

A LA CARTE MENU

Dinner



BELLA COLLINASM
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 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

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

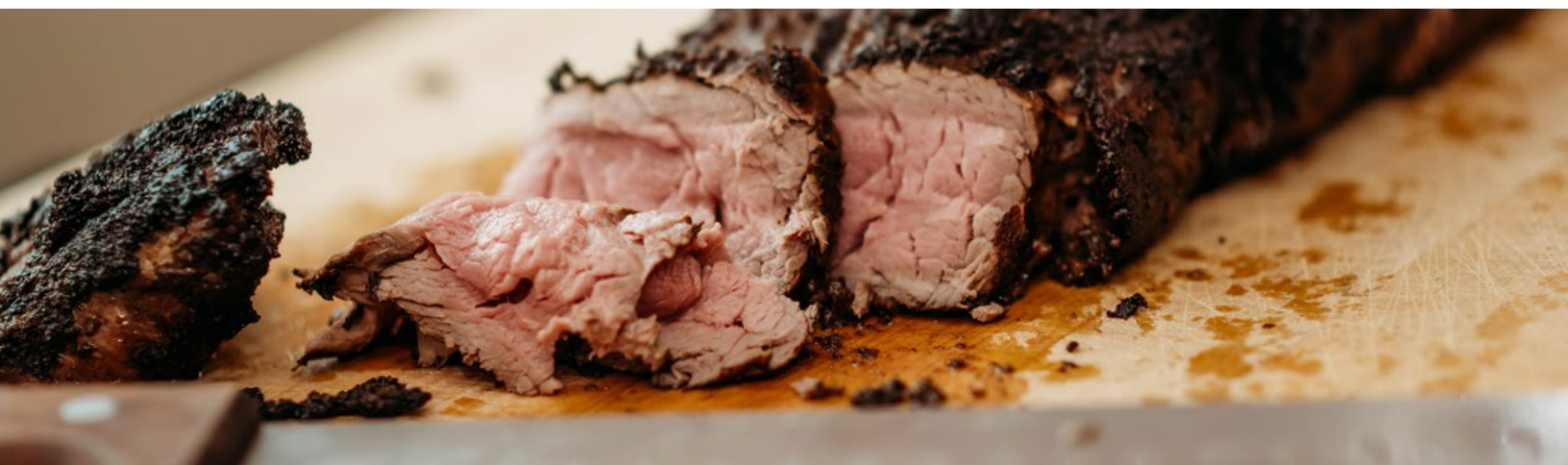
Tomato & Olive Salsa, Focaccia Bread

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 GROUPEL

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

