



# *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, Edible Spoon
- 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 BONE PORK CHOP (GF)**

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

**\$240 PER PERSON**

### **BRAISED BEEF SHORT RIB (GF)**

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

**\$260 PER PERSON**

### **GRILLED FILET MIGNON**

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

**\$290 PER PERSON**

*Upgrade to Wagyu Additional \$150 Per Person*

## FISH

### **HERB MARINATED GRILLED SALMON (GF)**

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

**\$240 PER PERSON**

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

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

**\$250 PER PERSON**

## CHICKEN

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

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

**\$220 PER PERSON**

### **FRENCH CUT CHICKEN BREAST (GF)**

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

**\$220 PER PERSON**

### **BONE IN FILET OF BEEF**

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

**\$300 PER PERSON**

### **ROASTED RACK OF LAMB**

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

**\$310 PER PERSON**

### **GRILLED WAGYU FILET**

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

**\$430 PER PERSON**

### **PARMESAN CRUSTED GROUPER**

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

**\$260 PER PERSON**

### **SEARED SEA BASS (GF)**

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

**\$300 PER PERSON**

### **CHICKEN SCALOPPINI (GF)**

Roasted Tomato Risotto, Asparagus, Mozzarella Cheese, Mushroom Jus

**\$230 PER PERSON**

### **CRISPY STUFFED CHICKEN**

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

**\$230 PER PERSON**

# SINGLE ENTRÉES

## VEGETARIAN & VEGAN

### THREE CHEESE RAVIOLI (V)

Eggplant & Tomato Ragout, Micro Herbs

\$220 PER PERSON

### CABBAGE WRAP (V)

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

\$220 PER PERSON

### VEGETARIAN LASAGNA ROULADE (V)

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

\$220 PER PERSON

### PLANT BASED “CHICKEN” & VEGETABLES STIR FRY

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

\$220 PER PERSON

### BUTTERNUT SQUASH RAVIOLI

Swiss Chard, Haricots Verts, Spiced Tomato Sauce

\$220 PER PERSON

(V) *Vegetarian Options*

 *Vegan Options*



# DUAL ENTRÉES

## SURF & TURF

UPGRADE FILET TO WAGYU ADDITIONAL \$90 PER PERSON

### GRILLED FILET MIGNON & SEARED SALMON

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

\$300 PER PERSON

### CHARRED FILET MIGNON & GRILLED JUMBO SHRIMP

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

\$300 PER PERSON

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

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

\$310 PER PERSON

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

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

\$310 PER PERSON

### GRILLED FILET MIGNON & BUTTER POACHED MAINE LOBSTER

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

\$320 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

**\$280 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

**\$290 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

**\$330 PER PERSON**

- Clam Chowder, Seed Cracker
- 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 Seabass, Spinach Cumin Relish
- Whole Roasted Steamship of Beef, Rosemary & Garlic Jus, Horseradish Cream, Warm Rolls
- Sweet Pea & Parmesan Risotto
- Glazed Baby Carrots



# DINNER BUFFETS

## FAMILY STYLE

**\$300 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



# 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

\$350 | SERVES 20

## PORCHETTA STATION

Frisée, Pepper Relish, House Made Ciabatta Rolls

\$365 | SERVES 20

## LEMON THYME MARINATED MAHI MAHI

Wrapped In Banana Leaf, Pineapple Salsa, Lavash

\$390 | SERVES 20

## ROASTED PORK STEAMSHIP

Stone Fruit Chutney, Poblano Creamy Slaw, Artisan Rolls

\$400 | SERVES 30

## SALMON & CREAMY ARTICHOKE EN CROÛTE

Dill Crème Fraîche

\$400 | SERVES 20

## ROSEMARY & GARLIC MARINATED LEG OF LAMB

Madeira Jus, Cucumber Yogurt Sauce, Olive Rolls

\$400 | SERVES 20

## ROASTED TENDERLOIN OF BEEF

Red Wine Jus, Onion & Tomato Chutney, Artisan Rolls

\$675 | SERVES 20

UPGRADE TO WAGYU ADDITIONAL \$850 | SERVES 15

## HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

\$850 | SERVES 30

## WHOLE ROASTED STEAMSHIP OF BEEF

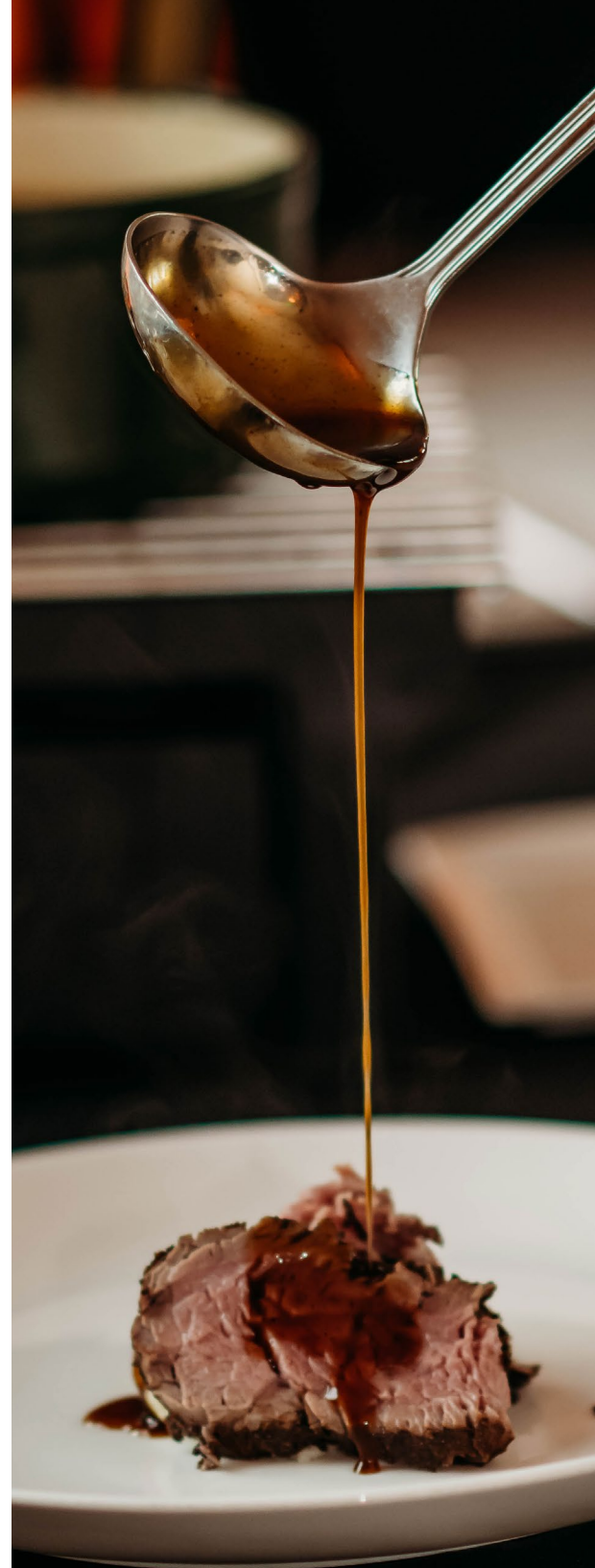
Rosemary & Garlic Jus, Horseradish Cream, Artisan Rolls

\$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  
\$27 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  
\$45 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**  
**\$50 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**  
**\$45 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

**\$30 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 & Pasta Soup

### MAIN COURSE

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

**\$40<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**  
*\$18 Per Person*   *\$22 Per Person*   *\$28 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	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.

