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

Wedding Details

- 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. The function includes bartender, linens and cutting of the cake.
- 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 \$5.00 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.
- Three months prior to the wedding an additional five hundred dollar (\$500.00) deposit is due. This payment can be made by cash or certified bank check.
- 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)
- Your wedding may be up to five hours. Function room closes at 11:00pm. DJ ends at 10:45 pm.
- Prices subject to change.

Banquet Details

- A bartender will be provided for all parties over 50 people. If you would like a bartender on a smaller party there is a seventy five dollar charge. (\$75.00)
- A two hundred and fifty dollar (\$250.00) deposit is required in order to reserve the date. This deposit ensures the date and the time of your function. The room includes linens and cake cutting.
- 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.
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Hors D'oeuvres

# Hot Hors D'oeuvres (Priced per 100 pieces)

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



# Cold Hors D'oeuvres (Priced per 100 pieces)

Prosciutto & Melon 5. Italian Antipasto 6.50 Shrimp Cocktail Market Cheese Wheel 120. Smoked Salmon Crostini 4. Fresh mozzarella with Tomato 4. Fresh Fruit Tray Seasonal Vegetable Wheel 125.



#### \*\*\*Grand Shellfish Platter – Market\*\*\*

Littlenecks ~ Shrimp Cocktail ~ Oysters ~ Lobster ~ Crab Available with Ice Sculpture upon request. Priced by design.

Soup Ef 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 24.

Provimi veal finished in a mushroom marsala wine sauce

Veal Saltimbocca 28.

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

Black Angus N.Y. Sirloin Steak (A la mama) 29.50

Prime Rib Au Jus 29.

Filet Mignon 32.

Pork Tenderloin 24.

Dinner Entrees

## **Main Course Fish Selections**

Baked Scrod 23.

Baked Stuffed Sole 25.

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

Filet of Salmon 26.

Served with baby greens accompanied by a mustard balsamic dressing

Baked Stuffed Shrimp 28.

Jumbo shrimp stuffed with Bella stuffing

Land & Sea 31.

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 19.

Chicken Picatta 22.

Served in a lemon, caper butter sauce

Stuffed Breast of Chicken 23.

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

Chicken Saltimbocca 25.

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

Chicken Francaise 24.

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



### **Dessert Selections**

Tiramisu 4. Elite Dessert Table 6.50

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 21.

## Family Style Chicken and Roast Beef 25.



# **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 18.95 Scrambled Eggs Home Fries Bacon / Ham Pancakes Fruit Cup Danish Coffee / Tea & Juice



**Brunch Buffet** Customized to taste, adding to above menu



*Luncheons* Starting at 20.00

Served Mimosa Toast available upon request.

If there is something that you would like to offer and do not see on this menu, 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 2.50Champagne Toast 3.Mimosa Toast 3.50Non 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\*Av ola *Sicily* 40.
Terrazas Reserve Malbec *Argentina* 36.
14 Hands Merlot *Washington* 26.
BV Napa Merlot *Napa Valley* 36.



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