



DINNER MENU

Classic

One Salad, One Vegetable, One Starch, Two Entrées, Iced Tea & Water, Dinner Rolls, Coffee Station

Expanded

One Salad, One Vegetable, Two Starches, Two Entrées, Iced Tea & Water, Dinner Rolls, Coffee Station

Deluxe

One Salad, One Vegetable, Two Starches, Two Entrées (includes one specialty meat), Iced Tea & Water, Dinner Rolls, Coffee Station

TABLE SERVICE

Includes one standard entrée, vegetable, starch, and salad with china, silverware, water goblet, and linen napkin
Additional \$5 per guest for specialty meat entrée


ENTRÉES

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


APPLE CRANBERRY PORK TENDERLOIN slow-roasted pork tenderloin medallions topped with an apple cranberry chutney

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

SHAVED HAM served with house made orange glaze

 **CITRUS HONEY 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

 **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


CAJUN GOUDA CHICKEN lightly breaded chicken breast with a smoked Gouda Cajun cream sauce, mushrooms, roasted red bell peppers, and green onions

CHICKEN AMORE lightly breaded chicken breast baked in a sweet Italian vinaigrette with bread crumbs

CHICKEN MUDIGA lightly breaded chicken breast, charbroiled and 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 brown gravy

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

PREMIUM SPECIALTY MEAT

Additional \$5 Per Guest

PEPPER LOIN* Marinated 5 oz beef tenderloin filet rolled in cracked black pepper and topped with a red wine reduction

PETITE FILET* Hand-cut 5 oz beef tenderloin filet topped with garlic herb butter

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



Bella Milano
Signature Items



Vegetarian



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


MV05222026-NP


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

QUINOA PILAF  Red quinoa and jasmine rice with fire-roasted peppers, cilantro, and lime

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

DESSERTS

Per Person

CANNOLI • TURTLE BROWNIE
CHEESECAKE • TIRAMISU
ASSORTED COOKIES


VEGETABLES

GARLIC GREEN BEANS  Green beans sautéed with garlic 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

PREMIUM SIDES

Additional \$ 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 *Vegetarian option available

BALSAMIC BRUSSELS SPROUTS  Roasted brussels sprouts with balsamic glaze

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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.

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 

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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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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, \$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.