

A LA CARTE MENU

Breakfast



BELLA COLLINASM
WEDDINGS & EVENTS

BREAKFAST BUFFET

20 GUEST MINIMUM

RISE & SHINE

- Seasonal Fresh Fruit Display
- Assorted Muffins, Danishes, Butter Croissants
- Cream Cheese, Butter, Assorted Fruit Preserves
- Scrambled Eggs
- Hardwood Smoked Bacon & Sausage Links
- Roasted Red Bliss Potatoes

\$28 PER PERSON

MORNING HAS BROKEN

- Seasonal Fresh Fruit Display
- Honey Greek Yogurt Parfait, House Made Granola, Macerated Berries
- Danishes, Butter Croissants
- Assorted Bagels, Assorted Muffins
- Cream Cheese, Butter, Assorted Fruit Preserves
- Fresh Scrambled Eggs
- Silver Dollar Pancakes, Maple Syrup
- Hardwood Smoked Bacon & Sausage Links
- Creamy Irish Steel Cut Oatmeal

\$35 PER PERSON

LAKE SIENA SUNRISE

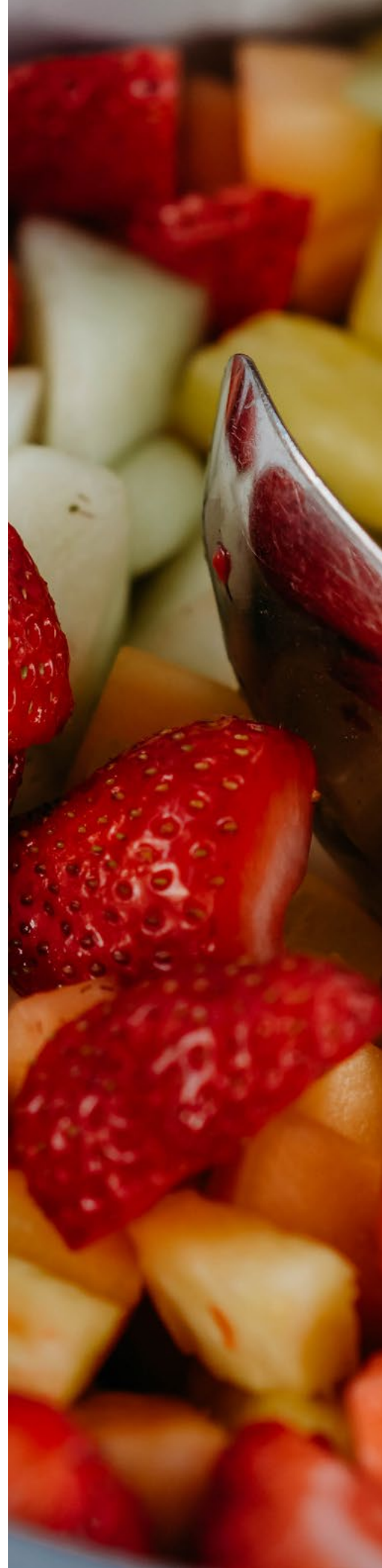
- Individual Florida Fruit Salad
- Honey Greek Yogurt Parfait, House Made Granola, Macerated Berries
- Danishes, Butter Croissants, Coffee Cake, Assorted Bagels
- Cream Cheese, Butter, Assorted Fruit Preserves
- Spinach, Roasted Mushroom & Goat Cheese Frittata
- Traditional Eggs Benedict, Truffle Hollandaise
- French Toast, Tropical Fruit Chutney
- Hardwood Smoked Bacon & Sausage Links
- Hash Brown Casserole

\$40 PER PERSON

BELLA SUNRISE

- Individual Tropical Fruit Salad
- Honey Greek Yogurt Parfait, House Made Granola, Macerated Berries
- Chocolate Croissants, Butter Croissants, Coffee Cake, Warm Sticky Buns
- Smoked Salmon Display, To Include:
- Sliced Tomatoes, Red Onions, Cream Cheese, Hardboiled Egg
- Plain & Everything Bagels
- Prosciutto Baked Eggs Florentine
- Country Fried Steak, Buttermilk Biscuit, Sausage Gravy
- Buttermilk Pancakes, Maple Syrup, Warm Blueberry Compote
- Hardwood Smoked Bacon & Sausage Links
- Roasted Yukon Gold Potatoes, Peppers & Onions

\$45 PER PERSON



PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE PARKER HOUSE ROLLS, BUTTER, ARTISAN JAMS & PRESERVES

1ST TEE

First Course

Tropical Fruit Salad, Vanilla Yogurt

Entrée

Freshly Scrambled Eggs, Hardwood Smoked Bacon, Country Style Roasted Potatoes

\$28 PER PERSON

CAVALLO

First Course

Florida Oranges, Seasonal Berries, Whipped Cream

Entrée

Vanilla Bean French Toast, Balsamic Macerated Strawberries, Sausage Links, Roasted Pineapple & Brown Sugar Compote

\$32 PER PERSON

SOUTHERN BELLE

First Course

Savory Crepe, Smoked Salmon, Crème Fraîche, Pickled Onions, Chives

Entrée

Smoked Brisket Hash, Poached Egg, Hash Brown Casserole, Sausage Gravy, Green Onions

\$36 PER PERSON

CELEBRATION

First Course

Prosciutto Wrapped Melon, Burrata & Basil

Entrée

Citrus and Lump Crab Salad, Poached Eggs, Hollandaise, Asparagus Fingerling Potato Hash

\$40 PER PERSON



BREAKFAST ENHANCEMENTS

CHOICE OF THE FOLLOWING

- Greek Yogurt, Seasonal Berries & House Made Granola
- Egg & Cheese Biscuit or Bagel
- Ham, Egg & Cheese Croissant
- Bacon, Ham or Sausage & Cheese Biscuit or Bagel
- Morning Burrito: Scrambled Eggs, Cheddar Cheese & Choice of Bacon, Sausage, Turkey Sausage or Tofu & Vegan Cheese, Flour Tortilla
- Individual Quiche, Seasonal Ingredients
- Sliced Fresh Fruit
- Spinach, Artichoke, Mushroom & Goat Cheese Frittata

\$8 PER PERSON

CHEF ENHANCEMENTS

CHOICE OF THE FOLLOWING PER DOZEN

FRUIT KABOBS

Honey Yogurt

\$36 PER DOZEN

ARTISAN BREAKFAST PASTRIES

Scones, Butter Croissants, Danishes, Petit Cheddar Biscuits

\$45 PER DOZEN

ASSORTED N.Y. STYLE BAGELS

Cream Cheese, Whipped Butter

\$45 PER DOZEN

SMOKED SALMON, MINI BAGELS

Tomatoes, Pickled Red Onion, Capers, Hardboiled Egg,
Chive Crème Fraîche

\$50 PER DOZEN

BREAKFAST STATIONS

*Chef Attendant Required, \$180** Per Station. Stations Must be Ordered Based on Total Guest Count.*

OMELET STATION

Smoked Ham, Bacon, Turkey, Pork Sausage, Roasted Mushrooms, Red Onion, Red Bell Peppers, Asparagus, Tomatoes, Aged Cheddar, Swiss Cheese, Goat Cheese

\$18 PER PERSON

BELGIAN WAFFLE, PANCAKE OR FRENCH TOAST

Choice of One Breakfast Item, Warm Poached Stone Fruits, Whipped Butter, Maple Syrup

\$18 PER PERSON

BRUNCH STATIONS

*Chef Attendant Fee \$180** Per Station. Stations Must be Ordered Based on Total Guest Count.*

HONEY BAKED PIT HAM

Dijon Mustard, Flaky Cheddar Biscuits

\$370 | SERVES 30

SALMON WITH ARTICHOKE & SPINACH EN CROUTE

Grilled Asparagus, Dill Crème Fraîche

\$395 | SERVES 20

HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

Red Wine Jus, Horseradish Cream, Artisan Rolls

\$650 | SERVES 30

ROASTED TENDERLOIN OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

\$850 | SERVES 20

UPGRADE TO WAGYU BEEF ADDITIONAL \$750 | SERVES 15

BRUNCH TABLES

MARKET TABLE

Rouge Creamery Smokey Blue, Brie, Manchego, Aged Cheddar, Herb Crusted Goat Cheese, Seasonal Fruit Display, Jams, Dried Fruits, English Crackers & Bread Display

\$24 PER PERSON

ANTIPASTO TABLE

Marinated & Cured Olives, Roasted Peppers, Artichokes, Grilled Mushrooms, Prosciutto Di Parma, Bresola, Cappicola & Soppresata Chef's Selection of Cheeses, Rustic Italian Bread & House Made Focaccia

\$28 PER PERSON

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

A LA CARTE MENU

Dinner



BELLA COLLINASM
WEDDINGS & EVENTS

BUTLER PASSED

50 PIECE MINIMUM | \$10.00 PER PIECE

CHILLED

- Smoked Salmon Mousse, Blini, Crème Fraîche
- Shrimp Cocktail, Cocktail Sauce (GF)
- Petit Lobster Roll, Lemon Aioli
- Wild Mushroom Tart, Goat Cheese (V)
- Caribbean Lobster & Pineapple, Filo Cup
- Beef Tartar, Capers, Edible Spoon
- Peruvian Ceviche
- Goat BLT, Savory Gruyere
- Smoked Salmon Dip, Micro Basil, Maple Pancetta, Savory Gruyere
- Pimento Cheese Deviled Eggs (GF)
- Antipasto Skewer (GF)

WARM

- Tofu Brochette with Tomato & Soy Dipping Sauce (V)
- Maryland Style Crab Cake, Sriracha Aioli
- Vegetable Spring Roll, Thai Chili Sauce (V)
- Sicilian Eggplant Caponata Tart (Veg)
- Blackened Prawn, Spicy Aioli (GF)
- Indian Style Samosas, Tamarind Sauce & Mint Chutney
- Mushroom Arancini, Truffle Crema (GF)
- Coconut Shrimp, Orange Horseradish Marmalade
- Prosciutto Wrapped Sea Scallop (GF)
- Beef Brochette, Chimichurri (GF)
- Tandoori Chicken Satay, Cucumber Riata (GF)
- Seared Scallop, Pickled Ginger Mignonette (GF)
- Lamb Kofta, Yogurt Cucumber Dressing
- Korean Fried Chicken Skewer, Gochujang Ranch
- Charred Hanger Steak, Tomato Jam, Arugula, Petit Cheddar Biscuit



CULINARY DISPLAYS

ONE HOUR OF SERVICE 10 GUEST MINIMUM

FROM THE EARTH

Selection of Raw, Grilled & Marinated Vegetables, Grape Tomatoes, Baby Carrots, Celery, Portobello Mushrooms, Asparagus, Squash & Zucchini, Bell Peppers, Eggplant, Cremini Mushrooms Ranch & Sundried Tomato Dip

\$22 PER PERSON

MARKET TABLE

Seasonal Fruit Display
Lamb Chopper, Smokey Blue, St. Andre Brie, Aged Manchego, Barbers English Cheddar, Crusted Goat Cheese
House Made Jams, Dried Fruits, Lavash English Crackers & Rustic Bread Display

\$24 PER PERSON

MEDITERRANEAN TABLE

Eggplant Baba Ganoush, Herb Tabbouleh, Sun Dried Tomato Tapenade
White Bean Hummus, Red Bell Pepper Hummus, Roasted Cremini Mushrooms, Marinated Olives, Raw Carrot & Celery Sticks, Pita Bread & Pita Chips

\$24 PER PERSON

ANTIPASTO TABLE

Marinated & Cured Olives, Roasted Peppers, Artichokes, Grilled Mushrooms
Prosciutto Di Parma, Bresola, Cappicola & Soppressata, Assorted Italian Cheeses
Garlic & Herb Oil Infused Dipping Oil, Unsalted Butter, Rustic Italian Bread & House Made Focaccia

\$28 PER PERSON

CHILLED SEAFOOD DISPLAYS

FRESHLY SHUCKED OYSTERS & CLAMS

100 PIECE MINIMUM | \$9 PER PIECE

STONE CRAB CLAWS

MARKET PRICE | ONLY OFFERED IN SEASON

CHEF'S CHOICE OF ASSORTED SUSHI ROLLS

20 ROLL MINIMUM | \$21 PER ROLL

CULINARY STATION

PIEDMONT RISOTTO

PLEASE SELECT TWO

LOBSTER & TRUFFLE RISOTTO

English Peas, Wild Mushrooms

ASPARAGUS RISOTTO

Spinach, Corn, Shiitake Mushrooms

PARMESAN RISOTTO

Braised Beef Short Ribs, Barolo Reduction

CHARRED CORN RISOTTO

Seared Scallops

BUTTERNUT SQUASH RISOTTO

Applewood Smoked Bacon & Maple Butter

\$40 PER PERSON

PASTA STATION

PLEASE SELECT TWO

Chef Attendant Optional

Includes Shaved Parmesan & House Made Rustic Garlic Bread

GNOCCHI

Sundried Tomatoes, Spinach, Pine Nuts, Basil,
White Wine Sauce

PAPPARDELLE PASTA

Beef Short Ribs, Peas, Wild Mushrooms,
Spicy Arrabbiata Sauce

CAMPANELLE PASTA

Grilled Chicken, Asparagus, Tomatoes, Basil Pesto Sauce

(Gluten Free Pasta Available)

\$40 PER PERSON

SHRIMP & GRITS

Key West Rock Shrimp, Crispy Pancetta,
Jacksonville Cheddar Cheese Grits, Red Pepper Coulis

\$25 PER PERSON

PAELLA DISPLAY

Saffron Rice, Chorizo, Shrimp, Clams, Mussels & Vegetables

\$35 PER PERSON

CRAB CAKE

Chef Attendant Optional

Jumbo Lump Crab, Spicy Slaw, Sriracha Aioli

\$35 PER PERSON

ASIAN FARE

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



CARVING STATIONS

Select One of the Following Side Dishes: Truffle Whipped Potatoes, Red Bliss Mash, Roasted Fingerling Potatoes, Wild Rice, Rainbow Baby Carrots, or Marinated Vegetable Medley. Stations Must Be Ordered Based on Total Guest Count. Chef Attendant Required, \$180** Per Station.

LEMON THYME MARINATED MAHI MAHI

Wrapped In Banana Leaf, Pineapple Salsa, Lavash

\$370 | SERVES 20

SALMON WITH ARTICHOKE & SPINACH EN CROUTE

Dill Crème Fraiche

\$395 | SERVES 20

OVEN ROASTED TURKEY

Turkey Gravy, Roasted Garlic Aioli, Artisan Rolls

\$330 | SERVES 30

ROSEMARY & GARLIC MARINATED LEG OF LAMB

Madeira Jus, Cucumber-Yogurt Sauce, Olive Rolls

\$390 | SERVES 20

HONEY BAKED PIT HAM

Dijon Mustard, Flaky Biscuits

\$370 | SERVES 30

HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

\$850 | SERVES 30

CEDAR PLANK SALMON

Tomato & Olive Salsa, Focaccia Bread

\$425 | SERVES 40

ROASTED TENDERLOIN OF BEEF

Horseradish Cream, Red Wine Jus, Artisan Rolls

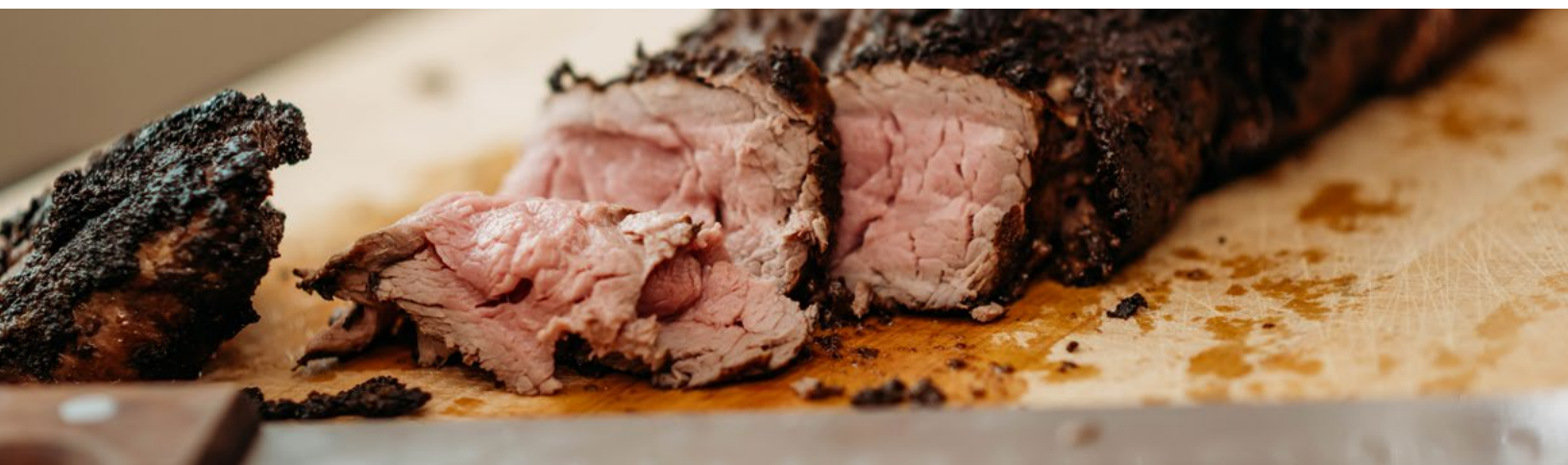
\$650 | SERVES 20

UPGRADE TO WAGYU BEEF ADDITIONAL \$850 | SERVES 15

ROASTED STEAMSHIP OF BEEF

Rosemary & Garlic Jus, Horseradish Cream, Artisan Rolls

\$1375 | SERVES 120



PLATED DINNERS

THREE COURSE MINIMUM

SOUPS

- Creamy Roasted Tomato Soup, Parmesan Crisp
- Vichyssoise, Creamy Potato & Leek
- Lobster & Sweet Corn Bisque, Sherry Reduction *(GF)*
- Roasted Butternut Squash Soup, Whipped Chevre
- Clam Chowder, Seed Cracker, Brandy Reduction
- Italian Wedding

\$14 PER PERSON

SALADS

- Hearts of Romaine, Aged Parmesan Crisp, Caesar Dressing
- Spinach, Frisée, Roasted Beet Salad, Red Beets, Goat Cheese, Candied Pecans, Dried Cranberries, Blood Orange Vinaigrette
- Winter Greens, Sliced Almonds, Sun-Dried Cranberries, Julienned Fennel & Pears, White Balsamic Dressing
- Garden Greens, Sun Dried Tomatoes, Red Onions, Toasted Pine Nuts, Boursin Cheese, Balsamic Vinaigrette
- Baby Iceberg, Applewood Smoked Bacon, Blue Cheese Crumbles, Grape Tomatoes, Herb Buttermilk Dressing
- Bibb Lettuce, Dried Cherries, Blue Cheese, Grape Tomatoes, Spiced Pecans, Red Verjus Vinaigrette
- Red Oak Lettuce, Almond Crusted Goat Cheese, Asparagus, Marinated Tomatoes, Almond Vinaigrette
- Heirloom Tomatoes, Buffalo Mozzarella, Petite Basil, Balsamic

\$17 PER PERSON

APPETIZERS

- Three Cheese Ravioli, Crispy Pancetta
- Meat Bolognese, Pappardelle, Shaved Asiago
- Ahi Tuna Crudo, Cucumber, Peppadew Pepper, Fried Capers, Preserved Lemon Crème Fraîche
- Cream of Cauliflower, Seared Sea Scallop, Pepitas, Spicy oil
- Seared Duck Breast, Petite Arugula Salad, Applewood Smoked Bacon Vinaigrette
- Jumbo Scallop, Meyer Lemon-Fennel Risotto
- Sweet & Spicy Shrimp, Polenta, Tomato Capers Jam
- Mushroom Ravioli, Truffle Foam

\$25 PER PERSON



PLATED DINNERS

All Plated Dinners Include Artisan Rolls & Butter

SURF & TURF

5 oz. Grilled Filet Mignon & Choice of One 4 oz. Seafood

- Sea Bass
- Butter Poached Lobster
- Seared Salmon
- Jumbo Crab Cake

Choice of Two Sides

- Vidalia Onion Whipped Potatoes
- Garlic Whipped Potatoes
- Truffle Whipped Potatoes
- Sweet Potato Mash
- Roasted Fingerling Potatoes
- Wild Mushroom Risotto Parmesan Risotto
- Grilled Zucchini, Squash and Roasted Red Peppers
- Broccolini & Petite Carrots
- Asparagus

Choice of Two Sauces

- Red Wine Jus
- Peppercorn Jus
- Citrus Beurre Blanc
- Dijon Butter
- Garlic & Herb Beurre Blanc
- Black Garlic Beurre Blanc

\$105 PER PERSON

Upgrade to Wagyu Additional \$75 Per Person



MEAT ENTRÉES

KUROBUTA DOUBLE PORK CHOP

Parsnip Puree, Haricots Verts, Roasted Tomato, Smoked Bacon Demi-Glace

\$75 PER PERSON

SAUTÉED VEAL SCALOPPINI

Saffron Risotto, Broccolini, Citrus Gremolata, Mushroom Jus

\$80 PER PERSON

GRILLED RIBEYE

Roasted Marble Potatoes, Sautéed Garlic, Roasted Red Pepper & Broccolini, Red Wine Jus

\$82 PER PERSON

GRILLED FILET MIGNON

Truffle Whipped Potatoes, Wild Mushroom & Tomato Ragout, Petite Carrot, Asparagus, Red Wine Jus

\$85 PER PERSON

Upgrade to Wagyu Additional \$120 Per Person

SEAFOOD ENTRÉES

HERB CRUSTED SALMON

Horseradish Mash, Asparagus, Shaved Fennel, Lemon Dill Butter

\$60 PER PERSON

GRILLED SALMON *(GF)*

Beluga Lentil Risotto, Petite Carrots, Spinach, Roasted Tomato Pistou, Lemon Dill Vinaigrette

\$65 PER PERSON

PAN SEARED HALIBUT & SHRIMP *(GF)*

Red Bliss Potato, Peas, Heirloom Tomatoes, Squash, Pancetta, Seafood Nage

\$70 PER PERSON

BRAISED BEEF SHORT RIB

Braised Beef-Gnocchi Ragout, Wild Mushrooms, Petite Carrots, Truffle Sauce, Roaring 40's Butter

\$85 PER PERSON

ROASTED RACK OF LAMB

Warm Fregola Sarda Salad, Haricots Verts, Olives, Feta Cheese, Chermoula Sauce

\$95 PER PERSON

BONE-IN FILET OF BEEF

Duck Fat Roasted Fingerling Potatoes, Brussel Sprouts, Heirloom Apples, Bordelaise Sauce, Petit Herbs

\$95 PER PERSON

PAN SEARED SNAPER

Herbed Couscous, Haricots Verts, Roasted Sweet Potato, Pepper Escabeche Sauce

\$70 PER PERSON

SEARED SEA BASS *(GF)*

Coconut Cilantro Rice, Baby Bok Choy, Snow Peas, Charred Baby Peppers, Petite Herbs, Spicy Soy Glaze

\$75 PER PERSON

PARMESAN CRUSTED GROUPEL

Warm Fregola Sarda Salad, Haricots Verts, Olives, Feta Cheese, Chermoula Sauce

\$75 PER PERSON

CHICKEN ENTRÉES

CHICKEN PICCATA

Capellini Pasta, Roasted Romanesco, Broccolini,
Lemon Chive Beurre Blanc

\$50 PER PERSON

CHICKEN SCALLOPINI

Roasted Tomato Risotto, Asparagus,
Mozzarella Cheese, Mushroom Jus

\$50 PER PERSON

CRISPY STUFFED CHICKEN

Red Bliss Mashed Potato, Raclette Cheese,
Prosciutto, Broccolini, Sun Dried Tomato
Cream Sauce

\$55 PER PERSON

FRENCH CUT CHICKEN BREAST

Smoked Gouda Grits, Charred Corn, Haricots
Verts, Roasted Tomatoes, Thyme & Grain
Mustard Jus

\$60 PER PERSON

SPINACH & ARTICHOKE STUFFED CHICKEN

Garlic Mashed Potatoes, Broccoli,
Roasted Tomatoes, Herb Buerre Blanc

\$65 PER PERSON

SUNDRIED TOMATO & GOAT CHEESE STUFFED CHICKEN BREAST

Pesto Whipped Potatoes, Broccolini,
Roasted Tomatoes, Herb Beurre Blanc

\$65 PER PERSON

PROSCIUTTO WRAPPED CHICKEN

Creamy Chevre Polenta, Wild Mushroom
Ragout, Aged Sherry Reduction, Crispy Sage

\$65 PER PERSON



VEGETARIAN & VEGAN ENTRÉES

THREE CHEESE RAVIOLI

Eggplant & Tomato Ragout, Micro Herbs

\$40 PER PERSON

EGGPLANT PARMESAN

Chef's Choice of Pasta, Vegan Mozzarella
Marinara, Rustic Garlic Bread

\$40 PER PERSON

BUTTERNUT SQUASH RAVIOLI

Swiss Chard, Haricots Verts, Spiced Tomato Sauce

\$40 PER PERSON

CABBAGE WRAP

Spiced Rice, Raisins, Pecans, Glazed Carrots,
Green Curry Coconut Sauce

\$40 PER PERSON

VEGETARIAN LASAGNA ROULADE

Zucchini, Squash, Roasted Pepper, Asparagus,
Bechamel, Spiced Tomato Sauce

\$45 PER PERSON

PLANT BASED "CHICKEN" & VEGETABLES STIR FRY

Coconut Rice, Cilantro, Baby Peppers, Bok Choy,
Carrots, Soy Glaze

\$45 PER PERSON



PLATED DESSERTS

KEY LIME TART

Raspberry Purée

\$14 PER PERSON

PECAN PIE

Caramel Sauce, Vanilla Ice Cream

\$14 PER PERSON

APPLE TORTE

Vanilla Gelato

\$14 PER PERSON

DECADENT CHOCOLATE CAKE

Stone Fruit Compote

\$15 PER PERSON

CHEESECAKE CRUNCH

Blueberry & Raspberry Compote

\$15 PER PERSON

DINNER BUFFETS

PARIGI

- Baby Arugula, Shaved Fennel, Roasted Peppers, Orange Segments, Lemon Vinaigrette
- Mediterranean Calamari Salad, Banana Peppers, Olives, Tomatoes, Charred Tomato Vinaigrette
- Antipasto Salad, Italian Dressing
- Pan Seared Mahi Mahi, Putanesca Sauce
- Chicken Saltimbocca, Basil Leaf, Balsamic Jus
- Broccolini, Herb Roasted Potatoes

\$110 PER PERSON

SMOKING SUMMER

- Iceberg, Grape Tomatoes, Applewood Smoked Bacon, Ranch Dressing
- Cole Slaw & Southern Potato Salad
- Roasted Chipotle BBQ Chicken
- Hickory Smoked Beef Brisket
- Seared Citrus Salmon
- Butter Braised Corn on The Cob
- Molasses Baked Beans
- Jalapeño Cheddar Corn Bread, Sweet Butter
- Seasonal Cobbler
- Homemade Apple Pie

\$120 PER PERSON



DINNER BUFFETS

LEONARDO DA VINCI

- Traditional Caesar Salad, Garlic Croutons
- Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil
- Display of Grilled Seasonal Vegetables
- Skirt Steak with Balsamic Jus
- Chicken Piccata, Capers, Artichokes, Arugula, Lemon Beurre Blanc
- Seared Salmon, Sautéed Spinach, Salmorejo Sauce
- Garlic Whipped Potatoes
- Roasted Root Vegetables

\$140 PER PERSON

SOLENTA

- Arcadia Lettuce, Roasted Golden Beets, Radishes, Cucumber, Hazelnuts, Creamy Poblano Feta Dressing
- Couscous Salad, Olives, Banana Peppers, Red Onion, Cucumbers, Tomatoes, Feta Cheese, Red Wine Vinaigrette
- Seared Red Snapper, Poblano Cream Sauce
- Chicken Milanese, Arugula, Mozzarella & Tomato Salad
- Pork Roulade, Stuffed with Wilted Spinach, Apricots, Honey Mustard Sauce
- Cornmeal & Pepper Souffle
- Herb Marinated Cauliflower & Charred Baby Peppers

\$150 PER PERSON

LEPOLI

- Clam Chowder, Seed Cracker, Brandy Reduction
- Romaine Hearts, Blistered Grape Tomatoes, Crispy Pancetta, Garlic Croutons,
- Roasted Pepper Parmesan Dressing
- Chilled Shrimp Display Over Ice, Fresh Lemon, Cocktail Sauce
- Marinated Asparagus, Shaved Parmesan, Champagne Vinaigrette
- Pan Seared Golden Tile, Spinach Cumin Condiment
- Whole Roasted Steamship of Beef
- Rosemary & Garlic Jus, Horseradish Cream, Warm Rolls
- Sweet Pea, Parmesan Risotto
- Glazed Carrots

\$170 PER PERSON



A LA CARTE MENU

Dessert



BELLA COLLINASM
WEDDINGS & EVENTS

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 <i>(GF)(V) Options</i>	Raspberry Sorbet
Vanilla Bean <i>(GF)(V) Options</i>	Lemon Sorbet
Salted Caramel	Mango Sorbet
Pistachio	Cookies 'n' Cream
Strawberry <i>(GF)(V) Options</i>	Nutella
Mint Chip <i>(GF)(V) Options</i>	

\$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.

