

A photograph of the exterior of Bella Gina's building. The building has a white gabled roof with a large arched entrance. The name "Bella Gina's" is written in a cursive font above the arch. The entrance is flanked by white columns. The building has a stone base and a stone wall on the sides.

Bella Gina's

CATERING MENU



bella gina's

Italian Deli • Catering • Market



Tel (908) 925-6868 • bellaginaitaliandeli.com

Catering Packages

Deluxe Buffet \$29 per person

3 Appetizer Trays

- ① imported and domestic cheese platter garnished with grapes and sweet berries
- ② garden fresh vegetables with dip
- ③ crunchy garlic toast topped with bruschetta

Choice of Tossed or Caesar Salad

Choice of 3 Hot Entrées (1 choice must be a pasta)

Choice of Maple Glazed Ham, Seasoned Roast Pork or Sliced Sirloin with Caramelized Onions

Sliced Italian Bread

Hot & Cold Buffet \$25 per person

Choice of 3 Hot Entrées (1 choice must be a pasta)

**if order is over 40 people, select 4 hot entrées*

Choice of 3 Cold Salads

Choice of 1 Sandwich Platter

sloppy Joes & Janes or focaccia sandwiches or wraps/subs

Cold Buffet \$16 per person

Boar's Head Cold Cut Platter

roast beef, turkey breast, boiled ham, hard salami, Swiss, provolone and American cheese

Choice of 3 Cold Salads

Rolls & Condiments

Hot Buffet – Option I

\$20 per person

Choice of **3** Hot Entrées
(1 choice must be a pasta)

Choice of Tossed or Caesar Salad

Sliced Italian Bread

Hot Buffet – Option II

\$25 per person

Choice of **3** Hot Entrées
(1 choice must be a pasta)

Deluxe Antipasto Platter

Choice of Tossed or Caesar Salad

Sliced Italian Bread

- 20 person minimum

- Paper products are available at an additional cost

- A \$30 deposit for racks will be charged but refunded upon the return of racks

Cold Salad Choices

- Caesar Salad
- Tossed Salad
- Pasta Salad
- Tomato & Red Onion Salad
- Red Potatoes & String Bean Salad
- Coleslaw
- Pickle & Onion Salad
- Tuscan Bean Salad
- Macaroni Salad
- Potato Salad



Hot Entrée Choices



Poultry (or à la carte 1/2 tray \$80)

Baked Chicken

with hot or sweet
cherry peppers

BBQ Chicken

Buffalo Wings

Jumbo Chicken Wings

fried and accompanied with
house-made blue cheese
(mild, spicy, plain, BBQ)

Chicken Arrabbiata

lightly floured and sautéed
with bell peppers, garlic,
onions, mushrooms and
tomatoes with a spicy finish

Chicken Cacciatore

with peppers, onions,
mushrooms in a plum
marinara sauce

Chicken Cordon Bleu

Chicken Fingers

Chicken Francaise

Chicken Marsala

Chicken Monte Bianco

layered with prosciutto,
mozzarella and red pepper
with alfredo sauce

Pork (or à la carte 1/2 tray \$70)

Baked Honey Glazed Ham

Grilled Sausage

with peppers and onions

Homemade Sunday Sauce

slow-cooked homemade tomato
sauce with meatballs, sausage,
pork/beef braciole, ribs
and pork skin

Kielbasa & Kraut

Sausage & Chicken

Giambotta

with peppers, onions,
mushrooms and potatoes
in a light brown sauce

Sausage Oreganata



Chicken Murphy
with peppers, onions and potatoes

Chicken Oreganata

Chicken or Veal Rollatini
*ricotta, mozzarella wrapped with
pancetta in a plum tomato sauce*

Chicken Parmesan

Chicken Piccata

Chicken Saltimbocca
*lightly floured and cooked with
prosciutto, spinach, mozzarella
in a light brown sauce*

Chicken Savoy
*with cherry peppers,
mushroom and balsamic*

Grilled Chicken

Fried Chicken

Stuffed Chicken Florentine
*with spinach, cheese and
francaise sauce*

Sausage & Peppers
red sauce

**Sausage, Potatoes &
Mushrooms**

**Sweet Sausage &
Broccoli Rabe**

Beef

Hot Roast Beef or Turkey
with brown gravy

Italian Hot Dogs

**Italian Style Meatloaf or
Chicken Meatloaf**

Swedish Meatballs



Hot Entrée Choices (Continued)

Pasta (or à la carte 1/2 tray \$55)

Baked Ziti

Cavatelli & Broccoli

Cavatelli

*with tomato, cream,
basil and sausage*

Fried Ravioli

Italian Style Mac & Cheese

Lasagna

*three kinds: cheese, meat
or vegetable*

Lasagna Rollets

Linguine with Clam Sauce

(upcharge M/P)

red or white

Manicotti

Orecchiette

with broccoli rabe and sausage

Pasta Primavera

Penne Vodka

with prosciutto and peas

Penne Vodka with Shrimp

Rigatoni

*with sweet sausage, pancetta,
shallots, imported chilis,
chili pepper and tomatoes*

Rigatoni Bolognese

Rigatoni Fileto di Pomodoro

*with prosciutto, onion and
plum tomato*

Stuffed Shells

Tortellini Alfredo

Tortellini Pesto



*Gluten-Free pasta is available
at an additional cost.*



Vegetables, Rice & Potatoes (or à la carte 1/2 tray \$60)

Broccoli Rabe

Escarole & Beans

Glazed Carrots

Grilled Mixed Vegetable

Mashed Potatoes

Porcini Mushroom Risotto

Roasted Red

Fingerling Potatoes

Sautéed Broccoli Rabe

Sautéed Spinach

String Beans,
Carrots & Broccoli
sautéed with garlic

Stuffed Bell Peppers
with sausage and rice

Stuffed Cabbage
with rice and meat

Stuffed Zucchini
stuffed with sausage

Seafood (or à la carte 1/2 tray \$85)

Filet of Sole Oreganata

Jumbo Fried/Baked Shrimp

Linguine

with white or red clam sauce

Mussels Marinara

Stuffed Filet of Sole

with crabmeat, shrimp and scallops



Specialty Entrées

1/2 TRAY • 5-10 PEOPLE

Baccala Salad *M/P*

Bone-in Braised
Short Ribs **\$85**

Calamari Marinara **\$75**

Cold Italian
Seafood Salad *M/P*

Flounder Francaise **\$80**

Fried Calamari **\$80**

Hotsy Totsy Shrimp **\$75**
with spicy marinara

Linguine **\$75**
with white or red clam sauce

London Broil **\$85**
with caramelized onions

Maryland Crab Cakes **\$110**

Penne Vodka **\$75**
with shrimp

Pepper Steak **\$85**

Panko-Crusted
Pork Chops **\$85**

Pork Osso Buco
\$25 per shank
*braised pork shanks
over creamy polenta*

Pork Braciole **\$75**

Pulled Pork Package **\$85**
with 24 slider buns

Seafood Paella **\$85**
*with shrimp, calamari,
mussels and clams, tomatoes
and Italian arborio rice*

Shrimp Parmesan **\$75**

Shrimp Scampi **\$75**
over capellini

Stuffed Calamari *M/P*

Sliced Sirloin &
Mushrooms **\$85**

Steak Famiola **\$85**
*filet mignon tips, mushroom
and balsamic vinegar*

St. Louis Ribs **\$75**

Tagliatelle Frutti di Mare **\$75**
*shrimp, calamari, mussels
and clams*

Tuscan Style Beef Stew **\$85**

Grilled Salmon **\$75**
with white wine and fresh herbs

Jumbo Shrimp
Oreganata **\$75**

Specialty Platters

Antipasto Platter

SMALL 8-10 people • \$80

MEDIUM 15-20 people • \$120

LARGE 21-25 people • \$160

homemade fresh mozzarella, prosciuttini, Genoa salami, soppressata, capicola, pepperoni, roasted peppers, artichoke hearts, imported olives, grilled eggplant, sharp provolone cheese, marinated mushrooms and prosciutto



Bocconcini Skewers

SMALL 8-10 people • \$85

MEDIUM 15-20 people • \$125

LARGE 21-25 people • \$175

homemade mozzarella knots, cherry tomatoes and fresh basil drizzled with EVOO



Cheese & Fruit Tray

SMALL 10-15 people • \$60

LARGE 20-25 people • \$100

a variety of imported and domestic cheeses, garnished with grapes and sweet berries

Homemade Fresh Mozzarella & Roasted Pepper Tray

SMALL 10-15 people • \$60 | **LARGE** 20-25 people • \$100

Imported Cheese Platter

SMALL \$70 | **LARGE** \$120

Norwegian Jarlsberg, sharp provolone, NY state cheddar, aged asiago, Dutch gouda, spicy Pepper Jack and imported Fontina, grapes, strawberries, crackers and taralli

Specialty Platters (Continued)

Mozzarella Towers 24 pcs • \$90

homemade fresh mozzarella layered with grilled eggplant, tomato and roasted peppers topped with our house dressing

The Signature Bella Mozzarella & Tomato Platter

SMALL \$80 | LARGE \$140

lightly salted mozzarella, smoked mozzarella, rolled imported prosciutto and mozzarella, rolled imported prosciutto with pesto, burrata, bocconcini with fresh basil and cherry tomatoes

Veggie Platter

SMALL 10-15 people • \$55 | LARGE 20-25 people • \$80

a medley of raw vegetables accompanied with a creamy vegetable dip

Classic Bruschetta 24 pcs • \$60

fresh baked garlic toast with vine ripe tomato bruschetta

Crispy Baguette Sandwiches 24 pcs • \$100

an assortment of turkey, Virginia ham or grilled eggplant all topped with homemade fresh mozzarella, roasted peppers, romaine lettuce and our house dressing on freshly baked focaccia bread or crispy baguette bread

ADD ONS *a choice of grilled chicken, prosciutto or soppressata can be substituted for an additional cost.*



Focaccia Sandwiches 24 pcs • \$95

Sloppy Joe Sandwich Tray 24 pcs • \$100

- 1 Sloppy Joe: turkey and ham combination, Swiss cheese, coleslaw and Russian dressing
- 2 Sloppy Jane: roast beef and turkey combination, Swiss cheese, coleslaw and Russian dressing
- 3 Sloppy Pastrami: pastrami and turkey combination, Swiss cheese, coleslaw and Russian dressing
- 4 Sloppy Corned Beef: corned beef and turkey combination, Swiss cheese, coleslaw and Russian dressing



Wraps Tray 24 pcs • \$90

your choice of our finest Boar's Head meats and cheeses on a garnished platter



Subs 3, 4 or 6 ft

Grilled or Breaded Chicken \$30/ft

Italian \$25/ft

Sub Platter 24 pcs • \$95

Boar's Head assortment of meats and cheeses

Turkey or Roast Beef \$27/ft

Fresh Garden Salads

1/2 tray **ADD ONS** Chicken +\$20 • Shrimp +\$25

Bella Gina's Salad \$50

Berry Salad \$50

fresh blueberries, raspberries, blackberries, crumbled goat cheese over mixed romaine, iceberg and mesclun lettuce with homemade berry vinaigrette

Caesar Salad \$50

Capri Salad \$50

Chef Salad \$70

tossed salad with ham, turkey, roast beef, Swiss, hard boiled eggs and deluxe house vinaigrette

Frutti di Mare Jumbo M/P

shrimp, scungilli, calamari and octopus mixed with fresh lemon, EVOO, parsley, garlic, celery and roasted peppers

Organic Kale Salad \$50

Primavera Salad \$50

fresh spinach, sliced cucumbers, strawberries and roasted corn with crumbled feta cheese and homemade cilantro lime dressing

Tossed Salad \$40



Assorted Fried Platter \$70

*prosciutto balls, fried ravioli, rice balls and mozzarella sticks
served with homemade marinara*

Breaded Shrimp with Tartar Sauce \$75

Coconut Shrimp \$75

Fried Artichoke Hearts \$70

with roasted red pepper dip

Hot Antipasto \$80

*eggplant rollatini, mozzarella en carozza, stuffed mushrooms,
stuffed mini artichokes and mini-Sicilian rice balls*

Mac & Cheese Bites \$50

Potato Croquettes \$50

garlic, ham or prosciutto and provolone

Stuffed Mushrooms with Sausage \$70

Sweet Sausage Stuffed Long Hot Peppers \$70

*made with homemade mozzarella, Locatelli cheese,
sweet sausage, salt, pepper and parsley*

Wrapped Asparagus \$70

lightly fried asparagus wrapped in Swiss cheese and prosciutto

Charcuterie Board

Serves 8-10 people • \$90

*prosciutto di Italia, imported Italian salami,
imported cheeses, nuts, dried fruit and imported olives*



Desserts

Cannoli

SMALL \$2.50 each | **LARGE** \$3.50 each

Carrot Cake \$65

Cookie Tray

SMALL \$50 | **MEDIUM** \$80 | **LARGE** \$100

Fresh Fruit Platter

SMALL \$60 | **LARGE** \$80

Rice Pudding (one size) \$40

Tiramisu (one size) \$55

Whole Cake (various) \$60



Breakfast Buffet

Corporate Breakfast \$25 per person

Assorted Danish

Bacon

Bagels
with cream cheese and butter

Breakfast Potato
with peppers and onions

French Toast

Fresh Fruit

Mini Muffins

Pork Sausage

Scrambled Eggs

Orange Juice

Bottled Water

Continental Breakfast \$16 per person

Bagels
with cream cheese and butter

Danish

Fresh Fruit

Muffins

Orange Juice

Bottled Water

- 25 person minimum
- Delivery and set up with paper goods and table covers included
- Coffee service is available for an additional cost per person
- Condiments include: syrup, ketchup, salt, pepper, cream cheese, butter cups





MAKE YOUR NEXT EVENT EASY!

For an additional fee, our experienced
wait staff will come to your event to
set up, serve your guests and clean up.

Ask us for details.

1125 W. St. Georges Avenue • Rahway, NJ

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Please note that prices are subject to change. We impose a surcharge of 3% on the transaction amount on credit card products, which is not greater than our cost of acceptance.