



OFF-SITE LUNCH BUFFET MENU @ GATEWAY CONVENTION CENTER

Includes choice of one entrée, one salad, and one side with dinner rolls, iced tea and water  
\$20 per person • Additional entrée \$3 per person

- The above buffet pricing includes two hours of service, disposable wares for your guests, and staff to bus tables, maintain the buffet line, and provide tea and water refills.
  - To substitute Gateway Convention Center’s china, silverware, and glassware, a \$2 handling fee will be applied per person.

ENTRÉES

**ROASTED PORK TENDERLOIN**  
slow-roasted pork tenderloin medallions topped with a house made balsamic cream sauce

**SHAVED HAM** served with house made citrus honey glaze

**CITRUS HONEY GLAZED SALMON**  
pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach [add \$1 per guest]

**HERB WHITE FISH** mild, flaky white fish in white wine lemon butter sauce with capers and spinach

**ROAST BEEF & CHEDDAR SANDWICH** thinly sliced chilled roast beef, sharp cheddar, lettuce, tomato, red onion, and horseradish sauce on baguette

**ITALIAN TURKEY SANDWICH** sliced turkey, spinach, red onion, tomato, mozzarella, and Italian vinaigrette served on baguette

**CHICKEN MILANO** lightly breaded chicken breast topped with our creamy provol cheese sauce, mushrooms, and green onions

**CHICKEN PARMIGIANO** lightly breaded chicken breast topped with house made red sauce and provol cheese

**CHICKEN STASILLI** lightly breaded chicken breast in white wine lemon butter sauce with garlic, mushrooms, broccoli and a hint of red pepper

**BLACKENED CHICKEN** blackened chicken breast topped with house made Gorgonzola cream sauce and garnished with green onions

**CHICKEN MUDIGA** lightly breaded chicken breast, charbroiled and topped with provol cheese, mushrooms, prosciutto ham and a white wine lemon butter sauce

**MEDITERRANEAN VEGGIE WRAP** spinach, roasted red peppers, portabella mushrooms, red onion, feta cheese, kalamata olives and tzatziki sauce tucked inside a spinach tortilla

SALADS

THE *Milano* SALAD

Enjoy our famous house salad featuring fresh lettuce, green onions, crispy prosciutto ham, a special blend of cheeses, and our house made Milano Dressing (sweet Italian vinaigrette).

**CAESAR** House made Caesar dressing tossed with romaine lettuce, asiago cheese and seasoned croutons

**POPPY SEED** Lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella tossed in house made poppy seed dressing

**GARDEN SALAD** Fresh Lettuce, red onion, cucumber, carrots, tomatoes, and mozzarella served with guests’ choice of house made ranch dressing or Milano Dressing (available for buffet service only)



Bella Milano  
Signature Items



Vegetarian




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

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OFF-SITE LUNCH BUFFET MENU CONT.


SIDE DISHES


- ITALIAN POTATOES** 

Red skin potatoes with onions and bell peppers
- OVEN-ROASTED POTATOES** 

Seasoned potatoes roasted in extra virgin olive oil
- LOADED MASHED POTATOES**

House made mashed potatoes with bacon, cheddar, and green onions
- SOUR CREAM & CHIVE MASHED POTATOES** 

House made mashed potatoes with sour cream and chives
- CREAM CHEESE & BLACK PEPPER MASHED POTATOES** 

House made mashed potatoes with cream cheese and cracked black pepper
- POTATO GRATIN** 

Thinly sliced potatoes baked in a cheese sauce
- PENNE PASTA**

Penne noodles tossed in one of our house made sauces: Red Sauce, Meat Sauce, Alfredo Sauce, or Oil, Butter, Garlic sauce

- GARLIC GREEN BEANS** 

Green beans sautéed with garlic, sweet balsamic, and diced mushrooms
- BACON GREEN BEANS**

Green beans sautéed in butter with bacon and onions
- ITALIAN ZUCCHINI** 

Sliced zucchini with garlic, onions, and herbs
- VEGETABLE MEDLEY** 

A colorful blend of seasonal veggies sautéed with butter
- BOURBON GLAZED CARROTS WITH ROASTED PECANS** 

Roasted baby carrots in a sweet bourbon glaze with roasted pecans
- BROCCOLI CHEDDAR SOUP**
- CLAM CHOWDER**
- TOMATO BASIL SOUP**
- \*\*\*Additional standard side \$1.25 per person

PREMIUM STARCHES

Additional \$2 Per Person

- PASTA CON BROCCOLI** 

Cheese tortellini tossed in a creamy tomato sauce with broccoli, mushrooms, and touch of red chili flake and garlic
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**TORTELLINI**

Beef, pork, and prosciutto tortellini tossed in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham
- CAJUN MAC N' CHEESE**

Cavatappi in a house made pepper-jack cheese sauce with Cajun spices and toasted seasoned bread crumbs

DESSERTS

Per Person

- TIRAMISU \$4 • CANNOLI \$4**

**CHEESECAKE \$4 • TURTLE BROWNIE \$4**

**ASSORTED COOKIES \$1.5**

DETAILS OF SERVICE

A 10% service fee applies to all off-site events.

Our professional catering team is responsible for setting up all service-related areas, maintaining the buffet line, refilling beverage stations, busing guest tables, and breaking down all service-related areas for your event. Price does not include setup or breakdown of venue.

Pricing for off-site lunch service is for 2 hours; if additional time is needed, additional labor charges will be applied.

Pricing includes disposable wares for guests. To substitute china, silverware, water goblet, and linen napkin, add \$5 per person.

All food service tables are covered by Bella Catering. For information and pricing for guests and specialty table linens, contact your Bella Catering representative.

A minimum of \$500 must be spent in food and/or drink for all off-site lunch catering events

Bella Catering will be happy to customize a menu designed just for your event. For a custom menu quote, please contact your Bella Catering representative at 618-655-5360

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



Bella Milano  
Signature Items



Vegetarian



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# 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 provel cheese \$40 
- CRAB STUFFED MUSHROOMS** mushrooms with crab cake stuffing baked in house made red sauce with provel cheese \$65
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**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 provel 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

<div><b>SLIDER BAR</b> hamburgers OR BBQ pulled pork sliders, mini pretzel buns, lettuce, tomato, pickle, sautéed onion, cheese, ketchup, mustard \$7</div> <div><b>NACHO OR TACO BAR</b> soft tortillas OR tortilla chips served with nacho cheese sauce, black olives, green onions, tomatoes, jalapeños, sour cream, grilled peppers &amp; onions, seasoned beef, blacked chicken \$6</div> <div><b>MASHED POTATO BAR</b> served with shredded cheese, green onions, traditional brown gravy, bacon, sour cream, butter \$6</div> <div><b>MAC N’ CHEESE BAR</b> Milano cheese sauce, crumbled bacon, green onions, blackened chicken, toasted bread crumbs, grated cheese \$6</div>	<div><b>PASTA BAR</b> mini noodles, alfredo, meat sauce, mini Italian meatballs in meat sauce, diced chicken, sautéed mushrooms, sautéed peppers &amp; onions, parmesan cheese \$8</div> <div><b>FRENCH FRY BAR</b> French fries, Milano Sauce, chili, green onions, sour cream, garlic salt, ketchup \$5</div> <div><b>PRETZEL BAR</b> warm pretzels served with cheese sauce, whipped cream cheese, honey mustard, cinnamon &amp; sugar, strawberry cream cheese \$5</div> <div><b>S’MORES BAR</b> marshmallows, graham crackers, and assorted chocolate bars with open flame and sticks for roasting \$5</div> <div><b>COFFEE &amp; DONUTS BAR</b> assorted donuts and donut holes, iced and hot coffee, creamers, sweeteners \$5</div>
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