



TWO-HOUR APPETIZER SERVICE @ GATEWAY CONVENTION CENTER

Choose one of our packages below or customize your order with the a la carte menu. All packages include Bella Catering staff for two hours of service time that will set up and break down buffet line along with keeping the buffet line organized.

Equipment, disposable wares, and linens for food service tables are included.

To substitute Gateway Convention Center's china, silverware, and glassware, a \$2 handling fee will be applied per person.

Sicilian

Pick any five of the basic appetizers below

\$17 PER PERSON

Pricing is based on 8 pieces per person; if needing additional pieces please see a la' carte section

Tuscan

Pick any six of the basic appetizers below

\$18 PER PERSON

Pricing is based on 8 pieces per person; if needing additional pieces please see a la' carte section

Godfather

Pick any seven of the basic appetizers below

\$19 PER PERSON

Pricing is based on 9 pieces per person; if needing additional pieces please see a la' carte section

BASIC APPETIZER CHOICES

COLD

- Bruschetta Dip w/Pita Chips
- Caprese Bites
- Fruit Tray
- Combination Tray
- Mango Salsa w/Pita Chips
- Finger Sandwiches
- Mini Cannoli
- Turtle Brownie Bites

HOT

- Toasted Ravioli w/Meat Sauce
- Meatballs
(Italian w/Meat Sauce, Teriyaki, OR Honey Buffalo)
- Spinach Artichoke Mushrooms
- Thai Peanut Chicken
- Spinach Artichoke Dip
- Guacamole Wontons

PREMIUM APPETIZER CHOICES

Add \$3 per person to substitute two of the below premium items for any two basic items.

COLD PREMIUM

- Milano Salad
- Poppy Seed Salad
- Shrimp Cocktail
- Smoked Salmon Bites
- Blackened Shrimp & Pineapple

HOT PREMIUM

- Spanakopita (Spinach Feta Pie)
- Firecracker Shrimp
- Crab Stuffed Mushrooms
- Pepper Loin Bites
- Beef Milano
- Crab Cakes
- BBQ Pulled Pork Sliders


APPETIZERS

Appetizers are priced at 25 pieces, and "trays" serve ~ 25 people each.

If you are planning a cocktail and hors d'oeuvre party, please contact Bella Catering for a custom-designed menu.

COLD


MILANO SALAD our famous Milano Salad \$65


POPPY SEED SALAD lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella tossed in house made poppy seed dressing \$65 

SHRIMP COCKTAIL chilled tail-on shrimp served with house made cocktail sauce and lemon wedges \$65

BLACKENED SHRIMP & PINEAPPLE chilled tailless blackened shrimp and grilled pineapple bites \$70

SMOKED SALMON BITES shaved smoked salmon and dill cream on a cucumber chip with capers \$60


BRUSCHETTA DIP seasoned diced tomatoes, fresh mozzarella, and basil tossed with garlic and olive oil, served with pita chips \$50 


MANGO SALSA house made mango salsa served with pita chips \$40 (seasonal) 


FINGER SANDWICHES ham sandwiches and Turkey sandwiches on fresh rolls with cheese, served with mustard and mayonnaise \$60

CAPRESE BITES fresh mozzarella, basil, tomato, and hard salami served on a pick and drizzled with balsamic reduction \$60

FRUIT TRAY assorted seasonal fruit \$65 

COMBINATION TRAY assorted cubed cheeses and seasonal veggies with ranch dip \$60 

PREMIUM FRUIT & CHEESE TRAY assorted premium meats and cheeses, seasonal fruit, nuts, jam, and gourmet crackers, with pickles and olives \$105 

MINI CANNOLI crispy cannoli shell with our house made chocolate chip filling \$40 

TURTLE BROWNIE BITES dense, fudge brownies with caramel and pecans \$40 

ASSORTED COOKIES an assortment of large, freshly baked cookies \$40 


HOT

CRAB CAKES house mad miniature crab cakes topped with roasted red pepper coulis \$70

SPINACH ARTICHOKE MUSHROOMS mushrooms stuffed with spinach, artichoke hearts, and a special blend of cheeses baked in house made red sauce with provol cheese \$40 


CRAB STUFFED MUSHROOMS mushrooms with crab cake stuffing baked in house made red sauce with provol cheese \$65

 **TOASTED RAVIOLI** our famous jumbo, hand-breaded beef ravioli served with house made meat sauce \$40

GUACAMOLE WONTONS crispy wontons stuffed with creamy guacamole and served with sweet jalapeño jelly \$50 

MEATBALLS house made meatballs: Italian, Honey Buffalo, or Teriyaki (choose one) \$35

BBQ PULLED PORK SLIDERS tender BBQ pulled pork served on mini buns \$70

SPANAKOPITA spinach and feta cheese in filo pastry \$70 

THAI PEANUT CHICKEN boneless chicken bites in a creamy Thai peanut sauce \$50

FIRECRACKER SHRIMP shrimp in a sweet and mild Thai chili sauce \$70

SPINACH ARTICHOKE DIP spinach and artichokes with a special blend of cheeses served with pita chips \$50 

BEEF MILANO* beef tenderloin bites in our creamy provol cheese sauce with mushrooms and green onions \$60

PEPPER LOIN BITES* marinated beef tenderloin bites in cracked black pepper with red wine reduction \$60

BACON-WRAPPED SCALLOPS scallops wrapped in crispy bacon served on picks \$130

* Please note, appetizers are priced and portioned as an accompaniment to a meal. Please inform your planner if you would like appetizers as your main course.

* A la carte appetizer pricing does not include labor fees.

* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.

FOOD STATIONS

Pricing is per person

SLIDER BAR hamburgers OR BBQ pulled pork sliders, mini pretzel buns, lettuce, tomato, pickle, sautéed onion, cheese, ketchup, mustard \$7

NACHO OR TACO BAR soft tortillas OR tortilla chips served with nacho cheese sauce, black olives, green onions, tomatoes, jalapeños, sour cream, grilled peppers & onions, seasoned beef, blacked chicken \$6

MASHED POTATO BAR served with shredded cheese, green onions, traditional brown gravy, bacon, sour cream, butter \$6

MAC N' CHEESE BAR Milano cheese sauce, crumbled bacon, green onions, blackened chicken, toasted bread crumbs, grated cheese \$6

PASTA BAR mini noodles, alfredo, meat sauce, mini Italian meatballs in meat sauce, diced chicken, sautéed mushrooms, sautéed peppers & onions, parmesan cheese \$8

FRENCH FRY BAR French fries, Milano Sauce, chili, green onions, sour cream, garlic salt, ketchup \$5

PRETZEL BAR warm pretzels served with cheese sauce, whipped cream cheese, honey mustard, cinnamon & sugar, strawberry cream cheese \$5

S'MORES BAR marshmallows, graham crackers, and assorted chocolate bars with open flame and sticks for roasting \$5

COFFEE & DONUTS BAR assorted donuts and donut holes, iced and hot coffee, creamers, sweeteners \$5

* Please note, food stations are priced and portioned as an accompaniment to a meal. Please inform your planner if you would like food stations as your main course.



Bella Milano
Signature Items



Have a food allergy? Please let us know, and we will present you with alternative menu options.

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DETAILS

- Passed Appetizer Service: \$75 per appetizer for 2 hours of service.
- Minimum spending of \$650 is required for all off-site catering events.
 - A 10% service fee applies to all off-site events.
- Appetizer package pricing includes two hours of service, all equipment necessary for service, disposable wares for your guests, and our professional team to staff your event.
- A la carte appetizer pricing and food station pricing does not include labor fees. If ordering a la carte and/or food stations, labor fees will be applied.
- To substitute Gateway Convention Center's china, silverware, and glassware, a \$2 handling fee will be applied per person.
 - All food service tables are to be covered by Bella Catering.
- For information and pricing on linen rental for guest or specialty tables, please contact your Bella Catering representative.