

BELLA VIDA

CATERING

~FULL MENU~

GF = Gluten Free, V = Vegetarian

HORS D'OEUVRES

2 Appetizer Minimum

Butler Passed

COLD

Caprese Skewers *GF,V*

Mozzarella, Fresh Basil, Grape Tomato,
& Balsamic Drizzle
\$2/piece

Bruschetta *V*

Crostini with Tomato, Onion, Garlic, Basil,
& Olive Oil, topped with Parmesan Cheese
\$2/piece

Grand Caprese *GF*

Prosciutto, Mozzarella, Fresh Basil, Tomato,
& Balsamic Glaze Drizzle
\$2.50/piece

Seared Ahi Tuna

Topped with Teriyaki Sauce, Sesame Seeds
Cilantro, and Wasabi Aioli
\$4/piece

Fruit Skewers *GF,V*

Cantaloupe, Honeydew, & Watermelon
& Strawberry with Honey Drizzle
\$2/piece

Tenderloin Crostini

With Herbed Cream Cheese. Topped with
a dollop of Horseradish & Chives
\$3/piece

Vegetable Shooters *GF,V*

Crudite served with Ranch
\$2/piece

Brie & Prosciutto Crostini

With Herbed Cream Cheese and Fig Compote
\$2.50/piece

California Rolls *V*

Cucumber, Crab, and Avocado
Drizzled with Teriyaki Glaze & Sriracha Mayo.
\$4/piece

Cilantro Lime Shrimp Bites *GF*

In a Corn Chip filled with Lettuce,
Pico, & Guacamole
\$2.50/piece

HOT

Millionaire's Candied Bacon

Baked with Brown Sugar, Cayenne,
Maple Syrup, & Black Pepper
\$2.50/piece

Sausage Stuffed Mushrooms

Baby Portobellos stuffed with Italian
Sausage & topped with a White Wine Glaze
\$2.50/piece

Mini-Crab Cakes

Topped with Garlic Lemon Aioli
\$3/piece

Gourmet Sliders

Mini-Angus Beef Patties topped with Gouda,
Caramelized Onion, & Fig Jam
\$3/piece

Boneless or Bone-In Chicken Wings

With Honey BBQ or Teriyaki
Served with Ranch & Blue Cheese
\$3/piece

Savory Meatballs *GF (BBQ)*

Choice of Swedish or BBQ sauce
\$2/piece

Thai Chicken Satay

Served with Peanut Sauce or Teriyaki
\$2.50/piece

Raspberry Brie Phyllo Cups *V*

\$2.50/piece

Texas Steak Bites *GF*

Steak Bites with a kick!
Served with Bearnaise & Horsey Sauce
\$3/piece

Mini Egg Rolls: Pork or Vegetable

Served with Soy Sauce & Sweet & Sour Sauce
\$2.50/piece

PLATTERS

Charcuterie Board *GF*

Selection of Cold Meats, Cheeses, Artichoke
Hearts,
Olives, Nuts, & Marinated Mushrooms
\$150 serves 25

Grilled Vegetable Tray *GF,V*

Zucchini, Asparagus, Mushrooms, Carrots,
& Red Peppers with Balsamic Pesto Drizzle
\$75 serves 25

Cheese Tray *V*

A variety of cheeses with an assortment of
crackers
\$125 serves 25

Fresh Fruit Tray *GF,V*

Assortment of Seasonal Fruits
\$65 serves 25

Tortilla Chips & Salsa *GF,V*

\$50 serves 25

Pita Chips & Hummus *V*

Freshly Prepared in Our Kitchen
\$55 serves 25

Spinach Dip & French Bread V

\$55 serves 25

High Tea Sandwiches

Choose an Assortment of Elegant Classics:
Cucumber/Dill, Chicken Curry, Egg Salad,
Smoked Salmon, Ham & Brie
Choose from White/Wheat/Rye Breads or
Mini-Croissants
\$180 for 36 pieces

Hot Artichoke Spread V

Served with Fresh Pita Chips or Crostinis
\$65 serves 25

Shrimp Cocktail GF

Classic or Marinated in Cilantro Lime
Served with Cocktail Sauce
\$110 serves 25

Smoked Salmon Board

Served with Cucumber, Diced Egg, Capers,
Diced Red Onions, Lemon, Dill Dip & Rye.
\$175 serves 25

Custom options are ALWAYS available!

DINNERS

All Dinners include Fresh Baked Bread, Herb Butter, Choice of House or Caesar Salad, Vegetable, and Starch.

SALADS

Premium Options are provided as noted.

House Salad V

Romaine Lettuce, Topped with Tomatoes,
Cucumbers, Parmesan Cheese, & Croutons.
Served with Italian, Ranch, & French Dressings.
(Included)

Caesar Salad V

Romaine Lettuce, Parmesan Cheese,
Croutons, & Caesar Dressing
(Included)

Champagne Pear Salad GF,V

Mixed Greens, Blue Cheese, Craisins,
Sliced Pears, Candied Pecans tossed in
a Champagne Vinaigrette Dressing
\$1/pp upcharge

Asian Chopped Salad V

Chopped Romaine, Green & Purple Cabbage,
Julienne Carrots, Diced Green Onion &
Red Peppers, Snap Peas tossed in a Sesame
Ginger Dressing & topped with Wonton Crisps
\$2/pp upcharge

Autumn Brussel Sprout Salad GF,V

Shredded Brussel Sprouts, Feta Cheese, Diced
Apples, Craisins, & Pecans
tossed in a Honey Dijon Dressing
\$2/pp upcharge

VEGETABLES

One Vegetable Item is included with all meals. Premium Selections are available for an extra cost.

Garlic Butter Steamed Broccoli GF,V

Green Beans: Almondine or Szechuan GF

California Vegetable Medley GF,V

Roasted Vegetable in Oregano GF,V

Truffled Zucchini Noodles w/Parmesan: GF,V

\$2/pp upcharge

Bacon Wrapped Grilled Asparagus: GF,

\$3/pp upcharge

V

STARCHES

One Starch Item is included with all meals. Premium Selections are available for an extra cost.

Wild Rice Pilaf GF,V

Rosemary Parmesan Roasted Baby Reds. GF,V

Garlic Mashed Potatoes GF,V

Au Gratin Potatoes V

Garlic Parmesan Duchess Potatoes: GF,V

\$1/pp upcharge

Herb Garlic Quinoa: GF,V

\$2/pp upcharge

PASTAS

Gluten Free Pasta Available Upon Request.

Chicken Bruschetta Campanelle

Grilled Chicken, Diced Onion & Tomato, & Basil tossed in a Pesto Cream Sauce & topped with Parmesan Cheese.

\$28 Plated/\$27 Family Style/\$24 Buffet

Shrimp Florentine

Sauteed Spinach & Shrimp tossed with Penne in a Garlic Cream Sauce
\$31 Plated/\$30 Family Style/\$26 Buffet

Wild Mushroom Ravioli V

In a White Wine, Shallots, & Sage Sauce. Topped with Parmesan Cheese and served with a browned butter sage sauce

\$30 Plated/\$29 Family Style/\$25 Buffet

Autumn Butternut Squash Ravioli V

Butternut squash with a hint of nutmeg Topped with Asparagus, Sun Dried Tomatoes, and a Garlic Sage Sauce

\$31 Plated/\$30 Family Style/\$26 Buffet

Lemon Garlic Vegetable Pasta V

Penne Noodles with Broccoli Florets, Zucchini, Peas, Tomatoes, & Carrots tossed in a Lemon Garlic Cream Sauce
\$26 Plated/\$24 Family Style/\$21 Buffet
Add \$1/pp Chicken or \$2/pp Shrimp

Classic Lasagna

Italian Sausage, 5 Cheeses, Italian Seasonings Baked to perfection.
\$28 Plated/\$27 Family Style/\$24 Buffet

Vida Tortelloni, V

Stuffed with 5 Cheeses, Roasted Garlic, & Spinach. Mixed with Marinara, Garlic Cream, & Italian Sausage.
\$31 Plated/\$30 Family Style/\$26 Buffet

ENTREES

CHICKEN

Bella Chicken

Roasted Bone-In Chicken with Bearnaise
\$32 Plated/\$31 Family Style/\$27 Buffet

Bourbon Pecan Chicken

Breaded with crushed Pecans, Sautéed in Butter topped with our Honey, Dijon, & Bourbon Sauce
\$32 Plated/\$31 Family Style/\$27 Buffet

Champagne Chicken Breast

\$28 Plated/\$27 Family Style/\$23 Buffet

Chicken Piccata

Lightly Breaded & Topped with Lemon Caper Cream Sauce & Parmesan Cheese
\$30 Plated/\$29 Family Style/\$25 Buffet

Chicken Carbonara GF

Chicken Cutlet with Ham, Basil, and Fontina Cheese
Served in a Lemon & White Wine Sauce
\$30 Plated/\$29 Family Style/\$25 Buffet

Chicken Marsala

Lightly Breaded & Topped with Marsala Wine Cream Sauce & Cremini Mushrooms
\$30 Plated/\$29 Family Style/\$25 Buffet

BEEF

Rosemary Braised Beef Ribs

Cooked in Seasoned Red Wine & Mirepoix Served off the bone
\$33 Plated/\$32 Family Style/\$28 Buffet

Roasted Braised Beef GF

So tender it falls apart. Served with Gravy or Au Jus
\$32 Plated/\$31 Family Style/\$27 Buffet

Grilled Steak Kebabs GF

Marinated & Grilled with Vegetables Served with Teriyaki Glaze.
\$32 Plated/\$31 Family Style/\$27 Buffet

Grilled Sirloin GF

Marinated & Grilled on site. Served with our Bourbon Mushrooms
\$35 Plated/\$34 Family Style

Beef Tenderloin Filets GF

Served with a Burgundy Sauce or a Bourbon Mushroom Sauce
\$42 Plated/\$37 Buffet

New York Strip GF

10 oz Steak. Served with Au Jus
\$44 Plated

Minnesota Stuffed Chicken

Baked Chicken Breast with Wild Rice, Green Onions, topped with a light Cream Sauce
\$32 Plated/\$31 Family Style/\$27 Buffet

Steak Oscar

Beef Filet topped with Crab Meat, Asparagus, & Bearnaise Sauce
\$44 Plated/\$43 Family Style/\$39 Buffet

VEGAN

Eggplant Parmesan. GF,V

Marinated with Provencal Herbs, Baked in our Garlic Marinara, & Topped with Vegan Mozzarella
\$27 Plated/\$26 Family Style/\$23 Buffet

Grilled Portobello Steaks GF,V

Vegan Entrée rubbed in our Steak Seasoning Rub & topped with a Chianti Demi-Glaze
\$28 Plated/\$27 Family Style/\$24 Buffet

Roasted Vegetable Kebabs GF,V

Zucchini, Yellow Squash, Red Pepper, Mushroom, & Brussel Sprouts.
Served in a Teriyaki Glaze
\$27 Plated/\$26 Family Style/\$23 Buffet

PORK

Lumberjack's Pork Chop

Grilled and topped with a Cinnamon Apple Chutney
\$32 Plated/\$31 Family Style/\$27 Buffet

COMBOS

Surf & Turf

Garlic Butter Prawns & Beef Filet
\$45 Plated Only

Lake & Land

Walleye & Beef Filet
\$44 Plated/\$39 Buffet

FISH

Walleye

Lightly breaded in our Seasoned Panko Mix
Served with our Garlic Aioli Tartar
\$37 Plated/\$36 Family Style/\$31 Buffet

Salmon Filet

Grilled or Baked. Served with a Lemon & Dill Sauce or a Sweet Teriyaki Glaze
\$37 Plated/\$36 Family Style/\$33 Buffet

VIVA! BUFFETS

Pasta Buffet

Fresh Baked Bread & Herb Butter, House or Caesar Salad, and your choice of 2 pastas.
Mostaccioli, Vegetable Alfredo, Roasted Red Pepper Penne,
Mac N Cheese Trotolle, Lemon Garlic Vegetable Pasta
\$22/pp Buffet, Add \$1/pp for Vegetable Medley or Green Beans

Taco Buffet

Soft & Hard Shell Tacos, Chipotle Shredded Chicken, Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes, Diced Onions, Shredded Cheese, Jalapeños, Black Olives, Salsa, Sour Cream, Guacamole, Tri-Color Tortilla Chips, Spanish Rice, Refried or Black Beans
\$22/pp Buffet, Add \$4/pp for Fajitas
(Julienne Chicken & Beef with Sautéed Peppers & Onions)

BBQ Buffet

Shredded Pork & Bun, Grilled BBQ Chicken Breasts, Coleslaw, Green Beans or Baked Beans
\$24 pp Buffet, Add \$1/pp House or Caesar Salad, \$1/pp Roasted Baby Reds. Add \$3/pp for Beef Au Jus, Add \$2/pp for Mac N Cheese Trotolle

DESSERTS

Our Pastry Chef hand makes our delicious array of delights. We offer plated, family style, & dessert station options. With our dessert service, we include set up, tear down, display equipment, a couple's cake, a 1st Anniversary cake, plates, utensils, napkins, & all serving utensils.

If you choose to use an outside source, there may be other charges involved. Consult our Catering Specialists for specific inquiries & quotes.

WEDDING CAKE / CUPCAKE / MINI-CUPCAKES

Chocolate, Almond, Lemon, Carrot, Banana,
White Marble, Strawberry, Spice, Red Velvet
\$4/pp

ASSORTED SWEET SQUARES & COOKIES

7-Layer, Banana, Raspberry, Blondies
Lemon Brownies, Salted Caramel, Pumpkin
\$4/pp

DONUTS

\$4/pp

MISCELLANEOUS

Mousse Cups
Macarons
Dessert Shooters
\$7/pp

CAKE FILLINGS

Strawberry, Chocolate Fudge, Mousse
Caramel, Lemon, Bavarian Cream, German
Chocolate, Raspberry, Buttercream,
Cream Cheese
Add\$ 1/pp for Filled Desserts

PIES and MINI-PIES

Apple, Triple Berry, Coconut Cream,
French Silk, Peach, Strawberry Rhubarb,
Lemon Chiffon, Key Lime,
Cherry, Caramel Apple, Peanut Butter Cup,
Oreo, Blueberry, Banana Cream, Almond Joy
\$7/pp

ASSORTED DESSERTS

Mini-Cheesecakes/truffles/Petit-Fours
\$5/pp

MINI-CHEESECAKES

Plain, Lemon, Strawberry, & Chocolate.

TRUFFLES

Chocolate Brownie & Chocolate Decadence

ASSORTED PETIT-FOURS

Red Velvet & Carrot Cake.

CHOCOLATE COVERED STRAWBERRIES

\$6/pp

ICINGS

Swiss Meringue Buttercream, Whipped Cream,
American Buttercream, Fondant, Cream Cheese,
Chocolate Buttercream

LATE NIGHT SNACKS

LATE NIGHT PIZZAS

Choose from a variety of toppings: Cheese, Sausage, Pepperoni, & Vegetable. Upcharge for premium pizzas. Gluten-Free Available.

\$16/pizza

MINI-SANDWICH BUFFET

Dollar Buns, Asst. Deli Meats, Asst Cheeses, Lettuce, Tomato, Onion, Pickles, Mayo, Mustard

\$4/pp

SLIDER BAR

Dollar Buns, Angus Beef Sliders, Asst. Cheeses, Lettuce, Tomato, Onions, Pickles, Mayo, Mustard, & Ketchup.

\$5/pp Add \$2/pp for French Fries or Sweet Potato Fries

POPCORN BAR

Cheddar, Chicago Mix, & Plain Popcorn.

\$2/pp

NACHO BAR

Tortilla Chips, Nacho Cheese, Seasoned Ground Beef or Shredded Chipotle Chicken, Salsa, Sour Cream, & Jalapeños

\$5/pp

All meals will have a service fee (20%), a labor charge (10% for buffet & 15% for family-style/plated), and Minnesota State Sales Tax added to the total. Gratuity to staff is not included, but appreciated.