

A LA CARTE MENU

Lunch



BELLA COLLINASM
WEDDINGS & EVENTS

CHILLED BUFFET

COBURGO

- Grilled Chicken Breast, House Greens, Grape Tomatoes
- Hard Boiled Eggs, Bacon, Red Onions & Blue Cheese Dressing
- Turkey BLT Wrap
- Ham, Swiss, Rye Bread
- Tuna Salad, Lettuce, Tomato, Butter Croissant
- Old Fashioned Potato Salad, Cole Slaw & Fresh Fruit Salad
- Mini Banana Cream Pies & Florida Key Lime Pies

\$36 PER PERSON

CRETE

- Basket of Greens, Cucumbers, Olives, Feta, Red Onions, Balsamic & Greek Vinaigrette
- Roasted Artichoke & Fusilli Pasta Salad
- Red Pepper Hummus, Sundried Tomato Tapenade
- Crispy Pita Points & Grilled Vegetables
- Mediterranean Vegetarian Wrap
- Grilled Chicken Caesar Wrap
- Roast Beef, Caramelized Onions, Tomato Jam, Havarti Cheese, Focaccia Roll
- Berry Ricotta Cream Pie & Bread Pudding

\$39 PER PERSON

PENDIO

- Spinach Salad, Boursin Cheese, Candied Walnuts, Raspberry Vinaigrette
- Marinated Shrimp & Couscous Salad
- Roasted Mushroom, Grilled Asparagus & Oven Roasted Tomatoes
- Gourmet Skewers, To Include:
- Fresh Melon & Prosciutto Skewer
- Scallop & Peppadew Pepper, Green Onion, Balsamic Dressing Skewer
- Sesame Crusted Tuna, Roasted Sweet Potato Skewer
- Citrus Grilled Chicken, Sweet Bell Peppers, Lime Vinaigrette Skewer
- Raspberry Tart & Chocolate Opera

\$45 PER PERSON

HOT BUFFET

MINI GOURMET SANDWICHES

All Sandwiches Come With An Assortment of Kettle Style Chips, Pasta Salad & Fruit Salad

CHOICE OF THREE

- Marinated Shrimp & Chorizo Salad, Bibb Lettuce, Avocado Aioli, Soft Roll
- BBQ Smoked Beef Brisket, Sharp Cheddar Cheese, Caramelized Onions, Horseradish Aioli, Brioche Roll
- Pressed Salami, Pepperoni, Provolone, Banana Peppers, Spinach, Italian Loaf
- Buffalo Chicken & Provolone Slider, Lettuce, Tomato, Soft Roll
- Plant Based "Beef" Slider, Mushrooms, Roasted Red Pepper Chimichurri, Ciabatta Roll
- Smoked Ham & Gouda, Spicy Mustard, Pretzel Bun

\$46 PER PERSON

THE ALAMO

- Fried Corn Tortillas, House Made Guacamole
- Grilled Chorizo, Hominy & Roasted Pepper Salad
- Choice Beef or Chicken Fajita Station
- Marinated Beef or Chicken, Corn, Black Bean & Red Pepper Relish
- Flour Tortillas, Sour Cream, Diced Tomatoes, Aged Cheddar Cheese
- Blackened Shrimp & Snapper, Cilantro Cream
- Chipotle Rubbed Chicken
- Refried Beans & Fiesta Rice
- Jalapeño & Cheddar Corn Bread
- Traditional Flan
- Fried Churros, Rolled In Cinnamon Sugar

\$48 PER PERSON

LIPSIA

- Basket of Greens, Red Onions, Grape Tomatoes, Cucumbers, Garlic Croutons
- Champagne & Herb Vinaigrette
- Grilled Vegetable Ratatouille
- Seared Mahi Mahi, Grain Mustard Sauce
- Grilled Skirt Steak, Cilantro Chimichurri
- Roasted Fingerling Potatoes & Marinated Vegetables
- Assortment of Pastries & Tarts

\$52 PER PERSON

TRADITIONAL PIZZA DISPLAY

- Tossed Caesar Salad
- Garlic Knots
- Thin Crust or Regular Crust
- Includes House Made Marinara, Mozzarella Cheese
- Two Styles of Pie & Three Different Toppings Each
- **Toppings:** Ham, Ricotta, Pepperoni, Anchovies, Pineapples, Red Onions,
- Black Olives, Italian Sausage, Banana Peppers, Fresh Mozzarella, Tomatoes,
- Fresh Basil

\$35 PER PERSON

CHILLED PLATED LUNCHEONS

All Plated Luncheons Include Artisan Rolls & Butter

SELECT ONE ENTRÉE & ONE DESSERT

ENTRÉE

SEASONED VEGETABLE SALAD

Mixed Greens, Charred Asparagus, Pickled Carrots, Marinated Broccolini, Grilled Cauliflower, Baby Heirloom Tomatoes, Tabbouleh, Citrus Ricotta Cheese, Lavash Cracker

\$30 PER PERSON

BLACKENED CHICKEN SALAD

Baby Greens, Strawberries, Raspberries, Blueberries, Candied Pecans, Goat Cheese, Citrus Vinaigrette

\$35 PER PERSON

GRILLED JUMBO SHRIMP SALAD

Local Blackberries, Mixed Greens, Watercress, Camembert, Toasted Macadamia Nuts, Mandarin Oranges, Honey Vinaigrette

\$45 PER PERSON

CHILLED CRAB & FARRO TIMBALE

Hearts of Palm, Baby Heirloom Tomatoes, Avocado Buttermilk Dressing

\$50 PER PERSON

DESSERT

KEY LIME TART

TIRAMISU

CHOCOLATE MOUSSE, RASPBERRY JAM

HOT PLATED LUNCHEONS

All Plated Luncheons Include Artisan Rolls & Butter

SELECT ONE ENTRÉE & ONE DESSERT

ENTRÉE

SEARED FRENCH CUT CHICKEN & GNOCCHI

Vegetable Medley, Parmesan Cream

\$65 PER PERSON

HERB ROASTED CHICKEN

Wild Mushrooms, Parmesan Risotto, Broccolini, Truffle Cream

\$65 PER PERSON

PAN SEARED SALMON

Red Pepper Polenta Cake, Baby Green Beans, Hearts of Palm, Citrus Beurre Blanc

\$70 PER PERSON

BRAISED BEEF SHORT RIBS

Parsnip & Potato Purée, Roasted Vegetables, Crispy Shallots & Red Pepper Garnish, Demi-Glace

\$75 PER PERSON

DESSERT

CRÈME BRÛLÉE

STRAWBERRY SHORTCAKE

LEMON MERINGUE TART

WARM CHOCOLATE BROWNIE A LA MODE

MID-DAY BREAKS

30 MINUTES OF SERVICE

CLASSIC TREATS

- Reese's Cups, Hershey's Chocolate Bars, Twizzlers, Kit Kat Bars
- Assorted Kettle Style Chips (Mesquite Barbecue, Sour Cream, Salt & Vinegar)
- Assorted Dr. Brown's Soda, Black Cherry, Root Beer, Cream Soda, Ginger Ale

\$18 PER PERSON

MOVIE NIGHT

- Buttered Popcorn
- Nachos & Cheese Dip
- Mini All Beef Hot Dogs
- Sour Patch Kids, M&Ms, Chocolate Chip Cookies
- Assorted Coke Products

\$22 PER PERSON

COOKIES & COFFEE

SELECT THREE COOKIES

- House Made Soft & Chewy Cookies
- Chocolate Chip
- Peanut Butter
- Oatmeal Raisin
- White Chocolate Chip Macadamia Nut
- Gourmet Coffee Station
- Caramel & Vanilla Flavored Syrups Vanilla, Hazelnut, Almond Milk Creamers

\$25 PER PERSON

POMODORO

- Roasted Tomato Soup, Gourmet Grilled Cheese
- Traditional Tomato Bruschetta
- Vine Ripe Tomatoes, Fresh Mozzarella, Balsamic Drizzle Skewers
- Sundried Tomato Tapenade, Pita Points

\$30 PER PERSON





GOURMET GRILLED CHEESE BAR

- Roasted Tomato Soup Cups
- Brie, Fig Jam & Arugula on Multigrain Bread
- Pesto Chicken, Mozzarella, Tomato Jam, Frisée,
- Sourdough Bread
- Braised Beef, Havarti, House Made BBQ Sauce, Caramelized Onions, Rye Bread
- Assorted Craft Sodas

\$32 PER PERSON

LATIN FLAIR

- Beef Empanadas, Chimichurri
- Chipotle Braised Chicken Arepas, Avocado Salad, Corn Masa
- Yucca Fries, Garlic Dipping Sauce
- Fruit Skewers, Agave Drizzle
- Sweet Plantains
- Coconut Guava Cheesecake & Pineapple Upside Down Cake

\$35 PER PERSON

ASIAN FARE

Presented in Asian Style Take-Out Boxes With Chopsticks & Traditional Flatware

- Vegetable Pot Stickers, Chili Sauce
- Tempura Green Beans, Yum Yum Sauce
- Chicken Yakitori, Soy Ginger Glazed
- Pork Belly BBQ Bao, Soy Dipping Sauce

\$35 PER PERSON