

# Bella Ria's Restaurant

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## Catering Menu



The quality you and your  
guests deserve.

## hors d'ouvres

*Ordered per piece with a minimum of 15 pieces.*

<b>Buffalo Shrimp</b>	Tempura fried shrimp with our sweet n' spicy sauce. Served with bleu cheese dip.	<b>Shrimp Cocktail</b>	Jumbo Shrimp served with fresh lemon slices and cocktail sauce.
<b>Bar-b-Que Shrimp</b>	Jumbo Shrimp Sautéed in spicy browned butter.	<b>Shrimp Rumaki</b>	Wrapped in hickory bacon and served with a whole grain mustard sauce.
<b>Mini Crab Cakes</b>	Bite size jumbo lump crab cakes drizzled with honey Dijon.	<b>Quesadillas</b>	Shrimp, Crab, Chicken, or just Cheese. Served with salsa and sour cream.
<b>Spano-kopita</b>	Fresh Spinach and Feta cheese wrapped in phyllo and baked crisp.	<b>Raspberry Chicken in Phyllo</b>	Roast chicken breast in Phyllo served with raspberry dipping sauce.
<b>Stuffed Artichokes</b>	Artichoke bottoms stuffed with asparagus and drizzled with lemon butter.	<b>Stuffed Mushroom</b>	Large mushrooms stuffed with crab meat and drizzled with lemon butter.
<b>Chevre in Puff Pastry</b>	Goat cheese in puff pastry served with a Mushroom Marsala sauce.	<b>Satays</b>	Available in Adobo glazed shrimp, Sriracha grilled chicken or beef & eggplant.
<b>Mini Panini</b>	Asiago and fresh spinach. Roast fresh sweet peppers. Capicola & Roast Tomato	<b>Bruchetta</b>	Marinated vegetables & chevre on rustic crustini.
<b>Artichoke Romano</b>	Artichokes in a pecorino Romano egg batter.	<b>Stuffed Banana Peppers</b>	Stuffed with Italian sausage, baked and topped with our marinara and mozzarella.
<b>Lolly Pop Lamb Chops</b>	Individual New Zealand with olive oil, garlic and fresh herbs. Grilled to Medium.	<b>Chicken Tenders</b>	Available plain, Buffalo, or Oriental with your favorite dipping sauce.
<b>Buffalo Wings</b>	Available in mild, hot, Cajun & Garlic Butter. Served with Celery & dip.	<b>Pot Stickers</b>	Your choice of vegetable or traditional pork. Served with Ponzu dipping sauce.
<b>Spring Rolls</b>	Jumbo Shrimp Sautéed in spicy browned butter.	<b>Maki Rolls</b>	Spicy Asparagus, Cucumber and Avocado. With pickled ginger, wasabi and soy.
<b>Endives</b>	Lump crab with Saffron. Gorgonzola Mousse. Wild Mushroom & Chevre.	<b>Phyllo Cups</b>	Caramelized onion & Goat cheese. Wild Mushroom and Goat cheese.

## **Appetizers, Dips and Spreads**

*Ordered per person, minimum of 10 people.*

**Domestic Cheese Plate** Assorted domestic cheeses and crackers with honey mustard dip.

**Vegetable Plate** Fresh assorted raw vegetables with ranch dip.

**Artichoke Dip** Artichokes, roast garlic, and parmesan cheese. Served in rustic bread loaf.

**Liver Pate** House prepared from fresh ingredients. Served with brioche.

**Chili Con Queso** Served with tri-color tortilla chips.

**Cheese Spreads** Port Wine with Cheddar, Sharp Cheddar or Asiago. Served with crackers.

**Roast Tomato & Garlic** Served with assorted rustic breads.

**Lemon Almond Chicken** Lemon almond chicken salad with assorted crackers.

**Olive Tapenade** Classic Olive tapenade served with crustini.

**Anti Pasta Plate** Prosciutto, Salami, Imported Italian Cheeses, olives, and roast peppers with crustini.

**Pepperoni Bread** Fresh dough rolled with loads of pepperoni and Italian cheeses

**Imported Cheese Plate** Assorted imported cheeses with flatbread crackers, grapes and apples.

**Grilled Vegetable Plate** Grilled fresh vegetables in seasoned olive oil grilled and served chilled.

**Spinach Dip** Served in a Pumpernickel loaf.

**Black Bean Dip** Served with pita chips.

**Chips and Salsa** Tri-color chips and our own salsa, Available in mild and hot.

**Sundried Tomato & Chevre** Roast garlic, sundried tomato and goat cheese. Served with rustic Italian bread.

**Smoked Salmon Spread** Smoked Salmon, fresh dill and cream cheese. Served with pumpernickel rounds.

**Grilled Chicken & Cranberry** Served with assorted crackers.

**Wild Mushroom & Chevre** Wild Mushrooms and goat cheese spread served with crustini.

**Chipotle Deviled Eggs** Deviled eggs with a smokey chipotle pepper kick.

**Hummus** Roast Garlic or Sun Dried tomato hummus. Served with pita chips.

## Salads

*Ordered per person, minimum of 10 people.*

<b>Cole Slaw</b>	Fresh Cabbage tossed in our sweet and tangy dressing.	<b>Potato Salad</b>	Red potato tossed with mayo and seasoned.
<b>German Potato Salad</b>	Red Potato, bacon, onions egg, in a sweet and sour warm dressing.	<b>Macaroni Salad</b>	Elbow macaroni tossed with mayo, tomato, cucumber, sweet pickle and red onion.
<b>Tossed Salad</b>	Mixed baby greens with tomato, cucumber, olives and red onion.	<b>Three Bean Salad</b>	Green beans, red beans, and yellow beans.
<b>Beet Salad</b>	Sliced beets in a vinaigrette dressing.	<b>Pasta Salad</b>	Pasta and crisp vegetables in our house dressing.
<b>Broccoli Slaw</b>	Broccoli, red cabbage, sunflower seeds, and ramen in a sweet n' sour dressing	<b>Chopped Salad</b>	Mixed greens, chopped tomato, red onion, cucumber, olives and blue cheese.
<b>Fresh Mozzarella Basil</b>	Fresh Mozzarella, grape tomato and fresh basil in seasoned extra virgin olive oil.	<b>Tomato &amp; Choke Salad</b>	Roma tomato, English cucumber, and artichoke tossed in our house Italian dressing.
<b>Caesar</b>	Crisp romaine with tomato, red onion, bacon and crouton tossed in our dressing.	<b>Rustic Bread Salad</b>	Rustic Italian breads with garlic, seasoned olive oil and fresh basil.
<b>Lemon Almond Chicken</b>	Lemon almond chicken salad with assorted crackers.	<b>Grilled Chicken &amp; Cranberry</b>	Served with assorted crackers.
<b>Oriental Salad</b>	Bok Choy, oriental vegetables and crisp noodles in a sesame soy vinaigrette.	<b>Tropical Salad</b>	Mixed greens, mandarin oranges, pineapple, spiced pecan and feta with Blush.
<b>Tortellini Salad</b>	Tri colored cheese tortellini and crisp veggies in our Italian vinaigrette.	<b>Warm Spinach Salad</b>	Baby Spinach, bacon, red onion, cheddar cheese and egg with Raspberry Dressing
<b>Wild Mushroom Salad</b>	Wild rice, and assorted mushrooms tossed in olive oil and fresh herbs.	<b>Fruit Salad</b>	Fresh in season fruit.

## Deli Trays

*Ordered per person, minimum of 10 people.*

- Classic Deli Tray** Roast Turkey, Smoked Ham, Salami, Corn Beef or Roast Beef. Served with relish tray, condiments and fresh breads.
- Cheese Tray** Your choice of American, Swiss, Cheddar, Smoked Gouda, Pepper jack, Provolone, Muenster or Brick cheeses.
- Executive Deli Tray** Medium roast beef tenderloin, Corn Beef, Pastrami, and smoked turkey. With relish tray, condiments and fresh baked breads.
- Italian Deli Tray** Genoa Salami, Pepperoni, Capicola, and Prosciutto. With relish tray, Condiments and fresh rustic breads.
- Sandwich Trays & Rings** Your choice of meats, cheeses, breads and condiments. Prepared and ready to eat at your function. Made fresh the day of your event.
- Boxed Lunches** Includes one sandwich or salad , fruit or home made cookie and drink.

## Breakfasts

*Ordered per person, minimum of 10 people.*

- Breakfast Trays** Available with Bagels, doughnuts, Danish, sweet rolls, sticky buns, breakfast breads and muffins.
- Breakfast Buffets** Available with your choice of pancakes, French toast, scrambled eggs, home fries, breakfast sausages and bacon.
- Quiche** Made fresh in house with ingredients of your choice. From a classic Lorraine to Shrimp and scallop.
- Frittata** Available in your favorite combination.
- Omelet Station** For events of 50 Guests or more, Omelet stations are available with guests being able to choose from a wide assortment of ingredients and have their omelet made to order while they wait.

## Vegetables, Potato, and Rices Sides

*Ordered per person, minimum of 10 people.*

<b>Fresh Broccoli</b>	Fresh broccoli steamed and seasoned with butter, salt, and pepper.	<b>Vegetable Medely</b>	Fresh broccoli, carrots, green beans, cauliflower and snow peas seasoned with butter.
<b>Green Bean Almandine</b>	Fresh green beans and toasted almonds with butter, salt and pepper.	<b>Glazed Carrots</b>	Baby carrots glaze with honey and butter.
<b>Roast Corn on the cob (in season)</b>	Fresh local corn roasted over hardwood and seasoned with butter.	<b>Rice Pilaf</b>	Seasoned rice with sweet baby peas and carrots.
<b>Baked Beans</b>	Slow cooked with bacon, peppers, and onions.	<b>Roasted New Potato</b>	Baby red potato roasted with fresh herbs, garlic and olive oil.
<b>Mashed Potato</b>	Available plain, roasted garlic, bleu cheese, and with our home made gravies.	<b>Cajun Dirty Rice</b>	Spicy seasoned rice with peppers and onions.
<b>Risotto</b>	Available classic parmesan, wild mushroom or roast vegetable.	<b>Yellow Rice</b>	Rice seasoned with Saffron.
<b>Potato Anna</b>	Fresh thinly sliced potato layered with butter, salt, and pepper. Then baked till crisp.	<b>Sugar Snap Peas</b>	Crisp sugar snap peas in seasoned butter.
<b>Parsley Potatoes</b>	Fresh parsley and seasoned butter with new potatoes.	<b>Roast Vegetables</b>	Assorted seasonal vegetables seasoned with olive oil and grilled.
<b>Cous Cous</b>	Cous Cous with roasted vegetables and herbs.	<b>Twice Baked Potato</b>	Stuffed with Sour cream scallion or garlic and Asiago cheese.
<b>Grilled Sweet Potato</b>	Fresh sweet potato grilled until tender and drizzled with seasoned butter.	<b>Pecan Sweet Potato</b>	Glazed sweet potato with pecans.
<b>Herbed Wild Rice</b>	Wild rice and fresh herbs with butter.	<b>Creamed Spinach</b>	Fresh spinach, onion, and cream with imported parmesan.
<b>Baked Fennel &amp; Parmesan</b>	Fresh Fennel braised and the baked with rustic bread crumb and Parmesan.		.

## Poultry Entrees

*Ordered per person, minimum of 10 people.*

<b>Chicken Marsala</b>	Tender breast of chicken sautéed with fresh mushroom and Marsala wine.
<b>Chicken Parmesan</b>	Tender chicken breast lightly breaded with our house made marinara and Italian cheeses.
<b>Baked Chicken</b>	Tender boneless chicken breast rolled in seasoned breadcrumb and baked until golden brown.
<b>Chicken Romano</b>	Tender breast of chicken sautéed in a Romano egg batter.
<b>Fried Chicken</b>	Seasoned bone in chicken pieces fried to a golden brown.
<b>Herb Baked Chicken</b>	Bone in chicken breast, thighs and legs, Seasoned with fresh herbs, garlic and olive oil.
<b>Stuffed Chicken Breast</b>	Available: Classic bread stuffing, Apple corn bread stuffing, Sage and prosciutto , Goat cheese and cranberry. Roast garlic and sun dried tomato.
<b>Bar-b-Que Chicken</b>	Grilled boneless breast of chicken with our home made BBQ.
<b>Jerk Chicken</b>	Boneless chicken breast marinated in Jamaican jerk spices and grilled over hardwood charcoal.
<b>Chicken Fajitas</b>	Grilled fajita chicken, pepper and onions, and all the condiments to go with warm flour tortillas.
<b>Turkey Portabella Roulette</b>	Turkey breast stuffed with fresh portabella mushroom, spinach and Asiago cheese. Rolled and baked.

## Beef

*Ordered per person, minimum of 10 people.*

### **Carved Roast Beef**

Tender roast choice top round of beef carved and served with au jus and horseradish sauce.

### **Roast Prime Rib**

Herb rubbed and roast to your specifications. Served with au jus and horseradish sauce.

### **Herbed Beef Tenderloin**

Seared choice beef tenderloin served with wild mushrooms and pearl onions in a Port wine sauce.

### **Grilled Petite Filets**

Grilled petite choice filet of beef served with shallot butter.

### **Char broiled Steaks**

Your choice of filet, NY strip, porterhouse, Delmonico, or flat iron. Steaks served with herbed butter and fresh wild mushrooms.

### **Stuffed Beef Tenderloin**

Choice tenderloin stuffed with Asiago cheese, sage, and roasted garlic.

### **London Broil**

Choice flank steak grilled and served over garlic toast with hollandaise sauce.

### **Briocolle**

Thin choice steak stuffed with rustic bread crumbs and cheese. Baked in a fresh tomato sauce.

### **Beef Stroganoff**

Tender choice beef tips in a rich sauce of fresh mushrooms, beef stock and sour cream. Served over egg noodles.

### **Beef and Broccoli Stir Fry**

Tender strips of beef and broccoli stir fried in an oriental sauce and served with rice.

### **Steak Fajitas**

Tender marinated steak, peppers and onions. Served with flour tortillas, salsa, and sour cream.

### **Burgers Franks Sausages**

Your choice of angus burgers, kielbasa, all beef franks, bratwurst, hot or sweet Italian sausage, and any other type of sausage available! Served with roll and condiments.

## Seafood

*Ordered per person, minimum of 10 people.*

<b>Jumbo Lump Crab Cakes</b>	Seasoned perfectly and drizzled with honey dijon.
<b>Sole Romano</b>	Fresh lemon sole coated in a romano egg batter and sautéed in olive oil.
<b>Stuffed Flounder</b>	Crab stuffed fresh flounder filet baked in a lemon butter sauce.
<b>Baked Scrod</b>	Fresh scrod topped with seasoned breadcrumbs and baked in a lemon butter sauce.
<b>Fried Cod</b>	Fresh cod coated in a cornmeal breading and fried to a golden brown.
<b>Shrimp Rockefeller</b>	Jumbo shrimp stuffed with spinach, bacon, cheddar and onion. Baked in a lemon butter and grain mustard sauce.
<b>Shrimp Scampi</b>	Jumbo Shrimp sautéed and tossed in white wine, garlic, fresh parsley, butter, and fresh lemon.
<b>Cioppino</b>	Assorted Shellfish and seafood in a spicy fresh tomato sauce.
<b>Flounder in Swiss Chard</b>	Fresh flounder wrapped in Swiss chard with seasoned butter. Baked and served with a tomato beurre blanc
<b>Grilled Atlantic Salmon</b>	Fresh Salmon portions or sides grilled to your specifications. Served with sweet soy drizzle or fresh dill butter.
<b>Banana Leaf Wrapped Mahi Mahi</b>	Fresh mahi mahi, olive oil and herbs wrapped in fresh banana leaves and grilled over hardwoods.
<b>Fresh Fish</b>	Don't see a fish you are looking for? We are able to source almost any fresh fish that is in season. So let us know what you would like and we would glad to offer you several options for preparation.

## Lamb, Veal, & Pork

*Ordered per person, minimum of 10 people.*

<b>Stuffed Leg of Lamb</b>	Fresh domestic leg of lamb stuffed with a mint pesto and served with a rich port wine sauce.
<b>Roast Leg of Lamb</b>	Seasoned with fresh garlic, rosemary, and served with a golden raisin chutney.
<b>Rack Of Lamb</b>	Your choice of domestic or New Zealand Lamb rack seasoned and grilled to your specifications.
<b>Lamb Kabobs</b>	Fresh lamb herb rubbed, skewered and grilled to your specifications.
<b>Veal Romano</b>	Tender veal cutlet sautéed in a Romano egg batter.
<b>Veal Marsala</b>	Tender veal cutlet sautéed with fresh mushroom and Marsala wine.
<b>Veal Picatta</b>	Tender veal cutlet sautéed with fresh mushroom in a caper and lemon butter sauce.
<b>Veal Parmesan</b>	Tender veal cutlet lightly breaded with our house made marinara and Italian cheeses.
<b>Roast Veal Lion</b>	Fresh veal loin herb seared and roasted to your specifications. Served with a classic demi glace sauce.
<b>Smoked Baby Back Ribs</b>	Tender baby back ribs rubbed with our special seasoning and smoked in house over apple wood. Served with our house made BBQ sauce.
<b>Smoked Pulled Pork</b>	Tender pulled pork smoked in house over apple wood and tossed in our house made BBQ sauce.
<b>Stuffed Pork Loin</b>	Fresh boneless pork loin stuffed with apples and corn bread stuffing. Served with a bourbon sauce.

## Pasta's

*Ordered per person, minimum of 10 people.*

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|------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Ravioli</b>                     | From a classic five cheese to lobster, we can make any combination. All raviolis are house made with our home made pasta.                                      |
| <b>Lasagna</b>                     | Whether you would like just cheese, meat or even grilled vegetable. All lasagnas are home made by our chefs.                                                   |
| <b>Grilled Chicken &amp; Penne</b> | Tender grilled chicken and imported penne pasta tossed in a tomato basil cream sauce.                                                                          |
| <b>Pasta Prima Vera</b>            | Imported pasta tossed with crisp fresh vegetables, garlic, seasoned olive oil and imported parmesan cheese. Also available with Jumbo Shrimp or Roast Chicken. |
| <b>Pasta With Meatballs</b>        | Imported pasta with our home made meatballs and our freshly made marinara.                                                                                     |
| <b>Penne With Sausage</b>          | Imported penne pasta with your choice of hot or sweet Italian sausage and our freshly made marinara.                                                           |
| <b>Spicy Lobster Fettuccini</b>    | Imported fettuccini and lobster in a spicy alfredo cream sauce.                                                                                                |
| <b>Stuffed Shells</b>              | Stuffed with a blend of Italian cheeses and baked in our freshly made marinara sauce.                                                                          |
| <b>Eggplant Napoleon Casserol</b>  | Fresh Eggplant lightly breaded and layered with a blend of Italian cheeses and freshly made marinara sauce.                                                    |
| <b>Ziti Bake</b>                   | Imported ziti noodles and ricotta tossed with our freshly made marinara sauce and baked.                                                                       |
| <b>Campanila Cranberry Cream</b>   | Imported Campanila pasta tossed with fresh roasted chicken, cream, cranberries, chevre and fresh sage.                                                         |
| <b>Pasta Bars</b>                  | All levels of pasta bars are available and custom built around your specifications. We request a minimum guest count of 50 for pasta bars                      |

## Desserts

*All scratch home made from start to finish! (Minimum 48 hours notice on all desserts)*

<b>Cheese Cakes</b>	Available in plain, raspberry swirl, key lime, bananas foster, Irish cream, and pumpkin to name a few. But almost any flavor is available if we think it will taste good!
<b>Sheet Cakes</b>	Available in half and full with your choice of batter and icing.
<b>Tarts</b>	Your choice of fresh fruit, key lime, lemon, and chocolate macadamia nut.
<b>Pies</b>	From fruit pies to cream pies we are preparing them in house from scratch.
<b>Boca Negra</b>	A dense chocolate flourless cake served with fresh whipped cream.
<b>Cappuccino Torte</b>	A pecan crust topped with chocolate ganache, coffee mousse, and fresh whipped cream.
<b>Carrot Cake</b>	Sweet carrot cake with cream cheese icing.
<b>Cream Cheese Pound Cake</b>	Rich pound cake served with fresh fruit and whipped cream.
<b>Roast Veal Lion</b>	Fresh veal loin herb seared and roasted to your specifications. Served with a classic demi glace sauce.
<b>Chocolate Raspberry Bundt Cake</b>	Chocolate cake filled with chocolate chips and red raspberries and drizzled with chocolate ganache.
<b>Brownies</b>	Double chocolate fudge Brownies and Peanut butter fudge swirl brownies are favorites.
<b>Cookies</b>	Chocolate chip and peanut butter are favorites.

**Bella Ria's  
Catering**

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**Thank you for considering  
Bella Ria's for your next  
function.**

**Remember, if you do not  
see it on our menu, just  
ask. Custom parties are our  
specialty!**

**Feel free to submit a  
catering quote request thru  
our website, email us at  
[catering@bellarias.com](mailto:catering@bellarias.com)  
Or just give us a call at  
412-939-3610.**

**Thank You,  
Your friends at Bella Ria's**