

Bella's
CAFÉ

*Preparing hearty
food with rural roots
& an urban finish.*



Catering Menu

HORS D' OEUVRES

- ✚ **Baked Brie~ Cranberry Port sauce/Pecan Caramel/ Assorted Crackers \$50.00**
- ✚ **Soup Du Jour Shooters \$18.00/doz**
- ✚ **Stuffed Mushrooms Sausage & Walnut Stuffing \$21.00/doz**
- ✚ **Spanakopita~Spinach & Feta Cheese Triangles \$21.00/doz**
- ✚ **Fruit Kebabs skewers \$18.00 doz**
- ✚ **Mini Crab & Cod cakes w/ Cilantro Remoulade \$30.00/ doz**
- ✚ **Asparagus wrapped in Prosciutto \$24.00/ doz**
- ✚ **Poached Port Figs/Mascarpone cheese/Pistachio tartlets \$24.00/doz.**
- ✚ **Roasted Pear & Gorgonzola Crostini \$24.00/doz**
- ✚ **Traditional Tomato & Basil on Crostini \$18.00**
- ✚ **Mini Buttermilk Biscuits w/ Country Ham or Turkey & Mandarin Pumpkin Marmalade \$18.00/doz.**
- ✚ **Sesame Seared Tuna*on toasted wonton/avocado, Habanero~Ginger Sauce \$30.00/doz**
- ✚ **Grilled Margarita Shrimp Shooters \$30.00/doz**
- ✚ **Shrimp Cocktail \$30.00/doz.~Coconut Shrimp w/Sesame Ginger sauce \$33.00/doz.**
- ✚ **Assorted Cheese Platter~ sm.\$45.00/large \$75.00**
- ✚ **Belgium Endive/Boursin cheese/Sprouts \$24.00/doz.**
- ✚ **Smoked Salmon on 6 grain points w/ crème fraiche & dill \$24.00/doz**
- ✚ **Pepper crusted fillet on Garlic Crostini w/ an herb aioli \$24.00/doz**
- ✚ **Fresh Mozzarella, Tomato & Basil Skewers \$18.00/doz**
- ✚ **Risotto, Asparagus & Asiago Fritters \$21.00/doz**
- ✚ **Crudités Baskets w/ a Caramelized Onion Dip Lg/Sm.\$35.00~\$65.00**
- ✚ **Italian Bread sticks w/ herb butter & Prosciutto \$21.00/doz**
- ✚ **Cocktail Meatballs in a Blackcurrant Mole \$18.00/doz**
- ✚ **Antipasto on a Skewer \$21.00/doz**
- ✚ **California Rolls/Tamari Sauce/Wasabi & Pickled Ginger \$18.00/doz**
- ✚ **Chicken Satay Kebobs w/ Peanut dipping sauce \$24.00/doz**
- ✚ **St. Andre triple cream on French baguette \$18.00/doz**

Continuation..

- ✚ *Lamb Lollipops topped w/ mint & Basil Pesto \$36.00/doz*
- ✚ *Buffalo Tenders/Blue Cheese sauce \$21.00/doz*
- ✚ *Grilled Sea Scallops \$36.00/doz*
- ✚ *BBQ Pork in miniature tortilla cups \$21.00/doz*
- ✚ *Shrimp & Mango Dumplings w/ a Sesame Ginger dipping sauce \$30.00/doz*
- ✚ *Petite Croque Monsieur \$18.00/doz*
- ✚ *Stuffed Artichoke bottoms w/ a Crabmeat & Gruyere filling\$24.00/doz*
- ✚ *Whole Smoked Salmon w/ cream cheese, Bermuda onion, capers, mini bagels, tomato \$120.00*

ENTREES

- ✚ *Roasted Fillet Mignon w/fresh Herb Aioli or a Horseradish Cream*
- ✚ *Glazed Ham w/ assorted mustards & miniature artisan rolls*
- ✚ *Roasted Organic Frenched Chicken Breast w/ Spiced fruit Compote or Stuffed with sundried tomato, spinach & Asiago cheese*
- ✚ *Sesame Tuna Sashimi Style w/ fresh Grapefruit & Avocado, Habanero~Ginger Sauce*
- ✚ *Bouillabaisse~Saffron seasoned Fish stew*
- ✚ *Blackened or Seared Salmon w/ Mango Salsa or an Artichoke & Parsley Salsa*
- ✚ *Pan Seared Lemon Sea Scallops*
- ✚ *Thai Noodle Bowl w/ Shrimp, Mussels & Shiitake Mushrooms*
- ✚ *Roasted Cornish Game Hens w/ a Wild rice stuffing~Spiced fruit compote*
- ✚ *Crispy duck Breast w/ a Port Reduction*
- ✚ *Chicken Francais over Garlic spinach*
- ✚ *Roasted Pork Loin*
- ✚ *Chicken or Veal Saltimbocca, Demi-glaze*
- ✚ *Stuffed breast of veal w/ asparagus & Gruyere*
- ✚ *Paella w/ Shrimp,Chorizo, Mussels, Chicken & Saffron rice*

SALADS ~ VEGETABLES & GRAINS

- ✚ *Arrugula & Spinach Salad/Dry Cranberries, Gorgonzola & Candied Pecans*
- ✚ *Mesclun Salad*
- ✚ *Spinach Salad w/ Strawberries & Goat Cheese*
- ✚ *Traditional Greek Salad*
- ✚ *Classic Caesar Salad w/ Shaved Reggiano & Spanish Anchovies*
- ✚ *Roasted Root Vegetables w/ Rosemary*
- ✚ *Mashed Potatoes*
- ✚ *Baked Sweet Potato Casserole w/ candied Pecans*
- ✚ *Creamed Spinach*

Continuation..

- ✚ *Roasted Buttered Brussels sprouts*
- ✚ *Green Beans w/ fried Shallots*
- ✚ *Parmesan Asparagus*
- ✚ *Roasted Rosemary Red Potato*
- ✚ *Wild Rice w/Almonds & Dry Cranberries*

- ✦ *Basmati Pilaf*
- ✦ *Grilled Seasonal Vegetables*
- ✦ *Butternut Squash w/ an Orange glaze*
- ✦ *Escarole & Tuscan White Beans*
- ✦ *Roasted Brussels Sprouts*
- ✦ *Garlic Spinach w/ Pine nuts*
- ✦ *Fresh Mozzarella, Tomato & Basil*
- ✦ *Israeli Cous cous w/ a Curried Citrus & Pistachio Dressing*
- ✦ *Organic Wheat berry Salad*
- ✦ *Black Bean Salsa*
- ✦ *Seasonal Risottos*
- ✦ *Beluga lentils w/ Caramelized Onions & Olive Oil*
- ✦ *Bulgur Wheat, Sautéed Onions & Tomatoes*
- ✦ *Broccoli florets w/ Roasted Garlic*
- ✦ *Fresh Broccoli Rabe in Olive Oil & Garlic*

SWEET ENDINGS

- ✦ *Petit fours*
- ✦ *Pumpkin Pie*
- ✦ *Brandy Apple Crumb*
- ✦ *Sweet Potato Pie*
- ✦ *Chocolate Pecan Pie*
- ✦ *Pear Crisp w/Lemon Sauce*
- ✦ *French Chocolate Mousse Cake*
- ✦ *Pumpkin Cognac Cheesecake*
- ✦ *Bella's Chocolate Cake w/Ganache*
- ✦ *Assorted Dessert Bars & Cookies*
- ✦ *Miniature Fruit Tarts*
- ✦ *Belgium Chocolate Dipped Strawberries*
- ✦ *Cannolis, Éclairs & Assorted Pastries*
- ✦ *Individual Wedding Cakes (Weddings & Anniversaries)*
- ✦ *Wedding Cakes*