

A LA CARTE MENU

# Breakfast



BELLA COLLINA<sup>SM</sup>  
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

## MORNING HAS BROKEN

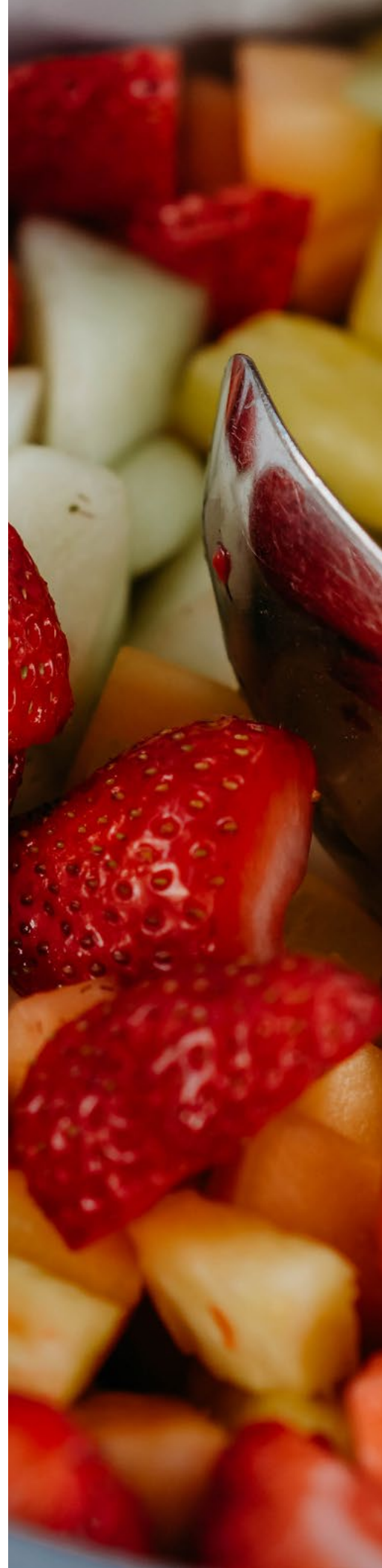
- Seasonal Fresh Fruit Display
- Honey Greek Yogurt Parfait, House Made Granola, Macerated Berries
- Danishes, Butter Croissants
- Assorted Bagels, Assorted Muffins
- Cream Cheese, Butter, Assorted Fruit Preserves
- Fresh Scrambled Eggs
- Silver Dollar Pancakes, Maple Syrup
- Hardwood Smoked Bacon &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

## 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

## 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



# PLATED BREAKFAST

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

## 1<sup>ST</sup> TEE

### **First Course**

Tropical Fruit Salad, Vanilla Yogurt

### **Entrée**

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

## CAVALLO

### **First Course**

Florida Oranges, Seasonal Berries, Whipped Cream

### **Entrée**

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

## 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

## CELEBRATION

### **First Course**

Prosciutto Wrapped Melon, Burrata & Basil

### **Entrée**

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



# 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

# CHEF ENHANCEMENTS

## CHOICE OF THE FOLLOWING PER DOZEN

### FRUIT KABOBS

Honey Yogurt

### ARTISAN BREAKFAST PASTRIES

Scones, Butter Croissants, Danishes, Petit Cheddar Biscuits

### ASSORTED N.Y. STYLE BAGELS

Cream Cheese, Whipped Butter

### SMOKED SALMON, MINI BAGELS

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

# BREAKFAST STATIONS

*Chef Attendant Required, 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

## BELGIAN WAFFLE, PANCAKE OR FRENCH TOAST

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

# BRUNCH STATIONS

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

## HONEY BAKED PIT HAM

Dijon Mustard, Flaky Cheddar Biscuits

## SALMON WITH ARTICHOKE & SPINACH EN CROUTE

Grilled Asparagus, Dill Crème Fraîche

## HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

Red Wine Jus, Horseradish Cream, Artisan Rolls

## ROASTED TENDERLOIN OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

# 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

## ANTIPASTO TABLE

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



A LA CARTE MENU

# Lunch



BELLA COLLINA<sup>SM</sup>  
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

## 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

## 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

# 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

## 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

## 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

## 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



# 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

### BLACKENED CHICKEN SALAD

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

### GRILLED JUMBO SHRIMP SALAD

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

### CHILLED CRAB & FARRO TIMBALE

Hearts of Palm, Baby Heirloom Tomatoes, Avocado Buttermilk Dressing

## 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

### HERB ROASTED CHICKEN

Wild Mushrooms, Parmesan Risotto, Broccolini, Truffle Cream

### PAN SEARED SALMON

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

### BRAISED BEEF SHORT RIBS

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

## 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

## MOVIE NIGHT

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

## 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

## POMODORO

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





## 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

## 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

## 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



A LA CARTE MENU

# Dinner



BELLA COLLINA<sup>SM</sup>  
WEDDINGS & EVENTS

# BUTLER PASSED

50 PIECE MINIMUM

## 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 Raita (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

## 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

## 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

## 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

# CHILLED SEAFOOD DISPLAYS

## FRESHLY SHUCKED OYSTERS & CLAMS

## STONE CRAB CLAWS

## CHEF'S CHOICE OF ASSORTED SUSHI ROLLS

# 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

## 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)*

## SHRIMP & GRITS

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

## PAELLA DISPLAY

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

## CRAB CAKE

*Chef Attendant Optional*

Jumbo Lump Crab, Spicy Slaw, Sriracha Aioli

## 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



# 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

## SALMON WITH ARTICHOKE & SPINACH EN CROUTE

Dill Crème Fraiche

## OVEN ROASTED TURKEY

Turkey Gravy, Roasted Garlic Aioli, Artisan Rolls

## ROSEMARY & GARLIC MARINATED LEG OF LAMB

Madeira Jus, Cucumber-Yogurt Sauce, Olive Rolls

## HONEY BAKED PIT HAM

Dijon Mustard, Flaky Biscuits

## HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

## CEDAR PLANK SALMON

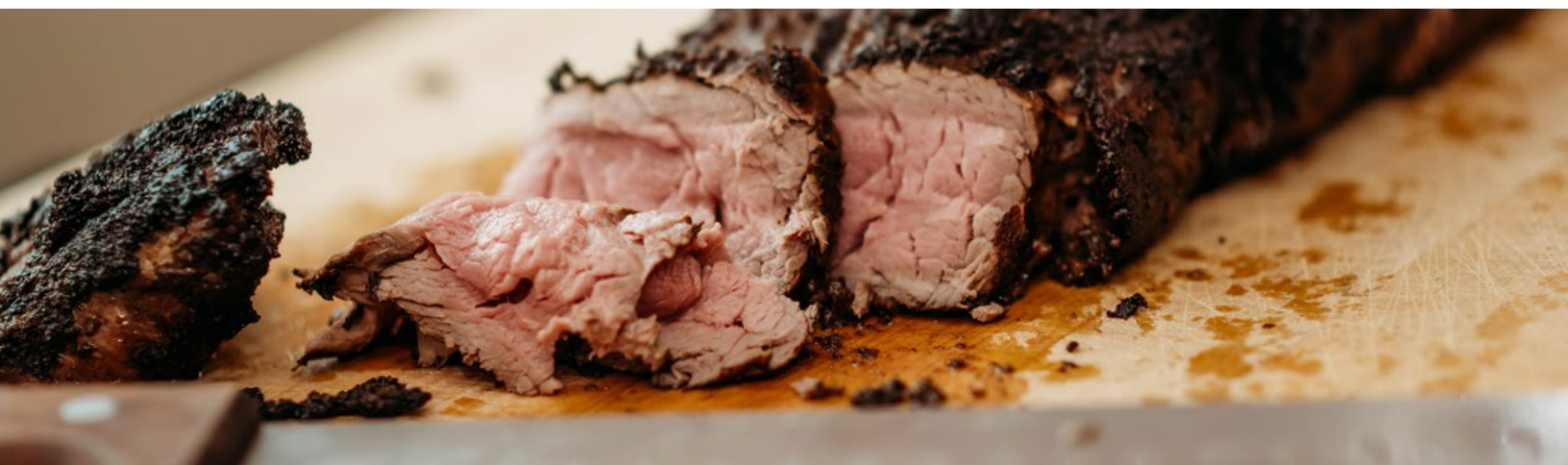
Tomato & Olive Salsa, Focaccia Bread

## ROASTED TENDERLOIN OF BEEF

Horseradish Cream, Red Wine Jus, Artisan Rolls

## ROASTED STEAMSHIP OF BEEF

Rosemary & Garlic Jus, Horseradish Cream, Artisan Rolls





# 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

## 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

## 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



# 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

**\$84 PER PERSON**

*Upgrade to Wagyu Additional \$60 Per Person*





# MEAT ENTRÉES

## KUROBUTA DOUBLE PORK CHOP

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

**\$60 PER PERSON**

## SAUTÉED VEAL SCALOPPINI

Saffron Risotto, Broccolini, Citrus Gremolata, Mushroom Jus

**\$64 PER PERSON**

## GRILLED RIBEYE

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

**\$67 PER PERSON**

## GRILLED FILET MIGNON

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

**\$68 PER PERSON**

*Upgrade to Wagyu Additional \$96 Per Person*

# SEAFOOD ENTRÉES

## HERB CRUSTED SALMON

Horseradish Mash, Asparagus, Shaved Fennel, Lemon Dill Butter

**\$48 PER PERSON**

## GRILLED SALMON *(GF)*

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

**\$52 PER PERSON**

## PAN SEARED HALIBUT & SHRIMP *(GF)*

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

**\$56 PER PERSON**

## BRAISED BEEF SHORT RIB

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

**\$68 PER PERSON**

## ROASTED RACK OF LAMB

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

**\$76 PER PERSON**

## BONE-IN FILET OF BEEF

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

**\$76 PER PERSON**

## PAN SEARED SNAPER

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

**\$56 PER PERSON**

## SEARED SEA BASS *(GF)*

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

**\$60 PER PERSON**

## PARMESAN CRUSTED GROUPER

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

**\$60 PER PERSON**

# CHICKEN ENTRÉES

## CHICKEN PICCATA

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

## CHICKEN SCALLOPINI

Roasted Tomato Risotto, Asparagus,  
Mozzarella Cheese, Mushroom Jus

## CRISPY STUFFED CHICKEN

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

## FRENCH CUT CHICKEN BREAST

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

## SPINACH & ARTICHOKE STUFFED CHICKEN

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

## SUNDRIED TOMATO & GOAT CHEESE STUFFED CHICKEN BREAST

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

## PROSCIUTTO WRAPPED CHICKEN

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



# VEGETARIAN & VEGAN ENTRÉES

## THREE CHEESE RAVIOLI

Eggplant & Tomato Ragout, Micro Herbs

## EGGPLANT PARMESAN

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

## BUTTERNUT SQUASH RAVIOLI

Swiss Chard, Haricots Verts, Spiced Tomato Sauce

## CABBAGE WRAP

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

## VEGETARIAN LASAGNA ROULADE

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

## PLANT BASED "CHICKEN" & VEGETABLES STIR FRY

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





# PLATED DESSERTS

## KEY LIME TART

Raspberry Purée

## PECAN PIE

Caramel Sauce, Vanilla Ice Cream

## APPLE TORTE

Vanilla Gelato

## DECADENT CHOCOLATE CAKE

Stone Fruit Compote

## CHEESECAKE CRUNCH

Blueberry & Raspberry Compote

# 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

## 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



# 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

## 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

## 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





A LA CARTE MENU

# Dessert



BELLA COLLINA<sup>SM</sup>  
WEDDINGS & EVENTS



# DESSERT PRESENTATIONS

*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*

Two Different Types of Donuts Flambéed With Liqueur  
Amaretto  
Grand Marnier  
Chambord  
Bacardi Rum

## BUILD YOUR OWN ICE CREAM FLOAT

Root Beer  
Black Cherry Soda  
Cream Soda

## 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>	

*Add Soft & Chewy Cookies for Ice Cream Sandwiches!*

## 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

# DESSERTS ENHANCEMENTS

*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

- 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

## 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*

## 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.

