

THE MENU



BELLA COLLINASM







Wine Cellar | Cocktail Hour 180 Guests | Reception - Up To 30 Guests*

** To accommodate up to 180 guests, cocktail hour utilizes the Wine Cellar, Cigar Lounge, and Ballroom Foyer.*

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WEDDING PACKAGE INCLUSIONS

Guest Experience

- Complimentary self-parking
- Refreshing beverage station upon guest arrival
- Butler-passed champagne upon guest arrival

Event Set Up

- Round or rectangular dining tables
- White or mahogany Chiavari chairs for outdoor weddings
- Champagne Chiavari chairs for ballroom receptions
- 20' x 20' dance floor for indoor receptions
- Champagne or silver lamour linens (rounds only)
- White or black polycotton napkins

Planning & Coordination

- Concierge-style service from the Catering Team during menu, layout, and design process
- Selection of exclusive vendors for a seamless event experience
- Dedicated Banquet Captain assigned to your special day

Menu Package Inclusions

Price per guest based on entrée selection

- Butler-passed champagne upon arrival
- Butler-passed house red and white wine during cocktail hour
- Four-hour premium bar
- Cocktail culinary station
- Warm bread service
- First course
- Main entrée selection
- Champagne toast
- Coffee service
- Attendance at (1) group tasting event per couple

Pre-Wedding Inclusions

- Exclusive access for engagement photos
- Access to The Club the day prior for rehearsal (dining options available upon request)



Reflection Pool | Cocktail Hour -180 Guests



Formal Ballroom | Ceremony & Reception 180 Guests

REFRESHMENTS

Bar Inclusions

All bar packages include butler-passed champagne upon arrival, a four-hour open bar, butler-passed wine at cocktail hour and a celebratory champagne toast.

Bella Bar Package

Four-Hour Duration Included in Package | Additional Hour of Bar Add \$30⁺⁺ Per Guest

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

Liquor

Tito's Handmade Vodka

Bombay Gin

Bacardi Superior Rum

G4 Tequila Blanco

Jefferson's Bourbon

Crown Royal Deluxe Canadian Whiskey

Artist Blend Scotch

Dolin Dry

Dolin Rouge

Tuscan Bar Package

Add \$40⁺⁺ Per Guest

Four-Hour Duration | Additional Hour of Bar Add \$35⁺⁺ Per Guest

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

Liquor

Grey Goose Vodka

Bombay Sapphire Gin

Appleton Estate Rum

Cazcanes No. 7 Blanco Tequila

Buffalo Trace Kentucky Bourbon

Crown Royal Deluxe Canadian Whiskey

Dalmore 12 Year Scotch

Dolin Dry

Dolin Rouge

BEVERAGE ENHANCEMENTS

Tablesides Wine Service

Starting at \$30⁺⁺ Per Bottle, on Consumption | Minimum Order of 12 Bottles | Must be purchased based on total guaranteed guest count

Elevate your celebration with tablesides wine service during dinner, and reserve an hour of your open bar package to keep the party going later in the evening.

Elevated Wine Service

Enhance your event with elevated wine service by upgrading to premium wine selections your guests will truly savor.

Signature Drinks

Delight your guests with a signature cocktail crafted exclusively for your event, or choose from our curated selection of signature creations.

Whiskey | Bourbon Tasting Experience

Add a sophisticated twist to your cocktail hour with a curated whiskey and bourbon tasting experience, perfect for delighting guests with bold, memorable flavors.

Mocktail Bar

Includes your choice of two signature mocktails, and a selection of non-alcoholic beer and wine.

See your Catering Coordinator for pricing.

Liquor subject to change based on availability | One bartender included per 75 guests | \$180⁺⁺ per additional bartender



COCKTAIL HOUR CULINARY STATIONS

INCLUDED IN PACKAGE | PLEASE SELECT ONE *Add an additional station for \$22⁺⁺ Per Guest*

Tuscan Bruschetta Table

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

Roasted Garlic Hummus, Sundried Tomato Tapenade, Whipped Feta, Chermoula Spread, Stuffed Grape Leaves, Herb Tabbouleh, Roasted Cremini Mushrooms, Marinated Olives, Cucumbers, Carrots, Soft Pita Bread & Pita Chips

Market Table

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

ENHANCED CULINARY STATIONS

Antipasto Station ^(GF)

Add \$12⁺⁺ Per Guest

Marinated & Cured Olives, Roasted Peppers, Artichokes, Grilled Vegetables, Chef Selection of Pates, Bresaola, Capicola & Soppressata, Three Hand-Selected Firm to Soft Styles of Italian Cheese, Salted Butter, Rustic Italian Bread & House Made Focaccia

La Tigella Fresca Station

Add \$20⁺⁺ Per Guest | Includes Antipasto Table Selections

Chef-Attended Antipasto & Tigelle Experience to Include our Chef-Attended Italian Slicer, Fresh Prosciutto, Truffle Pecorino Cream, Balsamic Glaze, Pesto, and Fresh Tomato on a Warm Tigelle Sandwich

Seafood Display

Add \$28⁺⁺ Per Guest | Chilled Seafood Bar

Includes: Freshly Shucked Oysters on the Half Shell, Marinated Prince Edwards Island Mussels, Spicy Boiled Jumbo Gulf Shrimp, Cocktail Snow Crab Claws, Mignonette, Cocktail Sauce, Cajun Remoulade, Tabasco Sauce & Lemons

Chef's Assorted Sushi Rolls

Signature \$22⁺⁺ Per Roll | Premium \$26⁺⁺ Per Roll | 20 Rolls Minimum (8 Pieces Per Roll)

Served with Soy, Pickled Ginger & Wasabi

Connect with our Catering Team for current signature and premium selections

BUTLER-PASSED HORS D'OEUVRES

COCKTAIL RECEPTION

\$32⁺⁺ Per Guest | 2 Chilled, 2 Warm

\$18⁺⁺ Per Guest | 1 Chilled, 1 Warm | Maximum 50 Guests

Chilled

Smoked Salmon Crepe, Chive Crema, Caviar ^(NF)

Wild Mushroom Tart, Goat Cheese ^(NF)

Petit Lobster Roll, Lemon Aioli

Beef Tartare, Capers, Edible Spoon ^(NF)

BLT, Goat Cheese Crema, Savory Gougère ^(NF)

Smoked Trout Dip, Micro Basil, Maple Pancetta, Savory Gougère ^(NF)

Chilled Shrimp, Cocktail Sauce ^{(GF) (NF) (DF)}

Peruvian Street Style Ceviche ^{(GF) (NF) (DF)}

Hickory-Crusted Tuna, Pickled Apple Slaw, Balsamic Caviar ^{(GF) (NF)}

Pimento Cheese Deviled Eggs ^{(GF) (NF)}

Mini Phyllo Cup, Whipped Feta, Candied Pecan, Citrus Marmalade

Antipasto Skewer ^{(GF) (NF)}

Stuffed Peppadew Pepper, Creamy Ricotta, Petit Herbs ^{(GF) (NF)}

Tomato & Olive Salad on Bruschetta ^{(V) (NF)}

Stuffed Sweet Peppadew, Harissa Spiced Hummus, Pistachio ^{(V) (VG)}

Mango, Cucumber, Avocado Maki ^{(GF) (VG) (NF)}

Warm

Mini Beef Wellington ^(NF)

Korean Fried Chicken Skewer, Gochujang Ranch ^(NF)

Mushroom Arancini, Truffle Crema ^(NF)

Charred Hanger Steak, Tomato Jam, Arugula, Petit Cheddar Biscuit ^(NF)

Blackened Prawn, Spicy Aioli ^{(GF) (NF) (DF)}

Maryland Style Crab Cake, Remoulade ^{(GF) (NF) (DF)}

Prosciutto Wrapped Sea Scallop ^{(GF) (NF) (DF)}

Lamb Kofta, Yogurt Cucumber Dressing ^{(GF) (NF)}

Beef Brochette, Chimichurri ^{(GF) (NF) (DF)}

Tandoori Chicken Skewers, Cucumber Raita ^{(GF) (NF)}

Vegetable Spring Roll, Sweet Chili Sauce ^{(VG) (NF)}

Edamame Potsticker ^{(VG) (NF) (DF)}

Tofu Brochette with Tomato & Soy Dipping Sauce ^{(VG) (NF)}

Vegetable Pot Stickers, Spicy Soy Sauce ^{(VG) (NF)}

Price based on one-hour of service

Pimento Cheese Deviled Eggs



Mini Phyllo Cup, Whipped Feta, Candied Pecan, Citrus Marmalade



BLT Goat Cheese Cream, Savory Gougère



Blackened Prawn, Spicy Aioli



Beef Brochette, Chimichurri



Charred Hanger Steak, Tomato Jam, Arugula, Cheddar Biscuit



Petit Lobster Roll, Lemon Aioli



Beef Tartare, Capers, Edible Spoon





Lemon Cauliflower Risotto



Roasted Rack Of Lamb



Creamy Roasted Tomato Soup, Parmesan Crisp



Grilled Filet Mignon



Vegan Lasagna Rollade



Garden Greens Salad



Cream of Mushrooms, Truffle Crème Fraîche



Toscano Stuffed Chicken



Seared Sea Bass



Traditional Caesar Salad, Aged Parmesan Crisp

PLATED DINNER OFFERINGS

PLEASE SELECT ONE *Dual First Course Available at \$9⁺⁺ Per Guest*

Soups

Creamy Roasted Tomato Soup, Parmesan Crisp ^(VG Option)

Carrot-Ginger Soup, Orange-Coriander Crème Fraîche ^(GF & VG Option)

Creamy Potato & Leek Soup ^(NF)

Butternut Squash Soup, Whipped Chèvre ^(NF)

Cream of Mushroom, Truffle Crème Fraîche ^{(GF) (NF)}

Lobster Bisque, Sherry Reduction ^(GF)

Salads

Traditional Caesar Salad, Aged Parmesan Crisp ^{(GF) (NF)}

Garden Greens, Baby Heirloom Tomatoes, Red Onions, Toasted Pine Nuts, Boursin Cheese, Balsamic Vinaigrette ^(GF)

Antipasto Salad, Baby Iceberg, Pepperoncini, Artichokes, Olives, Prosciutto, Salami, Raclette, Red Wine Oregano Vinaigrette

Artisan Lettuce, Barbers Cheddar, Charred Onions, Guanciale, Roasted Tomato Vinaigrette *(Add \$3⁺⁺ Per Person)* ^{(GF) (NF)}

Bibb Lettuce, Endive and Radicchio, Caramelized Apples, Oregon Smokey Blue, Golden Raisin Vinaigrette *(Add \$4⁺⁺ Per Person)* ^{(GF) (NF)}

Intermezzo

Palate Cleanser \$8⁺⁺ Per Guest

Lemon Sorbet

Peach Prosecco Sorbet

White Grape & Lemon Zest Sorbet

SINGLE ENTRÉES

CHOICE OF ENTRÉE, HIGHEST PRICE PREVAILS *Choice of Two | Third Add \$10⁺⁺ Per Guest*

MEAT

Kurobuta Double Pork Chop ^(GF) \$240⁺⁺ Per Guest

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

Braised Beef Short Rib ^(NF) \$260⁺⁺ Per Guest

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

Grilled Filet Mignon ^{(GF) (NF)} \$290⁺⁺ Per Guest | *Upgrade To Wagyu Additional \$150⁺⁺*

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

Bone-In Filet Of Beef ^{(GF) (NF)} \$300⁺⁺ Per Guest

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

Roasted Rack Of Lamb ^(NF) \$310⁺⁺ Per Guest

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

FISH

Herb Marinated Grilled Salmon ^(GF) \$240⁺⁺ Per Guest

Wild Mushroom Risotto, Petite Carrots, Spinach, Roasted Tomato Pistou, Lemon Dill Vinaigrette

Pan Seared Halibut & Shrimp ^{(GF)(NF)} \$250⁺⁺ Per Guest

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

Parmesan Crusted Grouper ^(NF) \$260⁺⁺ Per Guest

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

Seared Sea Bass ^{(GF)(NF)(DF)} \$300⁺⁺ Per Guest

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

CHICKEN

Spinach & Ricotta Stuffed Chicken Breast ^{(GF)(NF)} \$220⁺⁺ Per Guest

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

French Cut Chicken Breast ^{(GF)(NF)} \$220⁺⁺ Per Guest

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

Chicken Scallopini ^(NF) \$230⁺⁺ Per Guest

Roasted Tomato Risotto, Asparagus, Mozzarella Cheese, Mushroom Jus

Toscana Stuffed Chicken ^{(GF)(NF)} \$230⁺⁺ Per Guest

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

VEGETARIAN & VEGAN

Three-Cheese Ravioli ^{(V)(NF)} \$220⁺⁺ Per Guest

Eggplant & Tomato Ragout, Micro Herbs

Lemon Cauliflower Risotto ^{(V)(GF)} \$220⁺⁺ Per Guest

Lemon Cauliflower Rice, Marinated Mushrooms, Toasted Almonds, Spinach, Parmesan Cheese

Vegan Lasagna Roulade ^{(VG)(NF)} \$220⁺⁺ Per Guest

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

Plant-Based “Chicken” & Vegetables Stir Fry ^{(VG)(NF)} \$220⁺⁺ Per Guest

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

Butternut Squash Ravioli ^(V) \$220⁺⁺ Per Guest

Swiss Chard, Haricot Verts, Spiced Tomato Sauce

DUAL ENTRÉES

SURF & TURF

Grilled Filet Mignon & Seared Salmon ^(GF) ^(NF) \$300⁺⁺ Per Guest

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

Charred Filet Mignon & Grilled Jumbo Shrimp ^(NF) \$300⁺⁺ Per Guest

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

Grilled Filet Mignon & Roasted Sea Bass ^(NF) \$310⁺⁺ Per Guest

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

Grilled Filet Mignon & Butter Poached Maine Lobster ^(GF) ^(NF) \$320⁺⁺ Per Guest | Upgrade Filet To Wagyu \$75⁺⁺ Per Guest

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

Create Your Own Dual Entrée Highest Price Will Prevail

Select Two Proteins, One Starch & Two Vegetables

**Bone In Filet Not Offered As A Dual Entrée*

Antipasto Salad



Grilled Filet Mignon & Roasted Sea Bass



DINNER BUFFETS

Leonardo Da Vinci \$290⁺⁺ Per Guest

Traditional Caesar Salad, Garlic Croutons ^(NF)

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil ^{(GF) (NF)}

Display of Grilled Seasonal Vegetables ^{(GF) (NF) (DF)}

Slow Roasted Brisket with Balsamic Jus ^{(GF) (NF) (DF)}

Chicken Piccata, Capers, Artichokes, Arugula, Lemon Beurre Blanc ^(NF)

Seared Salmon, Sautéed Spinach, Salmorejo Sauce ^{(GF) (NF)}

Garlic Whipped Potatoes ^{(GF) (NF)}

Roasted Root Vegetables ^{(GF) (NF) (DF)}

Solenta \$300⁺⁺ Per Guest

Arcadia Lettuce, Roasted Golden Beets, Radishes, Cucumber, Hazelnuts, Creamy Poblano Feta Dressing ^(GF)

Couscous Salad, Olives, Banana Peppers, Red Onion, Cucumbers, Tomatoes, Feta Cheese, Red Wine Vinaigrette ^(NF)

Seared Red Snapper, Poblano Cream Sauce ^{(GF) (NF)}

Chicken Milanese, Arugula, Mozzarella & Roasted Tomato Pesto

Pork Roulade, Stuffed With Wilted Spinach, Apricots, Honey Mustard Sauce ^{(GF) (NF) (DF)}

Cornmeal & Pepper Souffle ^(NF)

Garlic & Herb Marinated Cauliflower & Charred Baby Peppers ^{(GF) (NF) (DF)}

Lepoli \$340⁺⁺ Per Guest

Clam Chowder, Seed Cracker, Brandy Reduction ^{(GF) (NF)}

Romaine Hearts, Blistered Grape Tomatoes, Crispy Pancetta, Garlic Croutons, Roasted Pepper Parmesan Dressing ^(NF)

Chilled Shrimp Display Over Ice, Fresh Lemon, Cocktail Sauce ^{(GF) (NF) (DF)}

Marinated Asparagus, Shaved Parmesan, Champagne Vinaigrette ^{(GF) (NF)}

Pan Seared Sea Bass, Spinach Cumin Relish ^(GF)

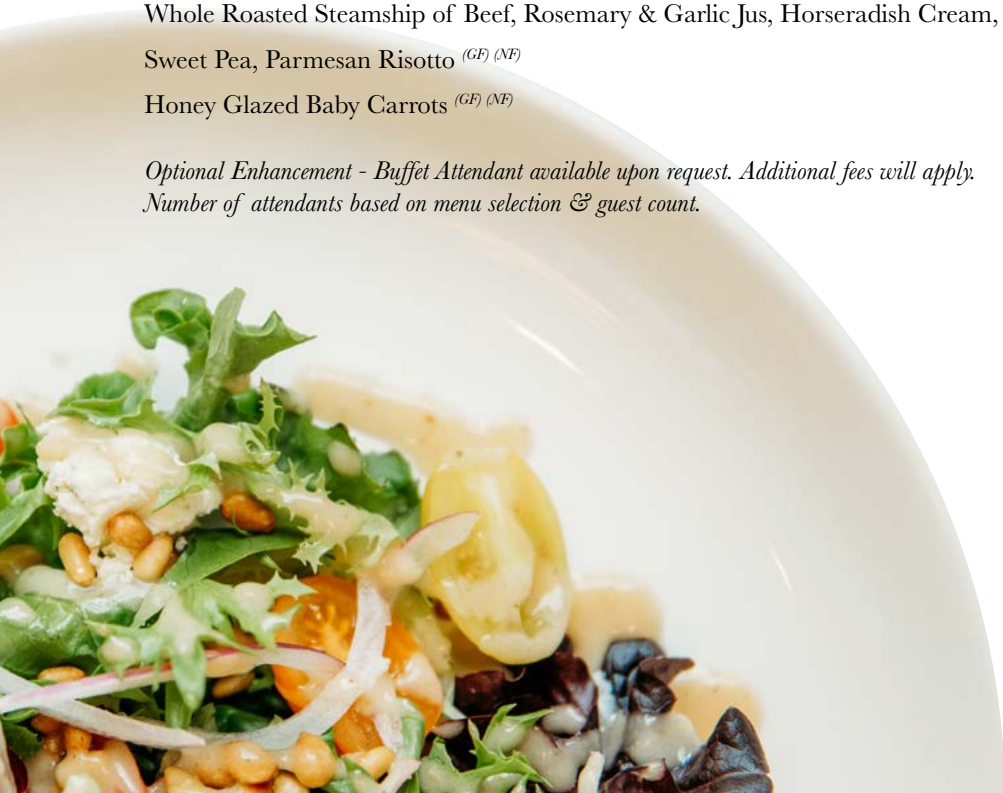
Whole Roasted Steamship of Beef, Rosemary & Garlic Jus, Horseradish Cream, Warm Rolls

Sweet Pea, Parmesan Risotto ^{(GF) (NF)}

Honey Glazed Baby Carrots ^{(GF) (NF)}

Optional Enhancement - Buffet Attendant available upon request. Additional fees will apply.

Number of attendants based on menu selection & guest count.



LIVE ACTION STATIONS

Elevate your Cocktail Hour or Reception experience with globally inspired interactive chef-attended carving stations. Each station is served with fresh rolls and choice of side.

CARVING STATIONS

From The Earth Carving Station ^{(NF) (VG)} \$320⁺⁺ | Serves 15

Cauliflower And Quinoa Wrapped In Puff Pastry “Wellington Style”, Vegetable Demi-Glace

Oven Roasted Turkey ^{(GF) (NF)} \$380⁺⁺ | Serves 20

Cranberry Sauce, Roasted Garlic Aioli

Porchetta Station ^{(GF) (NF) (DF)} \$390⁺⁺ | Serves 20

Frisée, Pepper Relish

Lemon Thyme Marinated Mahi Mahi ^{(GF) (NF)} \$410⁺⁺ | Serves 20

Wrapped In Banana Leaf, Pineapple Salsa

Salmon & Creamy Artichoke En Croûte ^(NF) \$420⁺⁺ | Serves 20

Dill Crème Fraîche

Rosemary & Garlic Marinated Rack Of Lamb ^{(GF) (NF)} \$330⁺⁺ | Serves 8

Madeira Jus, Cucumber Yogurt Sauce

Charred Tenderloin Of Beef ^{(GF) (NF) (DF)} \$680⁺⁺ | Serves 20 | Upgrade To Wagyu \$850⁺⁺ | Serves 15

Red Wine Jus, Onion & Tomato Chutney

Herbs De Provence Rubbed Prime Rib Of Beef ^{(GF) (NF)} \$900⁺⁺ | Serves 30

Au Jus, Horseradish Cream

Whole Roasted Steamship Of Beef ^{(GF) (NF)} \$1500⁺⁺ | Serves 120

Rosemary & Garlic Jus, Horseradish Cream

SIDE DISHES

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

Creamed Spinach

Red Bliss Mashed Potatoes

Roasted Fingerling Potatoes

Parmesan Risotto

Honey-Glazed Baby Carrots

Marinated Vegetable Medley

Roasted Cauliflower

Chef Attendant Fee \$180 Per Station. Stations Must Be Selected To Accommodate The Full Wedding Guest Count.

(GF) - Gluten Friendly | (NF) - Nut Free | (DF) Dairy Free | (V) - Vegetarian | (VG) - Vegan

CULINARY STATIONS

GOURMET SALAD BAR

PLEASE SELECT TWO \$25⁺⁺ Per Guest

Presented In Martini Glasses

Alba Salad ^(GF)

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

Traditional Caesar ^(NF)

Crisp Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Bella Salad ^(GF)

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

Crepusculo Salad ^(GF)

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

Farmer Salad ^(GF)

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

PIEDMONT RISOTTO

PLEASE SELECT TWO \$45⁺⁺ Per Guest

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 \$45⁺⁺ Per Guest

Includes Shaved Parmesan & House Made Rustic Garlic Bread | Gluten Free Pasta Available Upon Request

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

CEVICHE STATION

PLEASE SELECT TWO \$50⁺⁺ Per Guest

Corvina Ceviche ^{(GF) (NF) (DF)}

Tuna Nikkei Style ^{(NF) (DF)}

Seafood Ceviche ^{(GF) (NF) (DF)}



DESSERT DISPLAYS

SELECT THREE \$18⁺⁺ Per Guest | SELECT FOUR \$22⁺⁺ Per Guest | SELECT SIX \$28⁺⁺ Per Guest

CUSTARDS

Cheesecake (GF) Options

Vanilla Bean NY Cheesecake
Lemon Ricotta
Cookies & Cream
Decadent Chocolate
Orange Honey Pistachio
Cookie Butter Swirl
Chocolate Nutella

Crème Brûlée

Espresso
Grand Marnier
Vanilla Bean

Tartlets (GF) Options

Key Lime
Lemon Meringue
Warm Spiced Apple
Dark Chocolate Pot de Creme
Seasonal Berries

Warm Cobbler

Mixed Berry
Spiced Peach
Caramelized Apple

CAKE

Cake Shooters (GF)(VG) Options

Available in any cake flavor, please refer to the cake flavor list.

Cheesecakes, cakes, tarts, pot de crèmes, and mousses can all be served shooter-style.

Tres Leches Cake
Strawberry Shortcake
Tiramisu

Cream Puffs & Eclairs

Dipped in Dark Chocolate

Strawberry Cream
Raspberry Cream
Chocolate Cream
Vanilla Bean Cream
Pina Colada Cream
Orange Creamsicle Cream
Maple Toffee Cream

Mousse Shooters (GF)

Dark Chocolate Mousse
White Chocolate Raspberry Mousse
Tuxedo Mousse

Brownies

Traditional Chocolate Fudge
Nutella Chocolate
Brookie



NY Cheesecake



Key Lime Tartlet



Seasonal Berry Tartlet



Raspberry Cream Puff



Traditional Brownies



**Traditional & Chocolate
Dipped Cannoli*



**Chocolate Covered
Strawberries*



**Cookies 'n' Cream &
Raspberry Macarons*



DESSERT ENHANCEMENTS

MINIMUM 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

Chocolate Covered Strawberries ^(GF) \$45⁺⁺ Per Dozen

Coated with Dark, Milk, or White Chocolate

Cookies ^(GF) Options \$35⁺⁺ Per Dozen

Oatmeal Chocolate Chip

White Chocolate Chip Macadamia

Peanut Butter

Chocolate Chip

Pistachio

Brown Butter

Cupcakes ^{(GF)(VG)} Options \$45⁺⁺ Per Dozen

Baked in a Dark Brown Tulip Liner

Chocolate

Vanilla Bean

Strawberries 'n' Cream

Red Velvet

Cookies 'n' Cream

Macarons ^(GF) Options \$50⁺⁺ Per Dozen

All Fillings are Italian Meringue Buttercream Based Unless Otherwise Stated

Vanilla Bean

Nutella

Pistachio

Lemon, Fresh Lemon Curd

Raspberry, Raspberry Sauce

Salted Caramel

Cookies 'n' Cream

Ganache

Tiramisu

Traditional Yeast Donuts \$50⁺⁺ Per Dozen

Vanilla Bean or Chocolate | Choice of Coating or Filling

Vanilla Granulated Sugar

Vanilla Glaze

Chocolate Glaze

Amaretto Glaze

Filled with Pastry Cream, Coated with Powdered Sugar

Gourmet Coffee Station \$16⁺⁺ Per Guest

Lattes, Espresso, Cappuccinos, Seasonal Flavored Syrups, Rock Candy, Sugar Cubes, Dark & White Chocolate Shavings, Biscotti Crumbs, Ground Cinnamon

Add Liqueurs (Frangelico | Bailey's | Kahlua) \$6 Per Guest

LIVE ACTION DESSERT STATIONS

CHEF ATTENDANT FEE \$180

Zeppole Station \$26⁺⁺ Per Guest

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

Oreo Batter Filled with Raspberry Sauce & Chocolate Sauce,
Accompanied with Oreo Sugar & Powdered Sugar

Flaming Donut Station \$30⁺⁺ Per Guest

Homemade Yeast Donuts Flambéed with Your Choice of Two Different Liqueurs
Liqueur Options: Amaretto, Grand Marnier, Chambord, Bacardi Rum

Gelato Bar \$24⁺⁺ Per Guest

Select Three Flavors

Chocolate Chunk (VG) Options
Vanilla Bean (VG) Options
Strawberry (VG) Options
Lemon Sorbet (VG)
Salted Caramel
Pistachio
Raspberry Sorbet (VG)
Mango Sorbet (VG)
Cookies 'n' Cream
Nutella

Select Five Toppings

Sprinkles
M&Ms
Oreo Crumbs
Biscotti Crumbs
Mini Chocolate Curls
Mini Marshmallows
Caramel Sauce (GF)(VG) Options
Chocolate Sauce
Fresh Berries
Whipped Cream
Whole Cookies for Ice Cream Sandwiches (Add \$2⁺⁺ Per Guest)

Gelato cart available as an enhancement.

Please see your Catering Coordinator for pricing.



LATE NIGHT BITES

Pizza Display

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

SELECT ONE \$36⁺⁺ Per Guest

Pepperoni and Italian Sausage with Mozzarella and Marinara
Mushroom, Onions, Roasted Tomatoes, Truffle Alfredo Sauce
Margherita, Roasted Tomatoes, Fresh Mozzarella, Pesto

Mac 'n' Cheese Display

SELECT TWO \$28⁺⁺ Per Guest

Bella Bliss Blend (Gruyere, Aged Cheddar, Brie)
Gruyere, Leek & Pancetta
Aged Cheddar, Chicken & Pesto
Smoked Gouda & Maine Lobster
Truffle & Parmesan

Taco Bar

MINIMUM 50 GUESTS \$40⁺⁺ Per Guest

Chipotle Pork, Beef Barbacoa, Ajillo Shrimp & Cilantro
Corn or Flour Tortillas
Sour Cream, Lettuce, Tomato, Cilantro, Shredded Cheese, Onions, Salsa, Limes, Guacamole, Nachos & Cheese

Savory Small Bites

MINIMUM ORDER OF 50 PIECES \$9⁺⁺ Per Piece

Beef Empanadas, Lime Cilantro Crema
Garlic Parmesan Chicken Skewers ^(GF)
Mini All-Beef Hot Dogs, Ketchup & Mustard
Truffle Fries, Shaved Parmesan Shooters ^(GF)
Tequeños, Lime Cilantro Crema
Pork Belly, Soy Glazed, Pickled Cucumber, Steamed Bun
Loaded Vegan Potato Skins ^(VG)
Vegetable Samosa, Plum Sauce ^(VG)
Edamame Pot Stickers, Spicy Soy Sauce ^(VG)

CHILDREN'S MENU

AGES 4 - 12 \$40⁺⁺ Per Child

First Course

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

Main Course

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

Dietary Restrictions & Special Requests Welcomed. Please Submit Requests to Your Catering Coordinator.

Gourmet Sliders

MINIMUM TWO DOZEN PER SELECTION

Includes Ranch Chips & BBQ Spiced Chips

Wagyu Beef Slider Roasted Tomato Aioli, Sharp Cheddar, Brioche Bun

\$120⁺⁺ Per Dozen

Lamb Slider Tomato Jam, Dill & Chive Goat Cheese

\$100⁺⁺ Per Dozen

Nashville Style Hot Chicken Slider Creamy Slaw, Pickles, Cheddar

\$105⁺⁺ Per Dozen

Black Bean & Mushroom Slider Harissa Aioli, Pepper Relish ^(VG)

\$95⁺⁺ Per Dozen

Blackened Chicken Slider Poblano Aioli, Smoked Gouda

\$100⁺⁺ Per Dozen

Crab Sliders Petit Crab Cake, Tomato, Onion Remoulade

\$160⁺⁺ Per Dozen





BELLA COLLINASM
WEDDINGS & EVENTS

15920 County Road 455, Montverde, FL 34756
407.469.4999 | BellaCollina.com