



## APPETIZER & BAR SERVICE

Use one of our packages below or customize your order with the a la carte menu.  
All packages include up to three hours of service time.

### *Sicilian*

Pick any five of the basic appetizers below

[ Pricing is based on 8 pieces per person ]

### *Tuscan*

Pick any six of the basic appetizers below

[ Pricing is based on 8 pieces per person ]

### *Godfather*

Pick any seven of the basic appetizers below

[ Pricing is based on 9 pieces per person ]

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## BASIC APPETIZER OPTIONS

### COLD

Bruschetta Dip w/Pita Chips  
Caprese Bites  
Fruit Tray  
Combination Tray  
Mango Salsa w/Pita Chips (seasonal)  
Finger Sandwiches  
Cannoli Dip  
Turtle Brownie Bites

### HOT

Toasted Ravioli w/Meat sauce  
Meatballs (Italian, Teriyaki, OR Honey Buffalo)  
Spinach Artichoke Stuffed Mushrooms  
Spinach Artichoke Dip  
Guacamole Bites  
Thai Peanut Chicken

## PREMIUM APPETIZER OPTIONS

Add \$2.50 per person to substitute TWO of the below options for any two basic appetizers

### COLD PREMIUM

Milano Salad  
Poppy Seed Salad  
Shrimp Cocktail  
Blackened Shrimp & Grilled Pineapple  
Smoked Salmon Bites  
Charcuterie Tray

### HOT PREMIUM

Spanakopita (Spinach Feta Pie)  
Firecracker Shrimp  
Crab Stuffed Mushrooms  
Beef Milano Bites  
Pepper Loin Bites  
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.

Appetizer pricing does not include labor fees.

## COLD


**MILANO SALAD** our famous Milano Salad

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


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

**BLACKENED SHRIMP & PINEAPPLE** chilled, blackened shrimp and grilled pineapple bites

**SMOKED SALMON BITES** shaved smoked salmon and dill cream on a cucumber chip with capers

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


**CHICKEN CAESAR CROSTINI\*** romaine, house-made Caesar dressing, grilled chicken, toasted crostini

**MANGO SALSA** house-made mango salsa served with pita chips 

**FINGER SANDWICHES** ham sandwiches and turkey sandwiches on fresh rolls with cheese, served with mustard and mayonnaise

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


**FRUIT TRAY** assorted seasonal fruit 

**COMBINATION TRAY** assorted cubed cheeses and seasonal veggies with ranch dip 

**CHARCUTERIE TRAY** assorted premium meats and cheeses, seasonal fruit, nuts, jam, and gourmet crackers, with pickles and olives

**CANNOLI DIP** cinnamon sugar crisps with our house-made chocolate chip cannoli filling 


**TURTLE BROWNIE BITES** dense, fudge brownies with caramel and pecans 

**ASSORTED COOKIES** an assortment of large, freshly baked cookies 

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


## HOT

**CRAB CAKES** house-made miniature crab cakes topped with roasted red pepper coulis

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


**CRAB STUFFED MUSHROOMS** mushrooms with crab stuffing baked in house made red sauce with provol cheese

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

**GUACAMOLE BITES** crispy wontons stuffed with creamy guacamole and served with sweet jalapeño jelly 

**MEATBALLS** mini beef and pork meatballs: Italian, Teriyaki, or Honey Buffalo (choose one)


**BBQ PULLED PORK SLIDERS** tender BBQ pulled pork served on mini buns

**SPANAKOPITA** spinach and feta cheese in filo pastry 

**THAI PEANUT CHICKEN** boneless chicken bites in a creamy Thai peanut sauce

**FIRECRACKER SHRIMP** shrimp in a sweet and mild Thai chili sauce

**SPINACH ARTICHOKE DIP** spinach and artichokes with a special blend of cheeses served with pita chips 

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

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

*\* 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. 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.

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

**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, blackened chicken

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

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

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

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

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

**COFFEE & DONUTS BAR** assorted donuts and donut holes, iced and hot coffee, creamers, sweeteners

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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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# BAR ITEMS

**SODA** Pepsi, Diet Pepsi, Dr. Pepper, 7UP

**BEER** 16 oz Aluminum Bottles - Budweiser, Bud Light, Coors Light, Miller Lite

**HARD SELTZER** (BRANDS AND FLAVORS VARY)

**WINE** Cabernet, Chardonnay, Pinot Grigio, Moscato

**WELL OPTIONS** (BRANDS MAY VARY) Whiskey, Rum, Gin, Vodka, Amaretto

**PREMIUM OPTIONS** (BRANDS MAY VARY) Whiskey, Rum, Gin, Vodka

## HOSTED BAR

4 1/2 HOURS OF SERVICE | BARTENDER(S) INCLUDED

### *Expanded*

Includes Pepsi products, beer, bar brand mixed drinks, and wine

### *Premium*

Includes Pepsi products, beer, wine, and premium liquors

### *Soda*

Includes Pepsi products

## CASH BAR

\$50 PER BARTENDER PER HOUR | 1 BARTENDER PER 150 GUESTS REQUIRED

YOUR GUESTS PAY THE FOLLOWING PRICES FOR BAR ITEMS: \$1 SODA, \$5 BEER, \$5 HARD SELTZER \$5, \$7 GLASS WINE, \$6 WELL MIXED DRINKS, \$9 PREMIUM MIXED DRINKS

## BAR SERVICE DETAILS

Bar service is to conclude no less than 1/2 hour before the end of the event

ID required to purchase or receive alcohol.

No shots permitted.

No outside alcohol permitted.

Specialty cocktails such as margaritas, martinis, daiquiris, etc. are NOT included with regular bar service. If you would like specialty drinks for your event, please speak with your Bella Catering representative for pricing and availability.

Bella Catering reserves the right to refuse service to anyone who is hostile, aggressive, or intoxicated.