

DESSERT PRESENTATIONS

SELECT FOUR \$20 | SELECT SIX \$26

Also Offered A La Carte, Minimum of 50 Pieces Per Item

BUILD YOUR OWN VENETIAN TABLE

COLD OPTIONS

- Tiramisu
- Espresso Crème Brûlée
- Tres Leches Shooters
- Peanut Butter S'mores Shooter
- Chocolate Dipped Cannoli Turtle Cheesecake, Caramel Drizzle
- Key Lime Tartlet
- Traditional Eclair
- Traditional Flan
- Strawberry Shortcake
- Seasonal Panna Cotta
- Open Faced Strawberry Eclair
- Grand Marnier Crème Brûlée
- Blueberry & Raspberry Ricotta Cream Pie
- Nutella & Mascarpone Panna Cotta
- Coconut Panna Cotta, Passion Fruit Compote
- New York Cheesecakes, Strawberry Compote
- Chocolate Mousse, Raspberry Compote
- Brownies
- Strawberry Frasier
- Red Velvet Bombs
- Flourless Cake With Peanut Butter Mousse
- Assorted Cake Shooters

HOT OPTIONS

- Pecan Tart
- Baked Apple Pie
- Seasonal Fruit Cobbler
- Warm Bread Pudding, Crème Anglaise



DESSERT PRESENTATIONS

FLAMING DONUTS

Chef Attendant Required, \$180**

Two Different Types of Donuts Flambéed With Liqueur Amaretto

Grand Marnier

Chambord

Bacardi Rum

\$20 PER PERSON

BUILD YOUR OWN ICE CREAM FLOAT

Root Beer Black Cherry Soda Cream Soda

\$20 PER PERSON

GELATO DISPLAY

Select Three Flavors

Chocolate Chunk (GF)(V) Options Vanilla Bean (GF)(V) Options Salted Caramel Pistachio

Strawberry (GF)(V) Options
Mint Chip (GF)(V) Options

Raspberry Sorbet Lemon Sorbet Mango Sorbet Cookies 'n' Cream Nutella

\$20 PER PERSON

Add Soft & Chewy Cookies for Ice Cream Sandwiches! \$55.00** Per Dozen

DONUT DISPLAY

VANILLA BEAN

Coated with Vanilla Granulated Sugar, Vanilla Glaze, Chocolate Glaze, Almond Chunk Glaze or Filled With Pastry Cream Coated With Sugar

CHOCOLATE

Coated With Blueberry Glaze

\$45 PER DOZEN

DESSERTS ENHANCEMENTS

\$60 PER DOZEN

Minimum Order of Four Dozen Per Type

- Assorted French Macarons
- House Made Cupcakes, Swiss Meringue Buttercream
- House Made Chocolate Truffles
- Chocolate Covered Strawberries
- House Made Soft & Chewy Cookies



AFTER DINNER OFFERINGS

LATE NIGHT BITES BUTLER PASSED

50 PIECES MINIMUM | \$10 PER PIECE

- Gourmet Grilled Cheese, Roasted Tomato Soup
- Chicken Empanadas, Avocado Aioli
- Chicken Tostadas, Warm Queso
- Lobster Roll, Hawaiian Hot Dog Style Bun
- Beef Sliders, Cheddar, Fried Onions, Horseradish Cream
- Italian Meatballs, Spicy Marinara
- Truffle & Parmesan Fries Presented in Take Out Boxes
- Chicken Pot-Stickers, Asian Slaw, Soy Dipping Sauce
- Pork Belly Taco, Steamed Bun, Spicy Aioli

MAC 'N' CHEESE DISPLAY

Select Two, One Hour Service

- Bella Blend (Gruyère, Aged Cheddar, Brie)
- Gruyère, Leek & Pancetta
- Aged Cheddar, Chicken & Pesto
- Smoked Gouda & Maine Lobster
- Truffle & Parmesan

\$18 PER PERSON

SLIDER DISPLAY

Select Two, One Hour of Service | Includes Truffle Fries Shooters

- Wagyu Beef Sliders
 Lettuce, Roasted Tomato Aioli, Gruyère
- Lamb Slider
 Curly Endive, Tomato Jam, Goat Cheese
- Nashville Style Hot Chicken Sausage Sliders Creamy Slaw, Pickles, Cheddar
- Black Bean & Mushroom Slider Harissa Aioli, Arugula
- Blackened Chicken Slider
 Arugula, Tomato & Smoked Bacon Jam
- Crab Sliders
 Frisée, Petit Crab Cake, Onion Remoulade

\$18 PER PERSON

FAREWELL FAVOR TABLE

Pricing Varies Upon Offerings. Inquire with Catering Department. Send your guests off with a thoughtful & personalized favor, sweet or savory, created by Bella Collina's talented pastry team. Includes box or wrapping as needed.

