

# Bella Donna Menus

**Starting at \$25 per person for Full service catering (100 person min)**

## **Sorrentine**

Creamy sundried tomato chicken  
Marinated chicken breast covered in a creamy Romano and sundried tomato sauce  
Garlic mashed potatoes  
Red skinned potatoes cooked in garlic cloves and butter..  
Italian steamed vegetables  
Broccoli, carrots, squash and zucchini lightly steamed and seasoned  
Candied pecan salad  
Spring mix and spinach mixed with candied pecans, myzithra and raspberry vinaigrette  
Assorted dinner rolls  
Assorted dinner rolls served with fresh butter pats

## **Herbs de Provence**

Roasted herb chicken  
Fresh garlic, rosemary, lemon juice and parsley marinated chicken  
Creamy garlic mashed potatoes  
Red skinned potatoes blended with sea salt, thyme, and garlic cloves  
Broccoli, carrots and asparagus  
Steamed and lightly garnished with sea salt and basil  
Mediterranean Salad  
Fresh greens served with grape tomatoes, cucumbers, olives and feta in a balsamic vinaigrette  
Assorted breads and butter

## **Venezia Buffet**

2 Pastas  
Choose from 2 pastas such as rotini, farfalle, fettucini  
Pick 3 sauces from ( penne al vodka, garlic and olive oil, creamy mushroom, tomato basil, spicy tomato basil sausage, classic pesto, alfredo or a spicy arrabiata or an olive oil, garlic and romano sauce)  
Mixed Italian Vegetables  
Steamed Broccoli, carrots, red peppers, zucchini and yellow squash with a light garlic butter sauce  
Spinach and honey vinaigrette salad  
Spinach tossed with feta and a lemon honey glaze topped with sliced almonds  
Tomato, onion and basil salad  
Tomatoes and red onions in garlic, shaved Romano, olive oil sprinkled with fresh thinly sliced basil  
Honey wheat and sourdough  
Sourdough and honey wheat sliced bread served with a side of butter

## **Napoli Buffet**

Baked Lasagna Perfecto  
Soft layers of thin pasta and ricotta cheese , set between a hearty sauce of basil, ground beef and sausage topped with mounds of mozzarella cheese-  
Steamed Carrots /Broccoli Florettes  
Lightly buttered and seasoned broccoli and carrot fingerlings  
Pasta Salad Italiano  
Cold pasta salad rotini served and mixed with fresh veggies, a red wine vinaigrette and parmesan cheese  
Caesar Salad  
Square cut romaine lettuce served with toasted croutons and parmesan and romano cheeses and lightly pre-mixed with a creamy Caesar dressing  
Tomato Cucumber marinade  
Tomato wedges and cucumber pinwheels and red onions marinated with a light olive oil , red wine vinaigrette and a lemon pepper seasoning.  
Assorted dinner rolls  
Served in a basket countryside style with fresh butter pats

### **Dominican Caribe**

Caribbean Lime Chicken

Breast of chicken roasted in a tangy Caribbean lime and citrus sauce

Habichuelas ( Red Beans)

Slow simmered beans with all the Dominican flavors that make this an island favorite

White Rice

Served and cooked light and fluffy to be a perfect complement to the beans

Ensalada de Papas ( or Tomato Cucumber marinade)

Dominican potato salad served with a subtle lemon mayo aioli and cubed carrots and hard boiled eggs  
( optional)

Green Salad

Spring mix salad with croutons, sliced red onions and grape tomatoes with 2 dressings of your choice served on the side

### **Kauian Luau**

Sweet pineapple baked chicken

Or Kalua pulled pork w 9 spices

Bone-in chicken cooked for 8 hours in a sweet pineapple brown sugar glaze

Peas and water chestnuts

Hawaiian style peas and water chestnuts steamed and seasoned

Polynesian rice

Sweet white rice parboiled and served with a hint of Teriyaki

Island Potato salad

Cubed potatoes served with Hawaiian seasoning, and carrots in a creamy sweet mayo

Green salad

Served with toasted croutons and grape tomatoes and carrots with a choice of 2 dressings

Hawaiian rolls and butter

Sweet delicious Hawaiian rolls make the perfect complement to an island meal!

### **Yucatan**

Barbacoa

Traditional barbacoa beef, simmered all night in a slightly spicy sauce of chiles, cumin, onions and cilantro..

Spanish Rice

Traditional rice cooked in a light tomato broth

Frijoles de la Olla ( beans)

Soft pinto beans cooked overnight in the traditional style of bell peppers, onions and garlic..

Green Salad

Mixed Greens with croutons and cherry tomatoes and shredded red cabbage served with a choice of two dressings on the side..

Grilled Tortillas

Corn tortillas grilled until soft and brown and served in a round warmer

Red and Green Salsas

Slightly spicy Red tomato and cilantro salsa, Green tomatillo salsa, served with a side of chopped cilantro and onions and lemon wedges

### **La Cubana**

Pollo Criollo

Bone in chicken roasted in a citrus garlic mojo criollo sauce

Or Ropa Vieja shredded beef in Cuban spices

White Rice

Traditional white rice with cilantro and a touch of lime

Black beans

Tomato Cucumber Salad

Sliced tomatoes and cucumbers in a lime vinaigrette

Assorted dinner rolls as butter

### **Viva Buenos Aires**

Lemon garlic chicken

Chicken in a citron marinade with fresh garlic and herbs  
Puree de Papas  
Skin on potatoes whipped to perfection with roasted garlic and cream  
Italian Vegetables  
Broccoli, carrot fingerlings, yellow squash and zucchini in an olive oil, and sea salt  
Ensalada Mixta  
Fresh greens with tomato, shredded carrot and red onion in a lemon vinaigrette..  
Assorted French Rolls and butter  
Dinner served with a side of fresh chimichurri

**And for \$5 more per person-**

**Viva Mexico! Buffet**

Carne Asada and Chicken Fajitas  
Tender strips of steak marinated in a cilantro lime citrus sauce and Chicken Fajitas cooked with plump red and green bell peppers and fresh sliced onions  
Mexican Rice  
Parboiled rice cooked in olive oil and a light tomato sauce - Oven baked to perfection!!  
Frijoles de la olla (Beans)  
Whole beans cooked overnight flavored with onions and bell peppers until soft and delicious  
Green salad  
Fresh spring mix salad with grape tomatoes and toasted croutons and a choice of 2 dressings  
Tortillas and salsa  
Fresh corn tortillas grilled and served with red and green salsa  
Onions and cilantro  
Served on side as a garnish

**Tropical Buffet**

Hawaiian Pulled Pork  
Sweet brown sugar + 9 spices pulled pork slow roasted to perfection!  
Grilled Pineapple Chicken  
Chicken grilled and basted with a pineapple teriyaki glaze  
Broccoli, carrots and sweet peas  
Chopped heads of broccoli and julienne carrots with steamed sweet peas in a savory butter sauce  
White Rice  
White rice lightly salted with a touch of olive oil  
Tropical Green Salad  
Mixed greens topped with sliced almonds, mango and strawberries  
served with a citrus pineapple dressing  
Assorted Breads  
Served in a basket and with a side of whipped honey butter

**Thai Menu**

Coconut Curry Chicken  
Chicken breasts cooked in sauteed red onions and ginger, then bathed in a yellow curry sauce and topped with cilantro and limes  
Veggie Pad Thai  
Rice noodles with egg, bean sprouts, green onions and topped with peanuts  
Sweet and Sour Vegetables  
Steamed Broccoli and Carrot wedges cooked in a sweet ginger soy sauce and topped with cashew pieces  
White Rice  
Steamed rice served as a complement to the coconut curry-  
Asian Sesame Salad  
Iceberg and mixed greens topped with shaved carrots, wontons and , served with a delicious Asian sesame dressing- then topped with sliced almonds  
Daily Salad  
Shredded cabbage with thinly sliced red onions and grated carrots, with a sesame rice vinegar salad dressing

### **Havana Mania**

Pollo Criollo and Ropa Vieja

Bone in Chicken marinated with our garlic citrus sauce and shredded beef cooked for 20 hours in our savory traditional Cuban spice

White Rice

slow cooked white rice

Black beans

Simmered in a pepper onion sauce, these beans are cooked and a perfect complement to the white rice

Cuban salad

Tossed greens with grape tomatoes, onions slices, grated carrots and a lemon vinaigrette

Artesan rolls or French bread and butter

Warmed and served in a basket, countryside style

### **Milano**

Chicken Milanese

Lightly breaded chicken breast in garlic and herbs

Creamy sundried tomato penne pasta

A delicious creamy sundried tomato sauce served over penne cooked al dente

Garlic butter broccoli

Steamed and seasoned broccoli florettes with a sea salt and garlic butter sauce

Classic Caesar Salad

Romaine lettuce quartered and served with creamy caesar dressing , and toasted croutons sprinkled with shredded Parmesan cheese

Tomatoes and cucumbers salad

Tomato wedges and cucumber pinwheels, and artichoke hearts marinated with lemon pepper and olive oil in a red wine vinaigrette

Assorted dinner rolls and butter

Whole wheat, french , and multi grain rolls served in a basket with fresh butter pats

### **Following menus \$6 more per person-**

#### **California Coastal Buffet**

Burgundy Mushroom Tri Tip

Tender Roasted Tri tip served with a burgundy mushroom sauce

Mushroom Sage Chicken

Grilled chicken breast cooked with a sauteed garlic, mushroom, sage and a splash of chardonnay

Herb Roasted Potatoes

Red skinned potato wedges drizzled in olive oil and dill with sea salt

Primavera Rotini Salad

A tasty pasta salad with shredded carrots, broccoli and red peppers served with a red wine vinaigrette and topped with shaved romano and parmesan cheeses

Strawberry Feta Salad

Spinach and Mixed greens salad topped with feta crumbles and sliced strawberries in a berry vinaigrette dressing

Artesan Bread pinwheels

Slightly toasted artisan breads served with whipped honey butter

#### **Southern BBQ**

Southern style chicken and tri tip

BBQ chicken served bone- in with a tangy sweet BBQ sauce, served with sliced tri tip cooked to perfection

Southern Greens

Collared greens and carrot toothpicks with an olive oil and sea salt accompaniment

Garlic Mash

Garlic butter mashed potatoes cooked and seasoned just right!

Memphis Salad

Fresh greens served with apple slices and walnuts, and pears in season- Served with a choice of 2 dressings

Dinner rolls or cornbread and honey butter-

Served in a basket buffet style with the butter on the side

**Far East Buffet**

Teriyaki glazed Chicken and Sweet scallion and ginger Salmon

Breast of chicken marinated and cooked to a tender perfection. Salmon oven roasted with a gourmet minced ginger and green onion sauce

Sesame Salad

Green spring mix and spinach salad served with mandarins, won tons, shredded carrots and sliced almonds in a sweet sesame dressing

White Rice

steamed and softly salted white rice

Brown sugar Broccoli and carrots

Steamed vegetables with a light soy sauce and brown sugar mixture

Cabbage Salad

Thinly sliced cabbage and grated carrots served with a sesame oil and rice vinegar and orange slice garnishing

**Cafe Buenos Aires**

Argentine Lemon garlic parsley chicken and Tri Tip

Bone- in chicken breasts, thighs and drumsticks marinated 24 hours with a citrus garlic parsley marinade..

Roasted tri tip topped with a garlic parsley chimichurri

Garlic Mashed potatoes

Creamy garlic cloves cooked into red- skinned dill potatoes seasoned to perfection!

Steamed Zucchini

Zucchini spears cooked until soft and then flavored with a garlic butter sauce

Cold Pasta salad

Rotini pasta cooked and tossed with fresh vegetables, Vinaigrette and Parmesan

Ensalada Mixta

Green Spring mix salad with grated carrots, onion pinwheels and tomato wedges lightly mixed with an olive oil and lemon vinaigrette

French bread and butter

**Metropolitan buffet \$8 additional per person-**

Burgundy Mushroom Tri Tip

Ginger green onion Salmon

Creamy Garlic Mash Potatoes

Broccoli Au gratin

Summer Salad with grape tomatoes, Feta, halved green beans, and almond slivers in a lemon oregano vinaigrette

Artesan French bread and honey butter

**5th Avenue buffet \$10 additional per person-**

Premium Prime Rib with au jus or browned butter

Sage Salmon or Trout lightly seasoned and roasted

Rosemary Roasted Potatoes

Broccoli and julienned carrots

Mixed greens with crispy bacon and tomatoes in a balsamic vinaigrette, topped with goat cheese and candied pecans.

Assorted Breads served with honey butter