



Bella Collina WEDDING MENU

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All prices are subject to change & are exclusive of 24% service charge + 7% Lake County sales tax. All prices are per person unless otherwise stated.

REFRESHMENTS

BELLA BAR PACKAGE

FOUR HOUR DURATION

(Additional Hour of Bar Add \$20 Per Person, Max 5 Hours of Bar)

Staple Liquor Offerings, House Red & White Wine Blend, Assorted Beer
(Included in Package)

*New Amsterdam Vodka
Bombay Gin*

*Bacardi Silver Rum
Camarena Silver Tequila*

*Jim Beam Bourbon
Dewars White Label Scotch*

BEVERAGE ENHANCEMENTS

SIENA BAR PACKAGE

(Add \$35 Per Person)

FOUR HOUR DURATION

(Additional Hour of Bar Add \$25 Per Person)

Elevated Liquor Offerings, House Red & White Wine Blend, Assorted Beer, House Sparkling Wine

*Tanqueray Gin
Tito's Vodka
Hornitos Plata Tequila
Captain Morgan Rum
Crown Royal Whiskey
Jack Daniels Whiskey
Glenfiddich Scotch 12 Year*

TUSCAN BAR PACKAGE

(Add \$45 Per Person)

FOUR HOUR DURATION

(Additional Hour of Bar Add \$30 Per Person)

Elevated Liquor Offerings, House Red & White Wine Blend, Assorted Beer, House Sparkling Wine

*Grey Goose Vodka
Herradura Silver Tequila
Bombay Sapphire Gin
Mount Gay Rum
Maker's Mark Bourbon
Johnny Walker Black Label Scotch
Crown Royal Whiskey*

TABLESIDE WINE SERVICE

Offer Tableside Wine Service for an Extra Touch During Dinner & Reserve an Hour of Your Open Bar Package for Later in The Evening
(Starting at \$30 per bottle, on consumption, minimum order of 12 bottles)

SIGNATURE DRINKS

Create Your Own Signature Cocktail that is Unique to Your Event or Select One From Our Signature Cocktail List
(Starting at \$15 per beverage, on consumption, minimum order of 50 beverages)

WHISKEY | BOURBON TASTING EXPERIENCE

COCKTAIL HOUR

Price based on consumption

ELEVATED WINE SERVICE

See your Catering Coordinator for pricing

COCKTAIL HOUR CULINARY STATIONS

PLEASE SELECT ONE *(Included in package. Add an additional station at \$22 per person)*

TUSCAN BRUSCHETTA TABLE (GF)

Grilled Crostinis, Roasted Garlic Purée
Olive Oil, Tomato Concasse, Diced Kalamata Olives, Italian Parsley
Sundried Tomatoes, Roasted Mushrooms, Pesto, Aged Parmesan
Goat Cheese & Roasted Peppers

MEDITERRANEAN TABLE (GF)

Eggplant Baba Ganoush, White Bean Hummus
Red Bell Pepper Hummus, Sun Dried Tomato Tapenade, Herb Tabouli
Roasted Cremini Mushrooms, Marinated Olives, Carrots
Soft Pita Bread & Pita Chips

MARKET TABLE (GF)

Presentation of Imported & Domestic Cheeses, to include:
Lamb Chopper, Smokey Blue, Brie, Manchego, Aged Cheddar
Herb Crusted Goat Cheese & Seasonal Fruit Display
House Made Jams, Dried Fruit, English Crackers & Bread Sticks

ANTIPASTO TABLE (GF)

Marinated & Cured Olives, Roasted Peppers, Artichokes, Grilled Vegetables
Prosciutto Di Parma, Bresaola, Capicola and Soppressata
Three Hand Selected Firm to Soft Styles of Italian Cheese
Salted Butter Rustic Italian Bread & House Made Focaccia
(Add \$12 Per Person)

 *Vegan Option Available* (GF) *Gluten Free Option Available*

COCKTAIL HOUR ENHANCEMENTS

SEAFOOD DISPLAY

Freshly Shucked Oysters & Clams

100 Piece Minimum | \$9 Per Piece

Add Salmon Caviar | \$11 Per Person

Chef's Choice of Assorted Sushi Rolls

Served With Soy, Pickled Ginger & Wasabi

20 Rolls Minimum | \$24 Per Roll

BUTLER PASSED

50 PIECE MINIMUM | \$10 PER PIECE

CHILLED

- Cider Compressed Melon, Prosciutto, Serrano Chili Crema, Basil (GF)
- Antipasto Skewer (GF)
- Smoked Salmon Crepe, Chive Crema, Caviar
- Wild Mushroom Tart, Goat Cheese
- Chilled Shrimp, Cocktail Sauce (GF)
- Peruvian Seafood Ceviche (GF)
- Hickory Crusted Tuna, Apple Slaw (GF)
- Pimento Cheese Deviled Eggs (GF)
- Petit Lobster Roll, Lemon Aioli
- Beef Tartare, Capers, Edible Spoon
- Goat BLT, Savory Gougère
- Stuffed Peppadew Pepper, Creamy Ricotta, Petit Herbs (GF)
- Smoked Salmon Dip, Maple Pancetta, Savory Gougère

WARM

- Maryland Style Crab Cake, Remoulade (GF)
- Vegetable Spring Roll, Sweet Chili Sauce
- Blackened Prawn, Spicy Aioli (GF)
- Vegetable Pot Stickers, Spicy Soy Sauce
- Mushroom Arancini, Truffle Crema
- Prosciutto Wrapped Sea Scallop (GF)
- Lamb Kofta, Yogurt Cucumber Dressing (GF)
- Beef Brochette, Chimichurri (GF)
- Tandoori Chicken Skewers, Cucumber Raita (GF)
- Korean Fried Chicken Skewer, Gochujang Ranch
- Charred Hanger Steak, Tomato Jam, Arugula, Petit Cheddar Biscuit
- Mini Beef Wellington
- Tofu Brochette With Tomato & Soy Dipping Sauce






PLATED DINNER OFFERINGS

PLEASE SELECT ONE

Dual First Course Available at \$9 Per Person

SOUPS

- Creamy Roasted Tomato Soup, Parmesan Crisp
- Lobster & Sweet Corn Bisque, Sherry Reduction *(GF)*
- Carrot-Ginger Soup, Orange - Coriander Crème Fraîche *(GF)* 
- Creamy Potato & Leek Soup
- Butternut Squash Soup, Whipped Chevre
- Cream of Mushroom, Truffle Crème Fraîche
- Clam Chowder, Seed Cracker, Brandy Reduction *(Add \$4 Per Person)*

SALADS

- Traditional Caesar Salad, Aged Parmesan Crisp
- Garden Greens, Baby Heirloom Tomatoes, Red Onions, Toasted Pine Nuts, Boursin Cheese, Balsamic Vinaigrette
- Antipasto Salad, Baby Iceberg, Pepperoncini, Artichokes, Olives, Prosciutto, Salami, Raclette Cheese, Red Wine Oregano Vinaigrette
- Artisan Lettuces, Barbers Cheddar, Charred Onions, Guanciale, Roasted Tomato Vinaigrette *(Add \$4 Per Person)*
- Bibb, Endive & Radicchio, Caramelized Apples, Oregon Smokey Blue, Golden Raisin Vinaigrette *(Add \$5 Per Person)*
- Burrata, Heirloom Baby Tomatoes, Seed Cracker, Petite Basil, Port Balsamic Reduction *(Add \$6 Per Person)*

INTERMEZZOS

PALATE CLEANSERS \$8 PER PERSON

Lemon Sorbet

Mango Sorbet

Raspberry Sorbet

Passion Fruit Sorbet

SINGLE ENTRÉES

CHOICE OF ENTRÉE, HIGHEST PRICE PREVAILS

MEAT

KUROBUTA DOUBLE PORK CHOP (GF)

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

\$235 PER PERSON

BRAISED BEEF SHORT RIB (GF)

Herb Gnocchi, Wild Mushroom, Petite Carrots, Parmesan Truffle Sauce, Smokey Blue Cheese Butter

\$255 PER PERSON

GRILLED FILET MIGNON

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

\$285 PER PERSON

Upgrade to Wagyu Additional \$140 Per Person

FISH

HERB MARINATED GRILLED SALMON (GF)

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

\$235 PER PERSON

PAN SEARED HALIBUT & SHRIMP (GF)

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

\$245 PER PERSON

CHICKEN

SPINACH & RICOTTA STUFFED CHICKEN BREAST (GF)

Garlic Whipped Potatoes, Petite Carrot, Asparagus, Roasted Tomatoes, Herb Beurre Blanc

\$215 PER PERSON

FRENCH CUT CHICKEN BREAST (GF)

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

\$215 PER PERSON

BONE IN FILET OF BEEF

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

\$295 PER PERSON

ROASTED RACK OF LAMB

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

\$305 PER PERSON

GRILLED WAGYU FILET

Butter Poached Shrimp, Truffle Mashed Potato, Thumbelina Carrots, Pistachio Chimichurri, Cabernet Reduction

\$425 PER PERSON

PARMESAN CRUSTED GROUPER

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

\$255 PER PERSON

SEARED SEA BASS (GF)

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

\$295 PER PERSON

CHICKEN SCALOPPINI (GF)

Roasted Tomato Risotto, Asparagus, Mozzarella Cheese, Mushroom Jus

\$225 PER PERSON

CRISPY STUFFED CHICKEN

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

\$225 PER PERSON

SINGLE ENTRÉES

VEGETARIAN & VEGAN

THREE CHEESE RAVIOLI (V)

Eggplant & Tomato Ragout, Micro Herbs

\$215 PER PERSON

CABBAGE WRAP (V)

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

\$215 PER PERSON

VEGETARIAN LASAGNA ROULADE (V)

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

\$215 PER PERSON

PLANT BASED “CHICKEN” & VEGETABLES STIR FRY

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

\$215 PER PERSON

BUTTERNUT SQUASH RAVIOLI

Swiss Chard, Haricots Verts, Spiced Tomato Sauce

\$215 PER PERSON

(V) *Vegetarian Options*  *Vegan Options*



DUAL ENTRÉES

SURF & TURF

UPGRADE FILET TO WAGYU ADDITIONAL \$85 PER PERSON

GRILLED FILET MIGNON & SEARED SALMON

Duck Fat Roasted Fingerling Potatoes, Brussels Sprouts, Heirloom Apples, Bordelaise Sauce, Citrus Beurre Blanc, Petit Herbs

\$295 PER PERSON

CHARRED FILET MIGNON & GRILLED JUMBO SHRIMP

Truffle Whipped Potatoes, Asparagus, Roasted Tomato & Mushroom Ragout, Louisiana Style BBQ Shrimp Sauce, Chimichurri

\$295 PER PERSON

SEARED FILET MIGNON & SEA BASS *(GF)*

Beluga Lentil Risotto, Petite Carrots, Spinach, Roasted Tomato Pistou, Béarnaise Sauce

\$305 PER PERSON

GRILLED FILET MIGNON & OLIVE OIL POACHED SEA BASS

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

\$305 PER PERSON

GRILLED FILET MIGNON & BUTTER POACHED MAINE LOBSTER

Roasted Garlic Whipped Potatoes, Creamed Spinach, Cauliflower, Baby Peppers, Red Wine Jus

\$315 PER PERSON

CREATE YOUR OWN DUAL ENTRÉE

Select Two Proteins, One Starch & Two Vegetables *(Higher Price Will Prevail)*

*Bone-in filet not offered as a dual entrée



DINNER BUFFETS

LEONARDO DA VINCI

\$275 PER PERSON

- 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

\$285 PER PERSON

- 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
- Garlic & Herb Marinated Cauliflower & Charred Baby Pepper

LEPOLI

\$305 PER PERSON

- 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 Relish
- Whole Roasted Steamship of Beef, Rosemary & Garlic Jus, Horseradish Cream, Warm Rolls
- Sweet Pea & Parmesan Risotto
- Glazed Carrots



DINNER BUFFETS

FAMILY STYLE

\$295 PER PERSON

Plated Salad or Soup Choice

Appetizer *(Select One)*

- Tri-Colored Tortellini with Alfredo Sauce
- Penne Pasta, Grana Padano, Marinara Sauce
- Caprese Salad, Balsamic Glaze, Micro Basil
(Add \$6 Per Person)
- Antipasto Display, Chef Selection of 4 Cured Meats, Chef Selection of 3 Hard, Semi Soft & Soft Cheese, Assorted Vegetables
(Add \$9 Per Person)

Entrées *(Select Two)*

- Pork Roulade, Apricots, Arugula, Grain Mustard Sauce
- Chicken Saltimbocca, Basil, Prosciutto, Balsamic Glaze
- Marinated Flank Steak, Chimichurri
- Salmon, Citrus Beurre Blanc
- Mahi-Mahi, Pineapple Salsa
- Grilled Shrimp, Spicy Aioli *(Add \$8 Per Person)*
- Sea Bass, Charmoula Sauce *(Add \$12 Per Person)*
- Filet Mignon, Red Wine Jus *(Add \$15 Per Person)*

Sides *(Select Two)*

- Potato Gnocchi
- Truffle Whipped Potatoes
- Charred Corn & Mushroom Risotto
- Glazed Carrots
- Broccolini
- Grilled Asparagus



BUILD YOUR OWN STATION

Select Four Options From Our Culinary & Chef Attended Carving Stations

\$330 PER PERSON

CARVING STATIONS

FROM THE EARTH CARVING STATION ^(V)

Zucchini, Squash, Eggplant, Portobello Mushroom, Broccolini, Asparagus, Tzatziki Sauce, Pita Bread

\$250 | SERVES 20

OVEN ROASTED TURKEY

Cranberry Sauce, Roasted Garlic Aioli, Artisan Rolls

\$330 | SERVES 20

ADOBO ROASTED PORK LOIN

Stone Fruit Chutney, Poblano Creamy Slaw, Artisan Rolls

\$350 | SERVES 20

PORCHETTA STATION

Frisée, Pepper Relish, House Made Ciabatta Rolls

\$350 | SERVES 20

LEMON THYME MARINATED MAHI MAHI

Wrapped In Banana Leaf, Pineapple Salsa, Lavash

\$370 | SERVES 20

SALMON & CREAMY ARTICHOKE EN CROÛTE

Dill Crème Fraîche

\$390 | SERVES 20

ROSEMARY & GARLIC MARINATED LEG OF LAMB

Madeira Jus, Cucumber Yogurt Sauce, Olive Rolls

\$390 | SERVES 20

ROASTED TENDERLOIN OF BEEF

Red Wine Jus, Onion & Tomato Chutney, Artisan Rolls

\$650 | SERVES 20

UPGRADE TO WAGYU ADDITIONAL \$830 | SERVES 15

HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

\$830 | SERVES 30

WHOLE ROASTED STEAMSHIP OF BEEF

Rosemary & Garlic Jus, Horseradish Cream, Artisan Rolls

\$1375 | SERVES 120

SELECT ONE OF THE FOLLOWING SIDE DISHES TO PAIR WITH YOUR CARVING STATION:

Creamed Spinach

Parmesan Risotto

Red Bliss Mash

Baby Carrots

Roasted Fingerling Potatoes

Marinated Vegetable Medley

Roasted Cauliflower

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



CULINARY STATIONS

GOURMET SALAD BAR

PLEASE SELECT TWO
PRESENTED IN MARTINI GLASSES
\$22 PER PERSON

ALBA SALAD

Arcadia Lettuce, Roasted Golden Beets, Radishes,
Cucumber, Hazelnuts, Creamy Poblano Feta Dressing

TRADITIONAL CAESAR

Crisp Romaine, Shaved Parmesan, Garlic Croutons,
Caesar Dressing

BELLA SALAD

Garden Greens, Heirloom Tomatoes, Cucumbers,
Candied Pecans, Feta Cheese, Herb Vinaigrette

CREPÚSCULO SALAD

Spinach, Caramelized Onions, Goat Cheese, Candied
Pecans, Heirloom Petit Tomatoes, Blood Orange Vinaigrette

FARMER SALAD

Frisée, Arugula, Grapes, Quail Egg, Nueske Bacon,
Shaved Onion, Chili Pine Nuts, Raspberry Vinaigrette

PIEDMONT RISOTTO

PLEASE SELECT TWO
\$40 PER PERSON

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

Apple Bacon & Maple Butter



CULINARY STATIONS

CEVICHE STATION

PLEASE SELECT TWO
\$45 PER PERSON

CORVINA CEVICHE

Red Onion, Cilantro, Sweet Potato, Fried Plantain,
Classic Tiger's Milk Sauce

CEVICHE NIKKEI STYLE

Seaweed, Edamame, Yellow Chili "Aji Amarillo Pepper",
Avocado, Nikkei Sauce

SEAFOOD CEVICHE

Shrimp, Calamari, Corvina, Sweet Potato, Fried Corn,
Spicy Red Pepper "Rocoto" Sauce

PASTA STATION

PLEASE SELECT TWO
\$40 PER PERSON

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)

POTATO BAR

\$25 PER PERSON

Confit Garlic Mashed Potatoes, Herb Roasted Potatoes,
Potato Skins, Sweet Potato Tater Tots, BBQ Potato Chips

Traditional Accompaniments: Bacon, Shredded Cheese,
Scallions, Sour Cream, Onions, Chipotle Aioli, Avocado
Aioli, Garlic Aioli, Chimichurri

Add

Short Ribs *\$8 Per Person*

Flat Iron Steak *\$11 Per Person*

Lobster *\$14 Per Person*





CHILDREN'S MENU

FIRST COURSE

Seasonal Fruit, Honey Yogurt
Vegetable Crudit  & Hummus
Chicken & Star Pasta Soup

MAIN COURSE

Chicken Tenders, Mac 'n' Cheese, Broccoli
House Meatballs & Tomato Sauce
Cheese Pizza

\$40⁺⁺ PER CHILD

(Ages 4-12)

Dietary Restrictions & Special Requests Welcomed.
Please Submit Requests to Catering at 407-469-4916.



**DESSERTS &
WEDDING CAKES**

DESSERT DISPLAYS

SELECT THREE **SELECT FOUR** **SELECT SIX**
\$18 Per Person *\$22 Per Person* *\$28 Per Person*

CUSTARDS

CHEESECAKE *(GF) Options*

NY Cheesecake
Turtle Cheesecake
Vanilla Bean Cheesecake
Mango Cheesecake

CRÈME BRÛLÉE *(GF) Options*

Espresso
Grand Marnier
Vanilla Bean
Chocolate
Bourbon
Ginger Orange

PEANUT BUTTER S'MORES

Graham Cracker Crust, Peanut Butter
Mousse Topped with S'mores Meringue

CHEESECAKE POPS

White or Dark Chocolate

Raspberry
Strawberry
Mango
Red Velvet
Cookies 'n' Cream

TARTLETS

Key Lime
Lemon Meringue
Warm Spiced Apple
Blueberry & Raspberry Ricotta Cream
Dark Chocolate Mousse
Fruit



CAKE

CAKE SHOOTERS (GF)(V) Options

Available in any cake flavor. Refer to the cake flavor list.

Tres Leches Cake
Strawberry Shortcake
Spiced Angel Food Cake

TRADITIONAL CREAM PUFFS

Caramel Glaze

Strawberry	Chocolate
Raspberry	Vanilla Bean

MOUSSE

SHOOTERS

Dark Chocolate Mousse, Raspberry Sauce
White Chocolate Mousse, Strawberry Sauce

DESSERT ENHANCEMENTS

MINIMUM ORDER OF TWO DOZEN PER FLAVOR

CANNOLIS

\$35 PER DOZEN

Traditional Cannoli with Ricotta & Chocolate Chip Filling

Chocolate Dipped Cannoli Filled with Ricotta, Chocolate Chip, Orange Zest & Cinnamon Filling

TRUFFLES (GF) Options

\$50 PER DOZEN

Dark Chocolate Ganache Covered with Dark Chocolate Topped with Sea Salt

Dark Chocolate Ganache Covered with White Chocolate Rolled in Oreo & Orange Zest Crumbs

Hazelnut Ganache Covered with Milk Chocolate Topped with Chopped Hazelnuts

ENHANCED COFFEE STATION

\$12 PER PERSON

Lattes, Espresso, Cappuccinos, Seasonal Flavored Creamers, Rock Candy, Brown Sugar Cubes, Dark & White Chocolate Shavings, Marshmallows, Cinnamon

UPSIDE DOWN CAKE

Pineapple
Chocolate Chip Banana

BROWNIES (GF)(V) Options

Traditional Chocolate
Nutella Chocolate
Cheesecake

WARM COBBLER

Mixed Berry Fruit
Spiced Peach
Apple

TIRAMISU

CHOCOLATE COVERED STRAWBERRIES (GF)

\$45 PER DOZEN

Coated with Dark, Milk, or White Chocolate

COOKIES

\$35 PER DOZEN

Oatmeal
Chocolate Chip
White Macadamia
Peanut Butter
Chocolate Chunk

GOURMET COFFEE STATION

\$19 PER PERSON

Lattes, Espresso, Cappuccinos, Seasonal Flavored Creamers, Rock Candy, Brown Sugar Cubes, Dark & White Chocolate Shavings, Marshmallows, Cinnamon, Assorted Liqueurs

DESSERT ENHANCEMENTS

MINIMUM ORDER OF TWO DOZEN PER FLAVOR

CUPCAKES (GF)(V) Options

\$45 PER DOZEN

(Baked in a Dark Brown Brioche Liner)

Chocolate
Vanilla Bean
Strawberries 'n' Cream
Red Velvet
Cookies 'n' Cream
Banana

MACARONS (GF) Options

\$50 PER DOZEN

(All Fillings are Swiss Meringue Buttercream Based Unless Otherwise Stated)

Vanilla Bean
Nutella
Pistachio
Lemon, Fresh Lemon Curd
Raspberry, Raspberry Sauce
Salted Caramel
Cookies 'n' Cream
Ganache

DONUTS (GF)(V) Options

\$50 PER DOZEN

TRADITIONAL YEAST DONUTS

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

CAKE DONUT

Key Lime
Lime Zest Donut with a Key Lime Zest Glaze
Chocolate or Vanilla
Vanilla Glaze
All Spice
Cinnamon, Nutmeg & Ginger with Ginger Glaze
Cookies 'n' Cream
Chunks of Oreos & Vanilla Bean Glaze



LIVE STATIONS

CHEF ATTENDANT FEE \$175

ZEPPOLE

\$20 PER PERSON

Additional \$2 Per Person to Include Both

Traditional Batter Filled with Raspberry Sauce & Chocolate Sauce Accompanied with Cinnamon & Powdered Sugar

Oreo Batter with Oreo Chunks inside Batter Filled with Raspberry Sauce & Chocolate Sauce Accompanied with Oreo Sugar & Powdered Sugar

GELATO BAR

\$20 PER PERSON

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

S'MORES & HOT COCOA

\$20 PER PERSON

Only Available After 9 pm or During Cocktail Hour

Marshmallow, Milk Chocolate, Cookies 'n' Cream Chocolate, Graham Crackers

Regular & Salted Caramel Hot Cocoa

Toppings: Whipped Cream, Chocolate Shavings, Mini Marshmallow & Cinnamon Dust

FLAMING DONUT STATION

\$25 PER PERSON

Homemade Yeast Donuts Flambéed with Two Different Liquors

Liquor Options: Amaretto, Grand Marnier, Chambord, Bacardi Rum

Select Five Toppings

Sprinkles

Oreo Crumbs

M&M's

Toasted Peanuts

Chocolate Curls

Mini Marshmallows

Caramel Sauce *(GF)(V) Options*

Chocolate Sauce

Whipped Cream

Whole Cookies for Ice Cream Sandwiches
(Add \$2 Per Person)

WEDDING CAKES

STARTING AT \$8 PER PERSON

Vegan, Gluten Free & Faux Cake Options Available

CAKE FLAVORS

Banana	Cookies 'n' Cream
Chocolate	Chocolate Chip
Vanilla Bean	Raspberry Swirl
Marble	Amaretto
Red Velvet	Grand Marnier
Carrot	Key Lime
Lemon	
Strawberry	

FILLINGS

Swiss Buttercream or Pastry Cream

Cookies 'n' Cream	Nutella
Strawberry	Pistachio
Raspberry	Almond
Chocolate	Fresh Berries
Vanilla Bean	

OTHER FILLINGS

Lemon Curd
Ganache
Cannoli
Cream Cheese Icing

If you are interested in a flavor not listed, please let us know & we are more than happy to accommodate.

The below styles are included in the price:

RUSTIC CAKES **NAKED CAKES**

SMOOTH CAKES



ENHANCED WEDDING CAKE FLAVORS

ADD \$2 PER SERVING

CANNOLI

Chocolate Chip Cake Layered with our
Homemade Cannoli Filling

PEACH COBBLER

Madagascar Vanilla Bean Cake Layered
with Fresh Peach Pastry Cream, Peach Swiss
Meringue Buttercream Topped with Spiced
Almond Streusel Crumble

COCONUT BLISS

Coconut Cake Infused with Myers's Rum Layered
with Pineapple Buttercream

AMARETTO

Almond Cake Infused with Amaretto Layered
with Black Cherry & Dark Chocolate Buttercream

NEAPOLITAN

Alternating Chocolate & Vanilla Bean Cake
Layered with our Fresh Strawberry Buttercream

PISTACHIO TORTE

Pistachio Nut Cake Layered with Chocolate
Ganache & Pistachio Butter Cream

STRAWBERRY CHEESECAKE

Strawberry Cake Layered with Cream Cheese
Icing & Fresh Strawberry Compote



LATE NIGHT BITES

PIZZA DISPLAY

\$22 PER PERSON

Flatbread Style Pizzas Available in Thin Crust or Cauliflower Crust, Garlic Knots

Includes house-made marinara, mozzarella cheese & your choice of three toppings below

Toppings

<i>Ham</i>	<i>Black Olives</i>
<i>Ricotta</i>	<i>Italian Sausage</i>
<i>Pepperoni</i>	<i>Banana Peppers</i>
<i>Anchovies</i>	<i>Fresh Mozzarella</i>
<i>Pineapple</i>	<i>Tomatoes</i>
<i>Red Onions</i>	<i>Fresh Basil</i>

GOURMET SLIDERS

\$35 PER PERSON

Select Three | 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

MAC 'N' CHEESE DISPLAY

\$22 PER PERSON

Select Two

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



CHIPS STATION

\$15 PER PERSON

(30 People Minimum)

- BBQ Potato Chip, Pita Chip & Tri-Color Tortilla Chip
- Malt Vinegar Onion Dip, Herb Buttermilk Dip, Spinach Artichoke Dip, Roasted Red Pepper Hummus, Chorizo Queso Fundido

TACO BAR

\$22 PER PERSON

Select Two

Additional Option +\$3 Per Person

Corn or Flour Tortilla Shells

- Fried White Fish
- Seasoned Beef
- Chipotle Chicken
- Carolina BBQ Pork
- Carne Asada
- Calabasitas 🌿

Traditional Accompaniments: Sour Cream, Lettuce, Tomato, Cilantro, Shredded Cheese, Onions, Salsa, Limes, Nachos & Cheese

SAVORY SMALL BITES

\$10 PER PIECE

Minimum Order of 50 Pieces

- Beef Empanadas
- Garlic Parmesan Chicken Skewers
- Mini All-Beef Hot Dogs
- Truffle Fries, Shaved Parmesan
- Pork Belly, Soy Glazed, Pickled Cucumber, Steamed Bun
- Loaded Vegan Potato Skins 🌿
- Vegetable Samosa 🌿
- Edamame Pot Stickers 🌿
- Grilled Cheese Bites

🌿 Vegan Option

All prices are subject to change & are exclusive of 24% service charge + 7% Lake County sales tax. All prices are per person unless otherwise stated.

