



LUNCH BUFFET MENU

BUFFET INCLUDES

One entrée, one salad, one side, dinner rolls, iced tea and water

ENTRÉES



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

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

* 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.

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LUNCH BUFFET MENU CONT.

SIDE DISHES

QUINOA PILAF **V**

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

OVEN-ROASTED POTATOES **V**

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 **V**

House made mashed potatoes with sour cream and chives

CREAM CHEESE & BLACK PEPPER MASHED POTATOES **V**

House made mashed potatoes with cream cheese and cracked black pepper

POTATO GRATIN **V**

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

PREMIUM SIDES

Additional \$ Per Person

PASTA CON BROCCOLI **V**

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 **V**

Roasted brussels sprouts with balsamic glaze

GARLIC GREEN BEANS **V**

Green beans sautéed with garlic and diced mushrooms

BACON GREEN BEANS

Green beans sautéed in butter with bacon and onions

ITALIAN ZUCCHINI **V**

Sliced zucchini with garlic, onions, and herbs

VEGETABLE MEDLEY **V**

A colorful blend of seasonal veggies sautéed with butter

BOURBON GLAZED CARROTS WITH ROASTED PECANS **V**

Roasted baby carrots in a sweet bourbon glaze with roasted pecans

BROCCOLI CHEDDAR SOUP

CLAM CHOWDER

TOMATO BASIL SOUP

DESSERTS

Per Person

TIRAMISU • CANNOLI
CHEESECAKE • TURTLE BROWNIE
ASSORTED COOKIES



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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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