



Bella Sera

EVENT VILLA & CATERING

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 \$64.95

Grape Tomato &
Mozzarella Pipette \$64.95
Balsamic Vinaigrette

Spanakopita \$64.95
Flaky Phyllo, Spinach, Feta

Wild Mushroom Bruschetta
Manchego, Lemon, Truffle Oil \$64.95

Roasted Garlic & Tomato
Basil Bruschetta \$64.95
Shaved Asiago

Platters & Displays

(Serves 20-25)

Antipasto Platter \$124.95
Imported Specialty Items & Meats

Fresh Fruit Platter \$124.95
Season's Finest

Artisanal Cheese Platter \$124.95
Assorted Crackers

Fruit, Cheese &
Antipasto Display \$14.95/serving
Assorted Crackers (min. 25 servings)

Chicken

Chicken & Sun-Dried Tomato Bruschetta
Mascarpone Spread \$74.95

Mini Chicken Herb Meatballs
Lemon Garlic Aioli \$74.95

Marinated Grilled Chicken Skewer
House Pesto \$74.95

Beef

Beef Tenderloin Crostini
Caramelized Onions, Demi-Sec, Tomato MP

Grilled Flank Steak Spiedini
Rosemary, Lemon, Garlic MP

Sausage Stuffed Dates
Wrapped in Bacon \$84.95

Traditional Meatballs
Marinara, Fresh Basil - increments of 50 \$89.95

Specialty Items

Baked Artichoke Gratin
Parmesan Pita, Lavosh Crackers \$74.95

Stuffed Hot Banana Peppers
Sweet Sausage, Marinara, Provolone \$89.95

Grill-Fired Lamb Pops
Fresh Yogurt Tzatziki \$174.95

Prosciutto Wrapped Asparagus
Roasted Red Pepper Aioli \$99.95

Shrimp Cocktail
Old Bay, Lemon, Spicy Cocktail Sauce MP (2 lbs.)

Main Courses



All prices per serving unless noted otherwise

Chicken

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

Chicken Piccata \$7.95
Mushrooms, Peppers, Lemon,
Capers, White Wine Lemon Sauce

Chicken Lauren \$7.95
Spinach, Asiago Cream Sauce,
Caramelized Shallots

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

Beef

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

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

Boneless Beef Short Ribs MP
Wild Mushroom, Sweet Peas

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

Veal Osso Bucco \$12.95
Root Vegetables, Fresh Herbs

Pork

Rosemary Crusted Pork Loin \$8.95
Apple Brined

Sweet Sausage \$8.95
Flame Roasted Peppers, Onions,
Zesty Marinara

Fish

Jumbo Crab Cake MP
Premium Crab Meat, Maryland
Style, Citrus Tartar

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

Grilled Salmon \$12.95
Seedless Grapes, Pine Nuts,
White Wine Lemon Dill Beurre Blanc

Casseroles*

(Serves 10-15)

Rustico Meat Lasagna \$79.95

Signature Eggplant Parmesan \$69.95

*Number of servings
per casserole are approximate

Side Dishes



All prices per serving unless noted otherwise

Potatoes

Oven Roasted Red Bliss	\$3.95
Roasted Garlic Mashed Butter, Herbs, Garlic, Shallots	\$3.95
Roasted Yukon Gold Sea Salt, Cracked Pepper, Olive Oil, Fresh Herbs	\$4.95
Artisan Au Gratin Sharp Cheddar, Fresh Herbs	\$59.95 serves 15-20

Vegetables

Grilled Fresh Vegetables Red & Green Peppers, Onions, Mushrooms, Zucchini, Squash & Carrots (Specify Warm or Room Temperature)	\$4.95
Fresh Green Beans Carrots, Fresh Garlic, Olive Oil, Toasted Pine Nuts	\$3.95
Beans & Greens Escarole, White Beans, Olive Oil, Romano, Lemon Essence	\$4.95
Peppers Silvio Hot & Sweet Peppers, Wilted Spinach, Shaved Fontinella	\$4.95

Pasta

Penne Pasta w/ Vodka Sauce	\$3.95
Penne Pasta w/ Rustic Marinara	\$3.95
Penne Pasta w/ Basil Pesto Cream	\$3.95
Pasta Primavera Fresh Vegetables, Garlic, Olive Oil	\$3.95

Rice

Wild Rice Blend Long Grain, Wild Rice, Aromatic Herbs	\$3.95
Arancini Rustic Marinara, Fresh Basil	\$4.95

Specialty Salads

Italian Tomato Salad Roma Tomato, Fontinella Cheese, Fresh Basil, Red Onion, Lemon Zest, Balsamic Vinaigrette	\$4.95
Tossed Garden Salad Balsamic Vinaigrette, Buttermilk Ranch Dressing	\$3.95
Fresh Fruit Salad Topped w/ Seasonal Berries & Fresh Mint	\$4.95
Greco's Potato Salad Red Bliss Potatoes, Celery, Roasted Red Peppers, Fresh Dill, Scallions, Capers, Mayo & Dijon	\$3.95
Tabbouleh Saffron, Feta, Kalamata Olives, Grape Tomato, Lemon	\$3.95
Quinoa Salad Sun-Dried Tomato, Spinach, Sliced Almonds, Lemon Dressing	\$3.95

Bread

Fresh Baked Rolls & Butter 1 Dozen	\$9.95
French Baguette 24"	\$14.95

Wraps & Beverages



Sandwich Wraps

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

Quarters (2-3 inches - heavy appetizer size)	\$2.95/piece (24 piece minimum)
Thirds (3-4 inches - light lunch size)	\$3.95/piece (18 piece minimum)
Halves (5-6 inches - lunch size)	\$4.95/piece (12 piece minimum)

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, Soppressata, Provolone, Lettuce, Tomato, Basil Pesto

Capri
Roma Tomatoes, Mozzarella Cheese, Basil Pesto

Vegetarian
Grilled Fresh Vegetables, Feta Cheese, Lettuce, Basil Pesto

Beverages

Assorted Canned Soft Drinks	\$1.50/can
Canned Iced Tea	\$1.50/can
Bottled Water	\$2.75/bottle

Desserts



Chiffon Shortcake Layers of Whipped Cream, Sweetened Pound Cake & Fruit Filling. Available in Strawberry, Orange or Lemon	\$59.95/serves 15-20 \$119.95/serves 30-40
Triple Chocolate Layer Cake Layers of Decadent Chocolate Cake & Chocolate Mousse	\$59.95/serves 15-20 \$119.95/serves 30-40
Layered Tiramisu Cake Italian Cake Layered w/ Creamy Mascarpone, Espresso-Soaked Ladyfingers & Kahlua	\$59.95/serves 15-20 \$119.95/serves 30-40
Assorted Cookie Platter	\$2.95/serving (12 serving minimum)
Apple Cobbler Streusel Crumb Topping	\$49.95/each (serves 15-20)
Chocolate Chip Brownies Topped w/ Fresh Mint & Powdered Sugar	\$2.95/serving (24 serving minimum)
Fresh Baked Pies Variety Varies - Inquire about Availability	\$19.95 - \$24.95/each (serves 8)
Chocolate Covered Strawberries	\$2.50/piece (seasonal - 24 serving minimum)
Mini Cannoli Filled w/ Sweetened Mascarpone & Ricotta, Dipped in Mini Chocolate Chips & Crushed Green Pistachios	\$2.95/piece (24 serving minimum)

Information & Policies



Minimum Order Amounts/Requirements

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

Deposits/Confirmation/Cancellation

All orders require a 25% - 50% deposit to secure date. Final guest count must be confirmed and final payment made at least 10 days prior to event.

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 dinnerware including plates, bowls, glassware, plastic cutlery and napkins. We also invite you to discuss renting china, glass and silver. Upon request, Bella Sera can provide chaffers and chafing fuel 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 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