

Bella

Personal Chef, Catering & Event Design

- Full **Non Beverage Package**
- Choice of Six Butler **Passed Hors d' Oeuvres**
 - Bubbly **Celebration Toast**
- Elegant **Wedding Buffet Table**
 - Petite **Sweets Table**
- Personalized **Wedding Cake**
 - Complimentary **Tasting & Wedding Planning Section**
(Wedding Planning Upgrade Available)
- **Staffing for your Big day:**
Servers, Chef & Kitchen Personnel and Event Coordinator
- **Full Tableware** Setting that includes: White Basic China, Silverware, Glassware & White

Menus are based on a
Minimum of 75 Guets

Deluxe Buffet

WEDDING PACKAGE

Optional Upgrades (Prices available upon Request)

- Action Stations & Display For Reception
- Action Stations for Buffet
 - Bartending or Full Bar Packages
 - Ice Sculpture
- Coffee Station or Coffee Cart
 - Photography & Video
 - Photobooth
- Dj & Musician Services
- Event Production & Rentals
- Sweet Station & Candy Table
- Hairstyling & Makeup Services



Bella

Personal Chef, Catering & Event Design

Hors d' Oeuvres Selection

Choice of 6

Seafood Selection

- Coconut Ceviche/ Passion Fruit Gel
- Shrimp Empanada/ Creamy Aji Amarillo
- Tuna Tataki/ Wasabi Mayo and Soy Pipette
- Key Lime Spicy Tuna Taco/ Avocado & Cilantro
- Lottus Salmon Poke/ Key Lime Ponzu
- New England Tarragon lobster sliders
- Jumbo Lump Petit Crab cakes & Classic Egg Tartar
- "Escabeche" west coast oyster/ Mignonette, Petit Cilantro
- Spanish Galician Octopus/ Aged Olive Oil, Red Pepper

Meat Selection

- Steak Empanada/ Chimichurri Sauce
- Kobe beef tartar with truffles
- Pistacho and Zathar crusted Lamb Chop/ Tzatziki
- Skirt Steak Pincho/ Chimichurri Sauce
- House Smoked Dog on Croquette & Spicy Mustard
- Arabian All Beef Quibbes/ Tabouleh Salad
- Serrano Ham Croquette/ Garlic Aioli
- Sweet Plantain Sushi Roll & Red Pepper Emulsion
- Mini Short Rib Slider & Amber Beer Shot
- Corned Beef Reuben Spring Rolls/ Sauerkraut

Deluxe Buffet

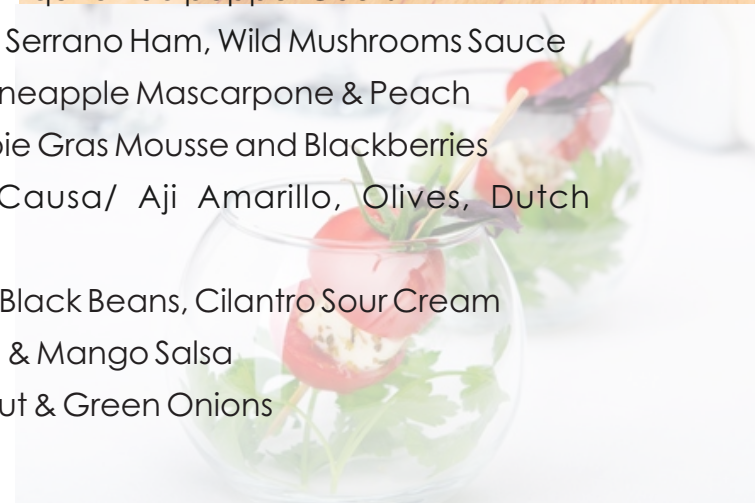
WEDDING PACKAGE

Vegetarian Selection

- Caprese skewer with mozzarella, tomato & basil
- Fresh Yellow Tomato Gazpacho/ Watermelon & Cucumber
- Latin Cheese Tequeno/ Cilantro & Garlic
- Tomato Bruchetta, Feta Cheese, Age Balsamic, Fresh Basil
- Miniature Flat Bread, Arugula, Goat Cheese, Fig
- Summer Roll, Fresh Vegetables, Avocado & Orange aioli
- Brie & Apple en Croute
- Black Bean Quinoa Mini Burger, Root Vegetable Slaw

Poultry Selection

- Chicken Empanada/ Piquillo Red pepper Coulis
- Chicken Saltimboca/ Serrano Ham, Wild Mushrooms Sauce
- Duck Confit Crepe, Pineapple Mascarpone & Peach
- Mini Brioche Toast / Foie Gras Mousse and Blackberries
- Peruvian Chicken Causa/ Aji Amarillo, Olives, Dutch Potatoes
- Spice Chicken Wrap, Black Beans, Cilantro Sour Cream
- Cajun Crispy Chicken & Mango Salsa
- Chicken Satay/ Peanut & Green Onions



Bella

Personal Chef, Catering & Event Design

Stations & Displays to your Reception

Additional price per Person

“From the Coast” Station

Oriental Shrimp Ceviche
West Coast and East coast oyster selection
New Zealand Mussels “Escabeche”
Yellow Tomato Gazpacho Shooters

Cheese and Cured Meat Lovers Display

Imported & Domestic artisanal Cheeses, Selection of cured Meats
Seedless grapes, dried Fruits, Marinated Nuts
Artisanal Bread Selections

“Latin Fame” a Tapa Display

Manchego and Cantimpalo Pincho on Baguette Bread
Chicken Béchamel Croquette
Mole Braised Pork and Oaxaca Mini Quesadilla
Braised ShortRib “Ropa Vieja” Arepa Tapa
Corvina “Enchilado” Stuffed Green Plantain
Fresh Greens, Avocado, Baby Heirloom Tomatoes
Salad, and Roasted Corn Shoots

Deluxe Buffet

WEDDING PACKAGE

Sushi & Sashimi

Traditional Sushi Roll: California Rolls, Spicy Tuna Roll, Smoked Salmon Avocado Roll, Tuna, Salmon & Sashimi on Rice with a Variety of Dipping Sauce

Dim Sum Cart Display

Assortment of Steamed dumplings, steamed potstickers and shrimp shumai
Hoisin BBQ Pork St. Louis Ribs
Soba Noodles, European Cucumber, Oriental Dressing
Cured Ginger, Wasabi, Soy Sauce, Sweet and Sour Sauce

“Just Vegetables” Antipasto and Fresh Crudités Display

Grilled Marinated Vegetables, Stuffed Grape Leaves
Fresh local Crudités Vegetables Display
Marinated Nuts, Fresh Fruits and Dried Fruits
Whipped Ricotta, Fresh Olives Tapenade, Hummus.

Ceviche & Crudo Bar

Great Station! The Best Selection of Three Types of Peruvian Ceviches & Raw Crudos.

Bella

Personal Chef, Catering & Event Design

our Selection of Appetizers

Select three Salads

Mixed local field greens, shaved garden vegetables, lemon vinaigrette

Classic Caesar or Kale Caesar salad, country croutons, creamy Caesar, shaved parmesan

Panzanella salad, cucumber, cherry tomato, shaved red onion, feta cheese

Heirloom tomato caprese, local mozzarella, hand torn basil, barrel aged balsamic

Quinoa and wild rice salad, feta cheese, tomato, herb de Provence dressing

Waldorf salad, fresh grapes, toasted walnuts, celery, caramelized apples, creamy buttermilk dressing

Greek salad, chopped romaine, shaved red onion, fresh Greek oregano leaves, feta cheese, tomatoes, Kalamata olives, cucumber

Roasted beet salad, candied pistachios, Florida citrus, whipped goat cheese

Watermelon salad, watercress, balsamic, red onion, pinenuts

Wedge salad, iceberg lettuce, buttermilk dressing, blue cheese, tomato, crispy bacon, brioche crouton, chives

Bibb lettuce, grapefruit, pickled red onion, shaved radish, chives, and citrus vinaigrette

Chilled Saffron Orzo Salad with Roasted Pepper, Peas, Lemon Vinaigrette

Heart of Palms and Cherry Tomato Salad, Fire Roasted Corn, Avocado & Cilantro

Deluxe Buffet

WEDDING PACKAGE



Bella

Personal Chef, Catering & Event Design

our Selection of Entrees

Select two Entrees

Free Range Chicken Breast, Roasted Shallots & Au Jus
Chicken Scalopini, Wild Mushrooms Sauce & Pancetta Crisps
Burgundy Braised Short Rib, Rosemary Glazed Cipollini Onions
Grilled Skirt Steak, Chimichurri Sauce & Garlic Chips
Spiced Rubbed Pork Tenderloin, Grilled Apple & Bacon-Maple Glaze
Grilled Salmon & Orange Teriyaki, Lotus Chips
Blackened Mahi - Mahi, Artichokes, Fennel & Baby Heirloom Tomatoes
Red Grouper, Pearl Onions & Chieve Sauce, Fire roasted Asparagus
Grilled Filet Mignon, Sweet Peppers & Red Wine Reduction
Moroccan Lamb Chops, crispy roasted Chickpeas and Lamb Jus
Grilled Swordfish, Brussels Sprouts saute and Agrodolce Glaze
Gulf Shrimp kebab, with grilled pineapple, fresh mint and cilantro, coconut- curry broth

Vegetarian Options

Cauliflower Steak, Mushroom ragu & Saute Peppers
Stir Grains Fried Rice, Shitaki, Cashew & Soy-Sesame
Soy Meat & Eggplant Lasagna, Mixed Vegetables & Tomato Compote

Carving Stations

Additional Chef Fee will be apply

(All our Carving Stations have an additional price per piece that feeds aprox. 25 people)

Brazilian Swords, Chicken, Chard Grill Served with Chimichurri
Roasted Sirloin of Beef, Madeira Demi Glace & Grainy Mustard
Prime Rib of Beef, Horseradish Cream and Natural Pan Juices
Marinated Pork Loin, Hawaian Tostones & Cuban Bread
Char Grilled Flank Steak / Black Beans & Rice with Roasted Red Pepper
Chimichurri

Deluxe Buffet

WEDDING PACKAGE



Bella

Personal Chef, Catering & Event Design

our Selection of Side Dishes

Select three sides

Our Starchs

- Creamy whipped potatoes
- Whipped Sweet Potatoes
- Steamed jasmine rice
- Three grains pilaf, sundried tomatoes & Parsley
- oven roasted pee wee potatoes
- Crushed Yukon Potatoes
- Soft goat cheese and Herbs polenta
- Buttered grits with fire roasted corn and roasted poblano chiles
- Parsnip Puree, All Spice

Veggie Selection

- Spinach with garlic and lemon zest
- Grilled Seasonal market vegetables
- Haricot Vert with brown butter and toasted almond
- Caramelized Tricolor cauliflower
- Brussels sprouts with crisp bacon
- Asparagus and Lemon
- Caramelized Carrots
- Mix of Root Vegetables
- Sautéed Wild Mix of mushrooms
- Garlic Broccolini

Deluxe Buffet

WEDDING PACKAGE



*Option Upgrade. Additional Charge per person

Bella

Personal Chef, Catering & Event Design

Sweet Stations

Additional Price per Person

Petite Sweets Table (Included in our Deluxe Buffet Package)

Chocolate Mousse Cake, New York Style Cheese Cake, Fresh Fruit Tarts, and Chef's Selection of Four Petite For's

Grand Sweet Display

Truffles, Pralines, Chocolate Dipped Strawberries
Opera Cake, Chocolate Mousse Cake and Petite For's to include Paris Brest, Chocolate Dipped Profiteroles, Macaroons, Mousse Tarts
White Chocolate Éclairs, Fruit Tartlets

White & Dark Chocolate Fondue

Fresh Fruit, Marshmallow, Pound Cake, Pretzel Stick & Biscotti

"Action" Building the Split

Sautéed Bananas with Butter, Brown Sugar, and Brandy
Topped with your choice of Chocolate, Vanilla, Strawberry, Pineapple or Coconut Ice Cream
Finished with Hot Fudge, Caramel, and Whipped Cream, Nuts and Cherries

"Action" Sweet Crepes

Sautéed to order with Butter, Dark Cane Sugar, Small Batch Bourbon
Finished with Fresh Berries, Chantilly Cream and Shaved Chocolate

Espresso & Flavored Coffee Station

Deluxe Buffet

WEDDING PACKAGE



Bella

Personal Chef, Catering & Event Design

"After Party"

Additional Price per Person

Slider Station

- American Kobe Beef Burger, Caramelized Onions & Mini Brioche Bun
- BBQ Pulled Pork, Horseradish Slaw and Mini Hoagie
- Grilled Chicken, Bacon & Brie Cheese, Mini Ciabatta
- Fresh Ground Salmon Burger, Vodka, Dill Sauce and Mini Bun
- Waffle Fries & Sweet Potatoes Fries

Kebobs from the "Grill"

- Marinated Spicy Shrimp "al Pastor", Pineapple, Peppers, Onions
- Grilled Vegetable & Chicken, Honey-Mustard Sauce
- Herb Crusted Beef of Tenderloin, Chimichurri Sauce

Mexico" essence

- Braised short rib, pickled red onion, micro cilantro, roasted corn and cotija cheese
- Roasted chicken, fresh red onion, Avocado and Poblano Mousse
- Pork Carnitas, Mexican Tomato Salsa and lime served with warm grilled white corn tortilla

Arepa Station

Stuffed with Pulled pork, Shredded Flank Steak, Chicken or Cheese

Pizza Station

Assorted Flavors of Pizza & Sweet Thai Boneless Chicken Wings

Deluxe Buffet

WEDDING PACKAGE

