

Welcome To Bella

Thank you for considering Bella Restaurant for your upcoming special occasion. Bella Restaurant is a family owned business and we take pride in our reputation for providing exceptional service for parties of all sizes and varieties.

As requested, please find enclosed, our current menu. Any further questions regarding our facility can be best answered by arranging an appointment, at which time we will gladly show you our facility and answer any questions you may have concerning your important event.

We look forward to hearing from you and helping you to plan your special occasion.

Sincerely,

The Calapai's

The Calapai's

Banquet Details

- Our ballroom is available for any function with 30 to 300 guests. **Events in the ballroom with under 50 guests requires a room charge of two hundred and fifty dollars. (\$250)** Other rooms are also available.
- A bartender will be provided for a party over 75 people. If you would like a bartender on a smaller party there is a seventy five dollar charge. (\$75.00)
- A five hundred dollar (\$500.00) deposit is required in order to reserve the date. This deposit ensures the date and the time of your function. Two hundred and fifty dollars (\$250.00) is credited to the final bill.
- **All deposits are non-refundable**, however, your deposit may be transferred to another date if it is available.
- We supply white tablecloths and the colored napkin of your choice. Colored tablecloths are available at \$4.00 per table.
- We will assist you in creating a specialized floor plan tailored to meet your individual needs.
- Cake and floral deliveries are permitted before the function. Speak to the Banquet Coordinator about times.
- Alcoholic items cannot be brought in to Bella Restaurant to be used as favors or centerpieces.
- We are not responsible for items left after a function.
- Final menu selections are required two weeks in advance along with the total number of guests.
- One week prior to the function, the final payment is due. This payment can be made by cash or certified bank check. At this time there can be no changes to the menu.
- If you plan your Wedding and Bridal Shower/Bachelor Party here we will allow a 10% discount on the Bridal Shower/Bachelor Party.
- Please do not hesitate to ask if there is something that you do not see on the menu. We can custom make a menu for you personally, to make your function a success.
- Outdoor patio is available for ceremonies for two hundred dollars. (\$200.00)

****Food and beverages cannot be brought in or removed from the premises. All food, beverages and liquor must be provided by Bella Restaurant.** State health laws and our insurance policies prohibit the removal of any leftover food / beverage from the premises due to the time of exposure and/or the consequences of possible improper storage and handling after product has left the premises.

Hors D'oeuvres

Hot Hors D'oeuvres (Priced per 100 pieces)

Chicken Satay 140.	Oysters Rockefeller (seasonal)
Stuffed Mushrooms 160.	Artichoke Hearts 200.
Mini Bruschetta 150.	Assorted Puff Pastry 155.
Swedish Meatballs 160.	Arancini 175.
Clams Casino 200.	Mozzarella Sticks 125.
Scallops & Bacon 275.	Crab Cakes 200.



Cold Hors D'oeuvres (Priced per 100 pieces)

Prosciutto & Melon 4.	Smoked Salmon Crostini 3.50
Italian Antipasto 6.50	Fresh mozzarella with Tomato 3.95
Shrimp Cocktail Market	Fresh Fruit Tray Seasonal
Cheese Wheel 120.	Vegetable Wheel 125.



*****Grand Shellfish Platter – Market*****

Littlenecks ~ Shrimp Cocktail ~ Oysters ~ Lobster ~ Crab

Available with Ice Sculpture upon request. Priced by design.

Soup Et Salad

The following course selections will assist you in creating a menu to suit your occasion as well as please your guests! Selections from the first and second course options that do not list a price are included with the entree you have chosen for your meal, there are also upgraded selections that will incur an additional price and are listed as such.

We have also included an optional third course selection that is not included with the meal. Coffee, Tea and Ice cream is included. The cost is per person and listed with the Main Course selection, this amount does not include tax and tip. Prices are subject to change.



First Course

Choice of :

Chicken Soup or Minestrone

Second Course

Fresh Garden Salad with Homemade Italian Dressing

OR

Caesar Salad 4.

Organic Greens Salad served with a balsamic vinaigrette dressing 3.

Fresh Mozzarella & Tomato Salad 5.

Third Course (optional)

Penne Pomodoro 3.

Tri colored Tortellini Alla Moda 4.75



Dinner Entrees

Entrees are all plated with potato and vegetable.

Potato Choices

Red Roasted ~ Baked ~ Mashed ~ Rice Pilaf

Vegetable Choices

Green Bean Almondine

Honey Glazed Carrots

Corn & Red Roasted Peppers

Vegetable Medley 1.75 pp

Ice cream is included in the meal price and will be cut and served with the cake that you provide.

Desserts and pastries can be brought in from other vendors. There will be a \$2.50 per person plating charge. NO EXCEPTIONS.



Main Course Meat Selections

Veal Marsala 23.

Provimi veal finished in a mushroom marsala wine sauce

Veal Saltimbocca 27.

Provimi veal topped with fresh mozzarella and prosciutto finished with marsala mushroom sauce

Black Angus N.Y. Sirloin Steak (A la mama) 28.50

Prime Rib Au Jus 28.

Filet Mignon 31.

Pork Tenderloin 23.

Dinner Entrees

Main Course Fish Selections

Baked Scrod 22.

Baked Stuffed Sole 24.

Stuffed with our own Bella stuffing, topped with a lemon butter caper sauce

Filet of Salmon 25.

Served with baby greens accompanied by a mustard balsamic dressing

Baked Stuffed Shrimp 27.

Jumbo shrimp stuffed with Bella stuffing

Land & Sea 30.

*Chicken Francaise sauteed in a lemon butter wine sauce and
2 baked stuffed shrimp, stuffed with cracker crabmeat stuffing.*



Main Course Chicken Selections

Broiled Half Chicken 18.

Chicken Picatta 21.

Served in a lemon, caper butter sauce

Stuffed Breast of Chicken 22.

Stuffed with our homemade bread stuffing and topped with a veloute sauce.

Chicken Saltimbocca 24.

*Chicken breast sauteed in a red wine mushroom sauce and
topped with mozzarella cheese & prosciutto*

Chicken Francaise 23.

Boneless chicken, egg dipped and sauteed in a lemon butter wine sauce



Dessert Selections

Tiramisu 3.

Elite Dessert Table 5.50

Family Style / Buffet

Must have a minimum of 50 people

Family Style Dinners

Served with salad, pasta, French fries, or roasted potatoes, coffee & ice cream

Family Style Chicken 19.

Family Style Chicken and Roast Beef 24.



Buffet Choices

Items can be customized to better suit your function

All American Buffet 26.

Roast Beef

Roast Chicken

Red Roasted Potatoes

Green Beans

Pasta

Ice Cream

Coffee / Tea

Italian Connection Buffet 31.

Bruchetta / Calamari

Sausage & Peppers

Penne Pomodoro

Chicken Legs Marsala

Roast Top Round of Beef

Roasted Potatoes & Green Beans

Salad & Bread

Ice Cream

Coffee / Tea

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Breakfast / Brunch Buffet

Must have a minimum of 50 people

Breakfast Buffet

Starting at 17.

Scrambled Eggs

Home Fries

Bacon / Ham

French Toast

Fruit Cup

Danish

Coffee / Tea & Juice



Brunch Buffet

Customized to taste, adding to above menu



Luncheons

Starting at 17.95

Served Mimosa Toast available upon request.

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we will be sure to do our best and provide this item for you.*

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Liquor Selection



Toasting Options

White Wine Toast 2.50

Champagne Toast 3.

Mimosa Toast 3.50

Non Alcoholic 2.

Vino Frizzante

Stock Asti Spumante *Italy* 28.

Prosecco *Italy* 30.

Dom Perignon *France* 250.

Whites

Beringer White Zinfandel *California* 26.

Monkeybay Sauvignon Blanc *New Zealand* 32.

Lagaria Pinot Grigio *Italy* 28.

C.K. Mondavi Chardonnay *California* 28.

Clos du Bois Chardonnay *California* 34.

Sterling Napa Chardonnay *Napa Valley* 48.

Reds

Piccini Chianti D.O.C.G. *Tuscany* 34.

Monte Antico Sangiovese *Tuscany* 32.

Corvo Nero D*Avola *Sicily* 40.

Terrazas Reserve Malbec *Argentina* 36.

14 Hands Merlot *Washington* 26.

BV Napa Merlot *Napa Valley* 36.



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