



OFF-SITE DINNER MENU @ GATEWAY CONVENTION CENTER

Classic

One Salad, One Vegetable, One Starch, Two Standard Entrées, Iced Tea & Water Service, Dinner Rolls
\$26 per person

Expanded

One Salad, One Vegetable, Two Starches, Two Standard Entrées, Iced Tea & Water Service, Dinner Rolls
\$27 per person

Deluxe

One Salad, One Vegetable, Two Starches, Two Entrées (includes one specialty meat), Iced Tea & Water Service, Dinner Rolls
\$32 per person

- The above buffet pricing includes two hours of service, disposable wares for your guests, cake cutting, 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 \$6 handling fee will be applied per person and includes five hours of service.

TABLE SERVICE

Includes one standard entrée, vegetable, starch, Gateway Convention Center’s china, and five hours of service.
\$40 per person • Additional \$5 per guest for specialty meat entrée

ENTRÉES

PRIME RIB slow-roasted, thinly slice, and served with horseradish cream sauce

SOUTHWEST PORK TENDERLOIN blackened pork tenderloin medallions topped with a house made corn and poblano relish

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

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 with capers and spinach

SHAVED HAM in house made citrus honey glaze

 **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, topped with provol cheese, mushrooms, prosciutto ham and a white wine lemon butter sauce

DELUXE SPECIALTY MEAT

Deluxe Buffet Only

 **BEEF MILANO*** Beef tenderloin medallions topped with our creamy provol cheese sauce, mushrooms, and green onions

BEEF SOTTO* Beef tenderloin medallions topped with white wine lemon butter sauce, garlic, mushrooms, and cracked black pepper

HAND-CARVED PRIME RIB* Served with au jus and horseradish cream sauce

HAND-CARVED HAM Served with house made orange glaze

HAND-CARVED SMOKED TURKEY BREAST Served with Traditional Gravy

HAND-CARVED BEEF TENDERLOIN* Served with house made mustard sauce or mushroom gravy [choose one]

PREMIUM SPECIALTY MEAT

Additional \$5 Per Guest

PEPPERLOIN* Marinated beef tenderloin medallions rolled in cracked black pepper and topped with a red wine reduction

PETITE FILET* Hand-cut 6 oz beef tenderloin filet topped with garlic herb butter



Bella Milano Signature Items



Vegetarian



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

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


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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)

STARCHES

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

VEGETABLES

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

DESSERTS

Per Person

TIRAMISU \$4 • CANNOLI \$4


CHEESECAKE \$4 • TURTLE BROWNIE \$4

ASSORTED COOKIES \$1.5

PREMIUM STARCHES

Additional \$2 Per Guest

PASTA CON BROCCOLI 
Cheese tortellini tossed in a creamy tomato sauce with broccoli, mushrooms, and touch of red chili flake and garlic



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

DETAILS

- For extended service time or additional labor, please speak with a Bella Catering representative for pricing.
- Children 12 and under are eligible for children's meal pricing.
- A minimum of \$1,200 must be spent in food and/or beverage for all off-site catering events.
- A 10% service fee applies to all off-site catering events

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Bella Milano
Signature Items



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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.*
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FOOD STATIONS

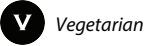
Pricing is per person

- 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 \$6
- 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

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Signature Items



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