGA lightly breaded chicken breast, charbroiled and topped with provel cheese, mushrooms, prosciutto ham and a white wine lemon butter sauce

MEDITERRANEAN VEGGIE WRAP spinach, roasted red peppers, portabella mushrooms, red onion, feta cheese, kalamata olives and tzatziki sauce tucked inside a spinach tortilla

SALADS

Enjoy our famous house salad featuring fresh lettuce, green onions, crispy prosciutto ham, a special blend of cheeses, and our house made Milano Dressing (sweet Italian vinaigrette)

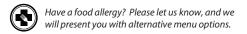
CAESAR House made Caesar dressing tossed with romaine lettuce, asiago cheese and seasoned croutons

Lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella POPPY SEED tossed in house made poppy seed dressing

GARDEN SALAD Fresh Lettuce, red onion, cucumber, carrots, tomatoes, and mozzarella served with guests' choice of house made ranch dressing or Milano Dressing (available for buffet service only)







OFF-SITE LUNCH BUFFET MENU CONT.

SIDE DISHES

ITALIAN POTATOES **V**

Red skin potatoes with onions and bell peppers

OVEN-ROASTED POTATOES

Seasoned potatoes roasted in extra virgin olive oil

LOADED MASHED POTATOES

House made mashed potatoes with bacon, cheddar, and green onions

SOUR CREAM & CHIVE MASHED POTATOES

House made mashed potatoes with sour cream and chives

CREAM CHEESE & BLACK PEPPER MASHED POTATOES

House made mashed potatoes with cream cheese and cracked black pepper

POTATO GRATIN **2**

Thinly sliced potatoes baked in a cheese sauce

CAVATELLI OR PENNE

Cavatelli or penne noodles tossed in one of our house made sauces: Red Sauce, Meat Sauce, Alfredo Sauce, or Oil, Butter, Garlic sauce

GARLIC GREEN BEANS **V**

Green beans sautéed with garlic, sweet balsamic, and diced mushrooms

BACON GREEN BEANS

Green beans sautéed in butter with bacon and onions

ITALIAN ZUCCHINI

Sliced zucchini with garlic, onions, and herbs

VEGETABLE MEDLEY **V**

A colorful blend of seasonal veggies sautéed with butter

BOURBON GLAZED CARROTS WITH ROASTED PECANS

Roasted baby carrots in a sweet bourbon glaze with roasted pecans

BROCCOLI CHEDDAR SOUP

CLAM CHOWDER

TOMATO BASIL SOUP

***Additional standard side \$1 per person

PREMIUM STARCHES To DESSERTS Per Person

PASTA CON BROCCOLI

Cheese tortellini tossed in a creamy tomato sauce with broccoli, mushrooms, and touch of red chili flake and garlic

TORTELLINI

SIGNATURE Beef, pork, and prosciutto tortellini tossed in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham

CAJUN MAC N' CHEESE

Cavatappi in a house made pepper-jack cheese sauce with Cajun spices and toasted seasoned bread crumbs

TIRAMISU \$4 • CANNOLI \$4 CHEESECAKE \$4 • TURTLE BROWNIE \$4 **ASSORTED COOKIES \$1.5**

DETAILS OF SERVICE

10% Service charge is added to all off-site events

Our professional catering team is responsible for setting up all service-related areas, maintaining the buffet line, refilling beverage stations, busing guest tables, and breaking down all service-related areas for your event. Price does NOT include setup or breakdown of venue.

Pricing for off-site lunch service is for 2 hours; if additional time is needed, additional labor charges will be applied.

Pricing includes disposable wares for guests. To substitute china, silverware, water goblet, and linen napkin, add \$5 per person.

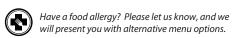
A minimum of \$850 must be spent in food and/or drink for all off-site lunch catering events

Bella Catering will be happy to customize a menu designed just for your event. For a custom menu quote, please contact your Bella Catering representative at 618-225-2020

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.







APPETIZERS

Appetizers are priced at 25 pieces, and "trays" serve ~ 25 people each. If you are planning a cocktail and hors d'oeuvre party, please contact Bella Catering for a custom-designed menu.

COLD

MILANO SALAD our famous Milano Salad \$58

POPPY SEED SALAD lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella tossed in house made poppy seed dressing \$58 V

SHRIMP COCKTAIL chilled tail-on shrimp served with house made cocktail sauce and lemon wedges \$58

BLACKENED SHRIMP & PINEAPPLE chilled tailless blackened shrimp and grilled pineapple bites \$63

SMOKED SALMON BITES shaved smoked salmon and dill cream on a cucumber chip with capers \$53

WHOLE SMOKED SALMON market-fresh smoked salmon served with capers, red onion, assorted crackers, and dill creme \$230 (serves ~ 100+)

BRUSCHETTA DIP seasoned diced tomatoes, fresh mozzarella, and basil tossed with garlic and olive oil, served with pita chips \$41 💟

MANGO SALSA house made mango salsa served with pita chips \$35 (seasonal)

FINGER SANDWICHES ham sandwiches and Turkey sandwiches on fresh rolls with cheese, served with mustard and mayonnaise \$53

CAPRESE BITES fresh mozzarella, basil, tomato, and hard salami served on a pick and drizzled with balsamic reduction \$53

FRUIT TRAY assorted seasonal fruit \$58



COMBINATION TRAY assorted cubed cheeses and

PREMIUM FRUIT & CHEESE TRAY assorted premium meats and cheeses, seasonal fruit, nuts, jam, and gourmet crackers, with pickles and olives \$92

MINI CHEESECAKES two-bite mini cheesecakes in assorted flavors \$63 🖤

MINI PIES one-bite assorted pies in miniature filo crusts \$35 💟

CRAB CAKES house mad miniature crab cakes topped with caper aioli \$63

SPINACH ARTICHOKE MUSHROOMS

mushrooms stuffed with spinach, artichoke hearts, and a special blend of cheeses baked in house made red sauce with provel cheese \$46 V

CRAB STUFFED MUSHROOMS mushrooms with crab cake stuffing baked in house made red sauce with provel cheese \$58



TOASTED RAVIOLI our famous jumbo, hand-breaded beef ravioli served with house made meat sauce \$35

GUACAMOLE WONTONS crispy wontons stuffed with creamy guacamole and served with sweet jalapeño jelly

MEATBALLS house made meatballs: Italian, Honey Buffalo, or Teriyaki (choose one) \$29

CAPRESE SLIDERS melted fresh mozzarella, basil, pesto, and tomato on a seasoned bun \$68 With Chicken \$92

BBQ PULLED PORK SLIDERS tender BBQ pulled pork served on mini buns \$44

SPANAKOPITA spinach and feta cheese in filo pastry \$63 **V**

THAI PEANUT CHICKEN boneless chicken bites in a creamy Thai peanut sauce \$42

FIRECRACKER SHRIMP shrimp in a sweet and mild Thai chili sauce \$63

SPINACH ARTICHOKE DIP spinach and artichokes with a special blend of cheeses served with pita chips \$41

BEEF MILANO* beef tenderloin bites in our creamy provel cheese sauce with mushrooms and green onions \$53

PEPPER LOIN BITES* marinated beef tenderloin bites in cracked black pepper with red wine reduction \$53

BACON-WRAPPED SCALLOPS scallops wrapped in crispy bacon served on picks \$116

- ${\it *Please note, appetizers are priced and portioned as an accompaniment to a meal.}$ Please inform your planner if you would like appetizers as your main course.
- * A la carte appetizer pricing does not include labor fees.
- * Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.

FOOD STATIONS increase you

SLIDER BAR hamburgers OR BBQ pulled pork sliders served on mini pretzel buns with choice of lettuce, tomato, pickle, sautéed onion, cheese, ketchup,

NACHO/TACO BAR soft tortillas OR tortilla chips served with nacho cheese sauce, black olives, green onions, tomatoes, jalapeños, sour cream, grilled peppers & onions, seasoned beef and blacked chicken \$4

MASHED POTATO BAR served with shredded cheese, green onions, mushroom gravy, bacon, sour cream, butter \$4

MAC N' CHEESE BAR choice of Milano Sauce OR traditional cheddar cheese sauce with bacon, green onions, blackened chicken, seasoned bread crumbs, grated cheese \$4

FRENCH FRY BAR sweet potato fries and waffle fries served with Milano Sauce, chili, green onions, garlic salt, ketchup, cinnamon & sugar, frosting glaze \$3

PRETZEL BAR warm pretzels served with cheese sauce, whipped cream cheese, honey mustard, cinnamon & sugar, strawberry cream cheese \$3

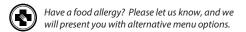
S'MORES BAR marshmallows, graham crackers, and assorted chocolate bars with open flame and sticks for roasting \$3

COOKIES & MILK BAR assorted cookies and flavored milks \$3

* Please note, food stations are priced and portioned as an accompaniment to $a \, meal. \, \textit{Please inform your planner if you would like food stations as your main}$ course.









OFF-SITE DINNER MENU

Classic

One Salad, One Vegetable, One Starch, Two Standard Entrées, Iced Tea & Water Service, Dinner Rolls \$23 per person Expanded

One Salad, One Vegetable, Two Starches, Two Standard Entrées, Iced Tea & Water Service, Dinner Rolls \$24 per person Delixe

One Salad, One Vegetable, Two Starches, Two Entrées (includes one specialty meat), Iced Tea & Water Service, Dinner Rolls \$29 per person

 The above pricing includes 2 hours of service, disposable wares for your guests, cake cutting, and staff to bus tables, maintain the buffet line, and provide tea and water refills.

•To substitute china, silverware, water goblet, and linen napkin, add \$6 per person.

TABLE SERVICE

Includes 1 standard entrée, vegetable, starch, and salad with china, silverware, water goblet, and linen napkin \$31 per person • Additional \$5 per guest for specialty meat entrée

ENTRÉES

PRIME RIB slow-roasted, thinly slice, and served with horseradish cream sauce

SOUTHWEST PORK TENDERLOIN blackened pork tenderloin medallions topped with a house made corn and poblano relish



ROASTED PORK TENDERLOIN

signature slow-roasted pork tenderloin medallions topped with a house made balsamic cream sauce

CITRUS HONEY GLAZED SALMON Pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach [add \$1 per guest]

HERB-ENCRUSTED WHITE FISH mild, flaky white fish baked with fresh herb bread crumbs

Bella signature

CHICKEN MILANO lightly breaded chicken breast topped with our creamy provel

cheese sauce, mushrooms, and green onions

CHICKEN PARMIGIANO lightly breaded chicken breast topped with house made red sauce and provel cheese

CHICKEN STASILLI lightly breaded chicken breast in white wine lemon butter sauce with garlic, mushrooms, broccoli and a hint of red pepper

BLACKENED CHICKEN blackened chicken breast topped with house made Gorgonzola cream sauce and garnished with green onions

CHICKEN MUDIGA lightly breaded chicken breast, topped with provel cheese, mushrooms, prosciutto ham and a white wine lemon butter sauce

DELUXE SPECIALTY MEAT

Deluxe Buffet Only

Bella

BEEF MILANO*

Beef tenderloin medallions topped with our creamy provel cheese sauce, mushrooms, and green onions

BEEF SOTTO*

Beef tenderloin medallions topped with white wine lemon butter sauce, garlic, mushrooms, and cracked black pepper

PEPPERLOIN*

Marinated beef tenderloin medallions rolled in cracked black pepper and topped with a red wine reduction

PETITE FILET*

Hand-cut 6 oz beef tenderloin filet topped with garlic herb butter

HAND-CARVED PRIME RIB*

Served with au jus and horseradish cream sauce

HAND-CARVED HAM

Served with house made orange glaze

HAND-CARVED SMOKED TURKEY BREAST Served with Traditional Gravy

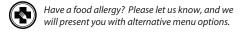
HAND-CARVED BEEF TENDERLOIN*

Served with house made mustard sauce or mushroom gravy [choose one]

* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.







SALADS



Enjoy our famous house salad featuring fresh lettuce, green onions, crispy prosciutto ham, a special blend of cheeses, and our house made Milano Dressing (sweet Italian vinaigrette)

CAESAR* House made Caesar dressing tossed with romaine lettuce, asiago cheese and seasoned croutons

POPPY SEED

Lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella tossed in house made poppy seed dressing

GARDEN SALAD

Fresh Lettuce, red onion, cucumber, carrots, tomatoes, and mozzarella served with guests' choice of house made ranch dressing or Milano Dressing (available for buffet service only)

STARCHES

ITALIAN POTATOES

Red skin potatoes with onions and bell peppers

OVEN-ROASTED POTATOES V

Seasoned potatoes roasted in extra virgin olive oil

LOADED MASHED POTATOES

House made mashed potatoes with bacon, cheddar, and green onions

SOUR CREAM & CHIVE MASHED POTATOES **V**

House made mashed potatoes with sour cream and chives

CREAM CHEESE & BLACK PEPPER MASHED POTATOES

House made mashed potatoes with cream cheese and cracked black pepper

POTATO GRATIN **©**

Thinly sliced potatoes baked in a cheese sauce

CAVATELLI OR PENNE

Cavatelli or penne noodles tossed in one of our house made sauces: Red Sauce, Meat Sauce, Alfredo Sauce, or Oil, Butter, Garlic sauce

VEGETABLES

GARLIC GREEN BEANS

Green beans sautéed with garlic, sweet balsamic, and diced mushrooms

BACON GREEN BEANS

Green beans sautéed in butter with bacon and onions

ITALIAN ZUCCHINI

Sliced zucchini with garlic, onions, and herbs

VEGETABLE MEDLEY **V**

A colorful blend of seasonal veggies sautéed with butter

BOURBON GLAZED CARROTS WITH ROASTED PECANS

Roasted baby carrots in a sweet bourbon glaze with roasted pecans

DESSERTS.

TIRAMISU \$4 • CANNOLI \$4 **CHEESECAKE \$4 • TURTLE BROWNIE \$4 ASSORTED COOKIES \$1.5**

PREMIUM STARCHES

PASTA CON BROCCOLI

Cheese tortellini tossed in a creamy tomato sauce with broccoli, mushrooms, and touch of red chili flake and garlic



TORTELLINI

Beef, pork, and prosciutto tortellini tossed in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham

CAJUN MAC N' CHEESE

Cavatappi in a house made pepper-jack cheese sauce with Cajun spices and toasted seasoned bread crumbs

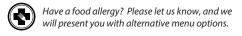
DETAILS

- A 10% service fee will be applied
- For extended service time or additional labor, please speak with a Bella Catering representative for pricing.
- Children 12 and under are eligible for children's meal pricing.
- A minimum of \$1,150 must be spent in food and/or beverage for all off-site catering events.

t Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.







APPETIZERS

Appetizers are priced at 25 pieces, and "trays" serve ~ 25 people each. If you are planning a cocktail and hors d'oeuvre party, please contact Bella Catering for a custom-designed menu.

COLD

MILANO SALAD our famous Milano Salad \$58

POPPY SEED SALAD lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella tossed in house made poppy seed dressing \$58 V

SHRIMP COCKTAIL chilled tail-on shrimp served with house made cocktail sauce and lemon wedges \$58

BLACKENED SHRIMP & PINEAPPLE chilled tailless blackened shrimp and grilled pineapple bites \$63

SMOKED SALMON BITES shaved smoked salmon and dill cream on a cucumber chip with capers \$53

WHOLE SMOKED SALMON market-fresh smoked salmon served with capers, red onion, assorted crackers, and dill creme \$230 (serves ~ 100+)

BRUSCHETTA DIP seasoned diced tomatoes, fresh mozzarella, and basil tossed with garlic and olive oil, served with pita chips \$41 🖤

MANGO SALSA house made mango salsa served with pita chips \$35 (seasonal)

FINGER SANDWICHES ham sandwiches and Turkey sandwiches on fresh rolls with cheese, served with mustard and mayonnaise \$53

CAPRESE BITES fresh mozzarella, basil, tomato, and hard salami served on a pick and drizzled with balsamic reduction \$53

FRUIT TRAY assorted seasonal fruit \$58 👽

COMBINATION TRAY assorted cubed cheeses and seasonal veggies with ranch dip \$53 V

PREMIUM FRUIT & CHEESE TRAY assorted premium meats and cheeses, seasonal fruit, nuts, jam, and gourmet crackers, with pickles and olives \$92

MINI CHEESECAKES two-bite mini cheesecakes in assorted flavors \$63 V

MINI PIES one-bite assorted pies in miniature filo crusts \$35 💟

CRAB CAKES house mad miniature crab cakes topped with caper aioli \$63

SPINACH ARTICHOKE MUSHROOMS

mushrooms stuffed with spinach, artichoke hearts, and a special blend of cheeses baked in house made red sauce with provel cheese \$46 V

CRAB STUFFED MUSHROOMS mushrooms with crab cake stuffing baked in house made red sauce with provel cheese \$58

TOASTED RAVIOLI our famous jumbo, hand-breaded beef ravioli served with house made meat sauce \$35

GUACAMOLE WONTONS crispy wontons stuffed with creamy guacamole and served with sweet jalapeño jelly \$39

MEATBALLS house made meatballs: Italian, Honey Buffalo, or Teriyaki (choose one) \$29

CAPRESE SLIDERS melted fresh mozzarella, basil, pesto, and tomato on a seasoned bun \$68 With Chicken \$92

BBQ PULLED PORK SLIDERS tender BBQ pulled pork served on mini buns \$44

SPANAKOPITA spinach and feta cheese in filo pastry \$63

THAI PEANUT CHICKEN boneless chicken bites in a creamy Thai peanut sauce \$42

FIRECRACKER SHRIMP shrimp in a sweet and mild Thai chili sauce \$63

SPINACH ARTICHOKE DIP spinach and artichokes with a special blend of cheeses served with pita chips \$41 💟

BEEF MILANO* beef tenderloin bites in our creamy provel cheese sauce with mushrooms and green onions \$53

PEPPER LOIN BITES* marinated beef tenderloin bites in cracked black pepper with red wine reduction \$53

BACON-WRAPPED SCALLOPS scallops wrapped in crispy bacon served on picks \$116

- * Please note, appetizers are priced and portioned as an accompaniment to a meal. Please inform your planner if you would like appetizers as your main course.
- * A la carte appetizer pricing does not include labor fees.
- * Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.

FOOD STATIONS Increase you

SLIDER BAR hamburgers OR BBQ pulled pork sliders served on mini pretzel buns with choice of lettuce, tomato, pickle, sautéed onion, cheese, ketchup, mustard \$5

NACHO/TACO BAR soft tortillas OR tortilla chips served with nacho cheese sauce, black olives, green onions, tomatoes, jalapeños, sour cream, grilled peppers & onions, seasoned beef and blacked chicken \$4

MASHED POTATO BAR served with shredded cheese, green onions, mushroom gravy, bacon, sour cream, butter \$4

MAC N' CHEESE BAR choice of Milano Sauce OR traditional cheddar cheese sauce with bacon, green onions, blackened chicken, seasoned bread crumbs, grated cheese \$4

FRENCH FRY BAR sweet potato fries and waffle fries served with Milano Sauce, chili, green onions, garlic salt, ketchup, cinnamon & sugar, frosting glaze \$3

PRETZEL BAR warm pretzels served with cheese sauce, whipped cream cheese, honey mustard, cinnamon & sugar, strawberry cream cheese \$3

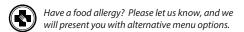
S'MORES BAR marshmallows, graham crackers, and assorted chocolate bars with open flame and sticks for roasting \$3

COOKIES & MILK BAR assorted cookies and flavored milks \$3

* Please note, food stations are priced and portioned as an accompaniment to a meal. Please inform your planner if you would like food stations as your main course.









2-HOUR APPETIZER SERVICE

Choose one of our packages below or customize your order with the a la carte menu. All packages include Bella Catering staff for 2 hours of service time that will set up and break down buffet line along with keeping the buffet line organized. Equipment, disposable wares, and linens for food/bar service tables included.



Pick any five of the basic appetizers below

\$14 PER PERSON

Pricing is based on 8 pieces per person; if needing additional pieces please see a la' carte section \$7 per person for each additional hour

Tuscan

Pick any six of the basic appetizers below

\$15 PER PERSON

Pricing is based on 8 pieces per person; if needing additional pieces please see a la' carte section \$7.5 per person for each additional hour

Godfather
Pick any seven of the basic appetizers below

\$16 PER PERSON

Pricing is based on 9 pieces per person; if needing additional pieces please see a la' carte section \$8 per person for each additional hour

BASIC APPETIZER CHOICES

COLD

Bruschetta Dip w/Pita Chips Caprese Skewers Fruit Tray

Combination Tray (cheese and vegetables w/ranch dip)
Mango Salsa w/Pita Chips (seasonal)

Mini Filo Cup Dessert Pies (assorted flavors)

HOT

Toasted Ravioli w/Meat Sauce Italian Meatballs w/Meat Sauce Teriyaki Meatballs

Honey Buffalo Meatballs

Spinach Artichoke Stuffed Mushrooms baked in red sauce with a blend of cheeses

Thai Peanut Chicken

Spinach Artichoke Dip on Pita Chips Guacamole Wontons w/Sweet Jalapeño Jelly BBQ Pulled Pork Sliders

PREMIUM APPETIZER CHOICES

Add \$3 per person to substitute TWO of the below premium items for any two basic items.

COLD PREMIUM

Milano Salad Poppy Seed Salad Shrimp Cocktail Smoked Salmon Bites

Mini Cheesecakes (assorted flavors)

Premium Fruit and Cheese Tray

 $Finger\ Sandwiches\ ({\it ham/turkey})$

HOT PREMIUM

Spanakopita (Spinach Feta Pie)
Firecracker Shrimp
Crab Stuffed Mushrooms
Pepperloin Bites
Beef Milano
Crab Cakes with Caper Aioli

APPETIZERS

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COID

MILANO SALAD our famous Milano Salad \$58

POPPY SEED SALAD lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella tossed in house made poppy seed dressing \$58

SHRIMP COCKTAIL chilled tail-on shrimp served with house made cocktail sauce and lemon wedges \$58

BLACKENED SHRIMP & PINEAPPLE chilled tailless blackened shrimp and grilled pineapple bites \$63

SMOKED SALMON BITES shaved smoked salmon and dill cream on a cucumber chip with capers \$53

WHOLE SMOKED SALMON market-fresh smoked salmon served with capers, red onion, assorted crackers, and dill creme \$230 (serves ~ 100+)

BRUSCHETTA DIP seasoned diced tomatoes, fresh mozzarella, and basil tossed with garlic and olive oil, served with pita chips \$41

MANGO SALSA house made mango salsa served with pita chips \$35 (seasonal)

FINGER SANDWICHES ham sandwiches and Turkey sandwiches on fresh rolls with cheese, served with mustard and mayonnaise \$53

CAPRESE BITES fresh mozzarella, basil, tomato, and hard salami served on a pick and drizzled with balsamic reduction \$53

FRUIT TRAY assorted seasonal fruit \$58



COMBINATION TRAY assorted cubed cheeses and seasonal veggies with ranch dip \$53 V

PREMIUM FRUIT & CHEESE TRAY assorted premium meats and cheeses, seasonal fruit, nuts, jam, and gourmet crackers, with pickles and olives \$92

MINI CHEESECAKES two-bite mini cheesecakes in assorted flavors \$63 V

MINI PIES one-bite assorted pies in miniature filo crusts \$35 V

CRAB CAKES house mad miniature crab cakes topped with caper aioli \$63

SPINACH ARTICHOKE MUSHROOMS

mushrooms stuffed with spinach, artichoke hearts, and a special blend of cheeses baked in house made red sauce with provel cheese \$46 V

CRAB STUFFED MUSHROOMS mushrooms with crab cake stuffing baked in house made red sauce with provel cheese \$58



TOASTED RAVIOLI our famous jumbo, hand-breaded beef ravioli served with house made meat sauce \$35

GUACAMOLE WONTONS crispy wontons stuffed with creamy guacamole and served with sweet jalapeño jelly \$39

MEATBALLS house made meatballs: Italian, Honey Buffalo, or Teriyaki (choose one) \$29

CAPRESE SLIDERS melted fresh mozzarella, basil, pesto, and tomato on a seasoned bun \$68 With Chicken \$92

BBQ PULLED PORK SLIDERS tender BBQ pulled pork served on mini buns \$44

SPANAKOPITA spinach and feta cheese in filo pastry \$63

THAI PEANUT CHICKEN boneless chicken bites in a creamy Thai peanut sauce \$42

FIRECRACKER SHRIMP shrimp in a sweet and mild Thai chili sauce \$63

SPINACH ARTICHOKE DIP spinach and artichokes with a special blend of cheeses served with pita chips \$41 V

BEEF MILANO* beef tenderloin bites in our creamy provel cheese sauce with mushrooms and green onions \$53

PEPPER LOIN BITES* marinated beef tenderloin bites in cracked black pepper with red wine reduction \$53

BACON-WRAPPED SCALLOPS scallops wrapped in crispy bacon served on picks \$116

- * Please note, appetizers are priced and portioned as an accompaniment to a meal. Please inform your planner if you would like appetizers as your main course.
- * A la carte appetizer pricing does not include labor fees.
- * Consumina raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eaas may increase your risk of food-borne illness.

FOOD STATIONS increase your risk of Pricing is per person

SLIDER BAR hamburgers OR BBQ pulled pork sliders served on mini pretzel buns with choice of lettuce, tomato, pickle, sautéed onion, cheese, ketchup, mustard \$5

NACHO/TACO BAR soft tortillas OR tortilla chips served with nacho cheese sauce, black olives, green onions, tomatoes, jalapeños, sour cream, grilled peppers & onions, seasoned beef and blacked chicken \$4

MASHED POTATO BAR served with shredded cheese, green onions, mushroom gravy, bacon, sour cream, butter \$4

MAC N' CHEESE BAR choice of Milano Sauce OR traditional cheddar cheese sauce with bacon, green onions, blackened chicken, seasoned bread crumbs, grated cheese \$4 FRENCH FRY BAR sweet potato fries and waffle fries served with Milano Sauce, chili, green onions, garlic salt, ketchup, cinnamon & sugar, frosting glaze \$3

PRETZEL BAR warm pretzels served with cheese sauce, whipped cream cheese, honey mustard, cinnamon & sugar, strawberry cream cheese \$3

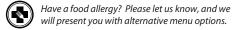
S'MORES BAR marshmallows, graham crackers, and assorted chocolate bars with open flame and sticks for roasting \$3

COOKIES & MILK BAR assorted cookies and flavored milks \$3

* Please note, food stations are priced and portioned as an accompaniment to a meal. Please inform your planner if you would like food stations as your main course







DETAILS

- Passed Appetizer Service: \$50 per appetizer for 2 hours of service.
- Minimum spending of \$500 is required for all off-site catering events
- A 10% service charge will be applied for all off-site events.
- Appetizer package pricing includes 2 hours of service, all equipment necessary for service, disposable wares for your guests, and our professional team to staff your event
- A la carte appetizer pricing and food station pricing does NOT include labor fees.
- For china and silverware upgrade options, please contact your Bella Catering representative for pricing.