# 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.

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# REFRESHMENTS

# **BELLA BAR PACKAGE**

#### FOUR HOUR DURATION (Additional Hour of Bar Add \$16 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 \$30 Per Person)

#### FOUR HOUR DURATION (Additional Hour of Bar Add \$20 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

# 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 \$25 per bottle, on consumption, minimum order of 12 bottles)

# TUSCAN BAR PACKAGE

(Add \$40 Per Person)

#### FOUR HOUR DURATION (Additional Hour of Bar Add \$24 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

# SIGNATURE DRINKS

Create Your Own Signature Cocktail that is Unique to Your Event or Select One From Our Signature Cocktail List (Starting at \$12 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 \$20 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 \$10 Per Person)



# COCKTAIL HOUR ENHANCEMENTS

# SEAFOOD DISPLAY

Freshly Shucked Oysters & Clams 100 Piece Minimum | \$8 Per Piece Add Salmon Caviar | \$10 Per Person

Chef's Choice of Assorted Sushi Rolls Served With Soy, Pickled Ginger & Wasabi 20 Rolls Minimum | \$21 Per Roll

# BUTLER PASSED 50 PIECE MINIMUM | \$9.00 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 \$8 Per Person

# **SOUPS**

- Creamy Roasted Tomato Soup, Parmesan Crisp
- Lobster & Sweet Corn Bisque, Sherry Reduction (GF)
- Carrot-Ginger Soup, Orange Coriander
  Crème Fraîche (GF) Ø
- 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 \$3 Per Person)
- Bibb, Endive & Radicchio, Caramelized Apples, Oregon Smokey Blue, Golden Raisin Vinaigrette (Add \$4 Per Person)
- Burrata, Heirloom Baby Tomatoes, Seed Cracker, Petite Basil, Port Balsamic Reduction (*Add \$5 Per Person*)

# **INTERMEZZOS**

#### PALATE CLEANSERS \$7 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

#### \$215 PER PERSON

#### BRAISED BEEF SHORT RIB (GF)

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

#### \$235 PER PERSON

#### **GRILLED FILET MIGNON**

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

\$255 PER PERSON Upgrade to Wagyu Additional \$120 Per Person

## **FISH**

#### HERB MARINATED GRILLED SALMON(GF) PARMESAN CRUSTED GROUPER

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

\$215 PER PERSON

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

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

\$225 PER PERSON

## CHICKEN

#### SPINACH & RICOTTA STUFFED CHICKEN BREAST (GF)

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

#### \$195 PER PERSON

#### FRENCH CUT CHICKEN BREAST (GF)

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

\$195 PER PERSON

#### BONE IN FILET OF BEEF

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

#### \$265 PER PERSON

#### **ROASTED RACK OF LAMB**

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

#### \$275 PER PERSON

#### **GRILLED WAGYU FILET**

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

\$400 PER PERSON

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

\$235 PER PERSON

#### SEARED SEA BASS (GF)

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

\$265 PER PERSON

#### CHICKEN SCALOPPINI (GF)

Roasted Tomato Risotto, Asparagus, Mozzarella Cheese, Mushroom Jus

**\$205 PER PERSON** 

#### **CRISPY STUFFED CHICKEN**

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

\$205 PER PERSON

# SINGLE ENTRÉES

# VEGETARIAN & VEGAN

#### THREE CHEESE RAVIOLI (V)

Eggplant & Tomato Ragout, Micro Herbs \$195 PER PERSON

#### CABBAGE WRAP (V)

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

\$195 PER PERSON

#### **VEGETARIAN LASAGNA ROULADE** (V)

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

\$195 PER PERSON

#### PLANT BASED "CHICKEN" & VEGETABLES STIR FRY Ø

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

\$195 PER PERSON

#### BUTTERNUT SQUASH RAVIOLI 🖉

Swiss Chard, Haricots Verts, Spiced Tomato Sauce

\$195 PER PERSON

(V) Vegetarian Options

💋 Vegan Options



# DUAL ENTRÉES

## **SURF & TURF**

#### UPGRADE FILET TO WAGYU ADDITIONAL \$75 PER PERSON

#### **GRILLED FILET MIGNON & SEARED SALMON**

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

#### \$265 PER PERSON

#### **CHARRED FILET MIGNON & GRILLED JUMBO SHRIMP**

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

\$265 PER PERSON

#### SEARED FILET MIGNON & SEA BASS (GF)

Beluga Lentil Risotto, Petite Carrots, Spinach, Roasted Tomato Pistou, Béarnaise Sauce \$275 PER PERSON

#### **GRILLED FILET MIGNON & OLIVE OIL POACHED SEA BASS**

Warm Fregola Sarda Salad, Haricots Verts, Olives, Feta Cheese, Chermoula Sauce \$275 PER PERSON

#### **GRILLED FILET MIGNON & BUTTER POACHED MAINE LOBSTER**

Roasted Garlic Whipped Potatoes, Creamed of Spinach, Cauliflower, Baby Peppers, Red Wine Jus \$285 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

#### \$245 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

#### \$255 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

#### \$275 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

\$265 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 \$300 PER PERSON

# **CARVING STATIONS**

#### FROM THE EARTH CARVING STATION (V)

Zucchini, Squash, Eggplant, Portobello Mushroom, Broccolini. Asparagus, Tzatziki Sauce, Pita Bread \$225 | SERVES 20

#### **OVEN ROASTED TURKEY**

Cranberry Sauce, Roasted Garlic Aioli, Artisan Rolls \$300 | SERVES 20

#### ADOBO ROASTED PORK LOIN

Stone Fruit Chutney, Poblano Creamy Slaw, Artisan Rolls \$320 | SERVES 20

#### **PORCHETTA STATION**

Frisee, Pepper Relish, House Made Ciabatta Rolls \$320 | SERVES 20

LEMON THYME MARINATED MAHI MAHI Wrapped In Banana Leaf, Pineapple Salsa, Lavash

\$340 | SERVES 20

#### SALMON & CREAMY ARTICHOKE EN CROÛTE

Dill Créme Fraîche \$360 | SERVES 20

#### **ROSEMARY & GARLIC MARINATED LEG OF LAMB**

Madeira Jus, Cucumber Yogurt Sauce, Olive Rolls \$360 | SERVES 20

#### **ROASTED TENDERLOIN OF BEEF**

Red Wine Jus, Onion & Tomato Chutney, Artisan Rolls \$600 | SERVES 20 UPGRADE TO WAGYU ADDITIONAL \$750 | SERVES 15

HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF Au Jus, Horseradish Cream, Artisan Rolls

#### \$750 | SERVES 30

# WHOLE ROASTED STEAMSHIP OF BEEF

Rosemary & Garlic Jus, Horseradish Cream, Artisan Rolls \$1250 | SERVES 120

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

Creamed Spinach Red Bliss Mash Roasted Cauliflower

Parmesan Risotto **Baby Carrots** Roasted Fingerling Potatoes Marinated Vegetable Medley

Chef Attendant Fee \$175 Per Station. Stations Must be Ordered Based on Total Guest Count.



# **CULINARY STATIONS**

# **GOURMET SALAD BAR**

PLEASE SELECT TWO PRESENTED IN MARTINI GLASSES \$20 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 \$35 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 \$40 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, Fry Corn, Spicy Red Pepper "Rocoto" Sauce

# PASTA STATION

PLEASE SELECT TWO \$35 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**

**\$20 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 *\$7 Per Person* Flat Iron Steak *\$10 Per Person* Lobster *\$12 Per Person* 





# CHILDREN'S MENU

#### FIRST COURSE

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

## MAIN COURSE

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

## \$35<sup>++</sup> 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

\$16 Per Person

\$20 Per Person

\$26 Per Person

# **CUSTARDS**

#### CHEESECAKE (GF) Options

NY Cheesecake Turtle Cheesecake Vanilla Bean Cheesecake Mango Cheesecake

#### CRÉME 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 Raspberry Chocolate Vanilla Bean

# MOUSSE

#### SHOOTERS

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

#### **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

# DESSERT ENHANCEMENTS MINIMUM ORDER OF TWO DOZEN PER FLAVOR

# CANNOLIS

#### \$30 PER DOZEN

Traditional Cannoli with Ricotta & Chocolate Chip Filling

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

#### TRUFFLES (GF) Options

#### \$45 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

#### \$10 PER PERSON

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

# CHOCOLATE COVERED STRAWBERRIES (GF)

#### \$40 PER DOZEN

Coated with Dark, Milk, or White Chocolate

# COOKIES

#### \$30 PER DOZEN

Oatmeal Chocolate Chip White Macadamia Peanut Butter Chocolate Chunk

## **GOURMET COFFEE STATION**

#### **\$16 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

#### \$40 PER DOZEN

(Baked in a dark brown brioche liner)

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

## MACARONS (GF) Options

#### \$45 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

#### \$45 PER DOZEN

#### TRADITIONAL YEAST DONUTS

Vanilla Bean Coated with Vanilla Granulated Sugar, Vanilla Glaze, Chocolate Glaze, Almond Chunk Glaze <u>or</u> 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

#### \$18 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**

#### **\$18 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

# FLAMING DONUT STATION

#### **\$20 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)

# S'MORES & HOT COCOA

#### \$15 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

# WEDDING CAKES

**STARTING AT \$6 PER PERSON** Vegan, Gluten Free & Faux Cake Options Available

# **CAKE FLAVORS**

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

# 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 \$1 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

#### \$20 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

Ham	
Ricotta	
Pepperoni	
Anchovies	
Pineapple	
Red Onions	

Black Olives Italian Sausage Banana Peppers Fresh Mozzarella Tomatoes Fresh Basil

# **GOURMET SLIDERS**

#### \$30 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

#### \$20 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

\$20 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<sup>2</sup>

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

# SAVORY SMALL BITES

\$9 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.

