



**OFF-PREMISE
CATERING**

HORS D'OEUVRES

PROVIDED IN INCREMENTS OF 25

SEAFOOD

Bacon-Wrapped Sea Scallops Citrus Tartar	MP
Mini Crab Cakes Lemon Caper Remoulade	MP
Salted Cod Fritters Creamy Garlic Aioli	MP

VEGETARIAN

Mozzarella Caprese Crostini House Pesto, Roma Tomato	\$56.95
Grape Tomato & Mozzarella Pipette Balsamic Vinaigrette	\$56.95
*Roasted Tomato Bisque Shooters Mini Asiago Grilled Cheese	\$56.95
*Spanikopita Flaky Phyllo, Spinach, Feta	\$56.95
Wild Mushroom Bruschetta Manchego, Lemon, Truffle Oil	\$56.95
Roasted Garlic & Tomato Basil Bruschetta Shaved Asiago	\$56.95

* Requires Service Staff Present

CHICKEN

Chicken & Sun-Dried Tomato Bruschetta Mascarpone Spread	\$74.95
Mini Chicken Herb Meatballs Lemon Garlic Aioli	\$56.95
Marinated Grilled Chicken Skewer House Pesto	\$74.95

BEEF

Tuscan Beef Crostini Caramelized Onions, Demi-Sec, Tomato	MP
Grilled Flank Steak Spiedini Rosemary, Lemon, Garlic	MP
Sausage Stuffed Dates Wrapped in Bacon	\$81.95
Traditional Meatballs Marinara, Fresh Basil - increments of 50	\$81.95

SPECIALTY ITEMS

Baked Artichoke Gratin Parmesan Pita, Lavosh Crackers	\$74.95
Stuffed Hot Banana Peppers Sweet Sausage, Marinara, Provolone	\$87.95
Grill-Fired Lamb Pops Fresh Yogurt Tzatziki	\$98.95
Prosciutto Wrapped Asparagus Roasted Red Pepper Aioli	\$73.95
Shrimp Cocktail Old Bay, Lemon, Spicy Cocktail Sauce	MP (2 lbs)



PLATTERS & DISPLAYS

(Serves 20-25)

Antipasto Platter Imported Specialty Items & Meats	\$124.95
Fresh Fruit Platter Season's Finest - All Year Long	\$124.95
Artisanal Cheese Platter Assorted Crackers	\$124.95
Fruit, Cheese & Antipasto Display Assorted Crackers	\$9.95/serving (min. 25 servings)

CASSEROLES

(Serves 10-15)

Rustico Meat Lasagna	\$69.95
Signature Eggplant Parmesan	\$65.95
Classico Lasagna Florentine Spinach, Four Cheeses, Light Alfredo Sauce	\$65.95

*These items are sold by the pan. Number of servings per casserole are approximate

SPECIALTY SALADS

Italian Tomato Salad Roma Tomato, Fontinella Cheese, Fresh Basil, Red Onion, Lemon Zest, Balsamic Vinaigrette	\$3.95/serving (Seasonal)
Tossed Garden Salad Balsamic Vinaigrette, Buttermilk Ranch Dressing	\$3.95/serving
Fresh Fruit Salad Topped w/ Seasonal Berries & Fresh Mint	\$3.95/serving
Greco's Potato Salad Red Bliss Potatoes, Celery, Roasted Red Peppers, Fresh Dill, Scallions, Capers, Mayo & Dijon	\$3.95/serving
Tabbouleh Saffron, Feta, Kalamata Olives, Grape Tomato, Lemon	\$3.95/serving
Quinoa Salad Sun-Dried Tomato, Spinach, Sliced Almonds, Lemon Dressing	\$3.95/serving



MAIN COURSES

CHICKEN

Lemon Chicken Romano **\$7.95/serving**
Romano Egg Encrusted, Parsley, Lemon
White Wine Sauce

Chicken Piccata **\$7.95/serving**
Mushroom, Peppers, Lemon, Capers, White
Wine Lemon Sauce

Chicken Lilliana **\$7.95/serving**
Sundried Tomatoes, Caramelized Shallots,
Sherry Cream Sauce

Chicken Saltimbocca **\$7.95/serving**
Stuffed w/ Sage, Fontina Cheese, Prosciutto,
Sautéed Shallots, Light Sage Butter White
Wine Sauce

BEEF

Fork Tender Beef **MP/serving**
Shredded Top Round, Mushroom Demi, Melted
Provolone, Rosemary Horseradish Cream

Beef Marsala **MP/serving**
Top Sirloin Smothered, Sweet Peppers, Onions,
Mushrooms, Marsala Wine Sauce

Boneless Beef Short Ribs **MP/serving**
Wild Mushroom, Sweet Peas

Tenderloin Platter **MP/serves 15-20**
Herb Crusted, Roasted Whole, Sliced Thin,
Provolone, Peppers, Rosemary Horseradish
Cream Sauce (served at room temp.)

PORK

Pork Osso Bucco **\$8.95/serving**
Root Vegetables, Fresh Herbs

Sweet Sausage **\$7.95/serving**
Flame Roasted Peppers, Onions, Zesty Marinara

FISH

Jumbo Crabcake **MP/serving**
Premium Crab Meat, Maryland Style, Citrus Tartar

Alaskan Cod Filet **\$9.95/serving**
Capers, Kalamata Olives, Marinara Basil Sauce

Grilled Salmon **\$9.95/serving**
Seedless Grapes, Pine Nuts, White Wine Lemon
Dill Buerre Blanc

PASTA

Side - \$4.95/serving | Entrée - \$7.95/serving
Add chicken or sausage - \$3.95/serving

Penne Pasta w/ Vodka Sauce
Fire Roasted Tomatoes, Shaved Parmesan Cheese

Penne Pasta w/ Rustic Marinara
Fresh Basil

Penne Pasta w/ Basil Pesto Cream
Roasted Peppers, Pine Nuts, Fresh Basil

Pasta Primavera
Fresh Vegetables, Garlic, Olive Oil

SIDE DISHES

POTATO

Oven Roasted Red Bliss Potatoes	\$3.95/serving
Roasted Garlic Mashed Potatoes Butter, Herbs, Garlic, Shallots	\$3.95/serving
Roasted Yukon Gold Fingerling Potatoes Sea Salt, Cracked Pepper, Olive Oil, Fresh Herbs	\$3.95/serving
Artisan Au Gratin Potatoes Sharp Cheddar, Fresh Herbs	\$39.95/serves 15-20

RICE

Wild Rice Duo Long Grain, Wild Rice, Aromatic Herbs	\$3.95/serving
Arancini Rustic Marinara, Fresh Basil	\$3.95/serving

VEGETABLES

Grilled Fresh Vegetables Red & Green Peppers, Onions, Mushrooms, Zucchini, Squash & Carrots (Specify Warm or Room Temperature)	\$3.95/serving
Fresh Green Beans Carrots, Fresh Garlic, Olive Oil, Toasted Pine Nuts	\$3.95/serving
Beans & Greens Escarole, White Beans, Olive Oil, Romano, Lemon Essence	\$3.95/serving
Peppers Silvio Hot & Sweet Peppers, Wilted Spinach, Shaved Fontinella	\$3.95/serving

ARTISANAL SANDWICHES & WRAPS

Roasted Turkey

Smoked Gouda, Lettuce,
Tomato, Red Pepper Mayo

Black Forest Ham

Cheddar Cheese, Lettuce,
Tomato, Dijonnaise

Roast Beef

Provolone, Lettuce, Tomato,
Rosemary Horseradish Cream

The Greco

Capicola, Genoa Salami, Sopressata,
Provolone, Lettuce, Tomato,
Basil Pesto

Capri

Roma Tomatoes, Mozzarella Cheese,
Basil Pesto

Vegetarian

Grilled Fresh Vegetables, Feta Cheese,
Lettuce, Basil Pesto

***Wraps can be cut into various lengths to accommodate several service options:**

- **Cut into quarters** (2-3 inches - heavy appetizer size) **\$2.50/piece** (24 piece minimum)
- **Cut into thirds** (3-4 inches - light lunch size) **\$3.25/piece** (18 piece minimum)
- **Cut into halves** (5-6 inches - lunch size) **\$4.95/piece** (12 piece minimum)

- **Assorted Sandwich Platter** **\$8.95/sandwich** (12 sandwich minimum)

DESSERTS

Chiffon Shortcake

Layers of Whipped Cream, Sweetened Pound Cake & Fruit Filling.
Available in Strawberry, Orange or Lemon

\$49.95/serves 15-20

\$99.95/serves 30-35

Triple Chocolate Layer Cake

\$49.95/serves 15-20

\$99.95/serves 30-35

Layered Tiramisu Cake

Italian Cake Layered w/ Creamy Mascarpone, Espresso-Soaked
Ladyfingers & Kahlua

\$49.95/serves 15-20

\$99.95/serves 30-35

Assorted Specialty Cookie Platter

Variety of Classic Selections

\$2.95/serving (12 serving minimum)

Apple Cobbler

w/ Streussel Crumb Topping

\$37.50/each (serves 15-20)

Chocolate Chip Brownies

Topped w/ Fresh Mint & Powdered Sugar

\$2.25/serving (12 serving minimum)

Fresh Baked Pies

Caramel Apple Walnut, Very Berry or Peach Praline

\$15.95/each (serves 8)

Chocolate Covered Strawberries

Dipped in Dark Chocolate & Drizzled w/ White Chocolate Laces

\$1.50-\$1.95/piece

(seasonal-24 serving minimum)

Mini Cannoli

Filled w/ Sweetened Mascarpone & Ricotta, Dipped in Mini
Chocolate Chips & Crushed Green Pistachios

\$2.50/piece (24 serving minimum)

BEVERAGES

Regular & Decaf Coffee w/ Condiments

\$1.95/serving (30 serving minimum)

Assorted Soft Drinks

\$1.50/can

Iced Tea

\$1.50/can

Bottled Water

\$2.75/bottle



ORDERING INFORMATION AND POLICIES

Minimum Order Amounts/Requirements

Bella Sera Catering has minimum order requirements which vary based on availability. All menu selections have minimum order requirements and vary from item to item.

Deposits/Confirmation/Cancellation

Events in excess of \$500.00 require a 25% deposit upon menu confirmation. Final guest count must be confirmed at least 10 days prior to event. Cancellation may occur one week prior to scheduled event date, although client may be responsible for unrecoverable charges.

Additional Services

Bella Sera Catering is a full service caterer and provides a wide range of services, rental equipment and supplies. Linens, china, flatware and glassware are available for an additional fee.

Packaging/Special Presentation Ware

Bella Sera Catering can provide quality, disposable plateware including plates, bowls, glassware, plastic cutlery and napkins. We also invite you to discuss renting our dining china, glass and silver. Upon request, Bella Sera can provide chaffers and sternos for hot food. Serving utensils, elegant platters and bowls are also available at no additional charge. It is the customer's responsibility to return all equipment clean and undamaged within 2 business days of event.

Payment Terms

Bella Sera Catering accepts personal or business checks, Visa, Mastercard, American Express and Discover. Final payment or balance is due prior to date of event.

Delivery

Delivery may be available based on availability and charges vary depending on the distance and amount of delivery time. Additional charges apply if pick-up of equipment is required. Traffic, parking, construction, weather and other issues beyond our control may delay delivery.

Service Staff

Bella Sera Catering can provide professional bartenders, servers, chefs, wait staff and clean-up crew based on availability. A four-hour minimum is required per staff member. Additional labor hours are optional and will be billed by the hour.

Pricing

Prices and menu items are subject to change based on availability and time of year. Price may increase up to 10% for events booked more than 365 days in advance.

Taxes

Local sales tax is added to all orders. Tax exempt organizations must provide certification.

Service Charge

A service charge is added to all orders & varies based on item type. For more information regarding our policy on service charges, please contact your catering specialist.