

# BELLA VIDA

CATERING

## ~FULL MENU~

*GF = Gluten Free, V = Vegetarian*

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## HORS D'OEUVRES

Butler Pass

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### HOT

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#### Caprese Skewers *GF,V*

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

#### Bruschetta *V*

Crostini with Tomato, Onion, Garlic, Basil,  
& Olive Oil, topped with Parmesan Cheese  
\$1.50/piece

#### Grand Caprese *GF*

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

#### Brie & Prosciutto Crostini

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

#### Melon Ball Skewers. *GF,V*

Cantaloupe, Honeydew, & Watermelon  
With Mint & 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

#### Cilantro Lime Shrimp Bites *GF*

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

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### COLD

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#### 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 GarlicLemon Aioli  
\$3/piece

### Boneless or Bone-In Chicken Wings

With Honey BBQ, Teriyaki, or Dry Rub  
Served with Ranch & Blue Cheese  
\$2.50/piece

### Thai Chicken Satay

Served with Peanut Sauce  
\$2.50/piece

### Texas Steak Bites

Steak Bites with a kick!  
\$3/piece

### Gourmet Sliders

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

### Savory Meatballs. *GF (BBQ)*

Choice of Swedish or BBQ sauce  
\$1.50/piece

### Assorted Phyllo Cups

-Bacon & Gouda  
-The Cannoli- Sweetened Ricotta, Chopped *V*  
-Pistachios & Chocolate Chips  
-Raspberry Brie *V*  
\$2/piece

*Ask our Catering Department about Discounted Appetizer Buffets.*

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## PLATTERS

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### 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 in Oregano Vinaigrette  
\$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

### 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

### 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

### Spinach Dip & French Bread *V*

\$55 serves 25

### Hot Artichoke Spread *V*

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

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# DINNERS

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

Premium Options are provided as noted.

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## SALADS

One Salad Choice is included with all meals. Premium Selections are available for an extra cost.

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### House Salad *V*

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

### 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

### Caesar Salad *V*

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

### Autumn Brussel Sprout Salad *GF, V*

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

### Champagne Pear Salad *GF, V*

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

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## VEGETABLES

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

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### 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, V*

\$3/pp upcharge

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## STARCHES

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

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**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

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## PASTAS

Gluten Free Pasta Available Upon Request.

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### **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

### **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/\$28 Family Style/\$25 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

### **Shrimp Florentine**

Sauteed Spinach & Shrimp tossed  
with Penne in a Garlic Cream Sauce

\$30 Plated/\$29 Family Style/\$26 Buffet

### **Autumn Butternut Squash Ravioli** V

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

\$30 Plated/\$28 Family Style/\$25 Buffet

### **Spinach Artichoke Trottolo** V

Seasoned Spinach, Artichoke, & Sun Dried  
Tomatoes in a Garlic Parmesan Sauce

\$29 Plated/\$27 Family Style/\$24 Buffet

### **Classic Lasagna**

Italian Sausage, 5 Cheeses, Italian Seasonings  
Baked to perfection.

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

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## ENTREES

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### CHICKEN

#### Bella Chicken

Roasted Bone-In Chicken with Bearnaise  
\$31 Plated/\$30 Family Style/\$27 Buffet

#### Bourbon Pecan Chicken

Breaded with crushed Pecans, Sautéed in Butter  
topped with our Honey, Dijon,  
& Bourbon Sauce  
\$29 Plated/\$28 Family Style/\$25 Buffet

#### Chicken Piccata

Lightly Breaded & Topped with Lemon Caper  
Cream Sauce & Parmesan Cheese  
\$27 Plated/\$26 Family Style/\$23 Buffet

#### Minnesota Stuffed Chicken

Baked Chicken Breast pocketed with Wild Rice, Green  
Onions, & Stuffing topped with a light Cream Sauce  
\$31 Plated/\$30 Family Style/\$27 Buffet

#### Roasted Chicken Breast *GF (BBQ)*

With Honey BBQ or Champagne Sauce  
\$26 Plated/\$25 Family Style/\$22 Buffet

#### Chicken Saltimbocca *GF*

Chicken Cutlet with Prosciutto & Sage  
Served in a Lemon & White Wine Sauce  
\$29 Plated/\$28 Family Style/\$25 Buffet

#### Chicken Marsala

Lightly Breaded & Topped with Marsala Wine  
Cream Sauce & Cremini Mushrooms  
\$29 Plated/\$28 Family Style/\$25 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

### BEEF

#### Beef Tenderloin Filets *GF*

Served with a Burgundy Sauce or a  
Mushroom Demi-Glaze  
\$39 Plated/\$38 Family Style/\$35 Buffet

#### Grilled Steak Kebabs *GF*

Marinated & Grilled with Vegetables  
\$31 Plated/\$30 Family Style/\$27 Buffet

#### Grilled Sirloin *GF*

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

#### Steak Oscar

Beef Filet topped with Crab Meat,  
Asparagus, & Bearnaise Sauce  
\$43 Plated/\$42 Family Style/\$39 Buffet

#### Rosemary Braised Beef Ribs

Cooked in Seasoned Red Wine & Mirepoix  
Served off the bone  
\$32 Plated/\$31 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

### COMBOS

#### Surf & Turf

Garlic Butter Prawns & Beef Filet  
\$45 Plated Only

#### Lake & Land

Grilled or Pan-Fried Walleye & Beef Filet  
\$43 Plated/\$42 Family Style/\$39 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

## **PORK**

### **Lumberjack's Pork Chop**

Grilled and topped with a Cinnamon Apple Chutney  
\$31 Plated/\$30 Family Style/\$27 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

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# **VIVA! BUFFETS**

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### **Pasta Buffet**

Fresh Baked Bread & Herb Butter, House or Caesar Salad, Mostaccioli, Vegetable Alfredo  
\$20pp Buffet, Add \$2/pp for Vegetable Medley or Green Beans, Add \$2/pp for Chicken  
Alfredo

### **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  
\$20 pp Buffet, ADD \$4pp for Fajitas, (Includes Sautéed Peppers & Onions)

### **BBQ Buffet**

Shredded Pork & Bun, Grilled BBQ Chicken Breasts, Coleslaw, Green Beans or Baked Beans  
\$21 pp Buffet, Add \$1/pp House or Caesar Salad, Add \$3/pp for Beef Au Jus, Add \$2/pp  
for Mac N Cheese Trotolle

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# **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, plates, utensils, & napkins.

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

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### **WEDDING CAKE / CUPCAKE / MINI-CUPCAKES**

Chocolate, Almond, Lemon, Carrot, Banana,  
White Marble, Strawberry, Spice, Red Velvet

### **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

### CAKE FILLINGS

Strawberry, Chocolate Fudge, Mousse (Fruit or Chocolate), Caramel, Lemon, Bavarian Cream, German Chocolate, Raspberry, Buttercream, Cream Cheese

### ICINGS

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

### SWEET SQUARES

7-Layer, Banana, Raspberry, Blondies  
Lemon Brownies, Salted Caramel, Pumpkin

### MINI-CHEESECAKES

Plain, Lemon, Strawberry, & Chocolate.

### TRUFFLES

Chocolate Brownie & Chocolate Decadence

### ASSORTED PETIT-FOURS

Red Velvet & Carrot Cake.

### MISCELLANEOUS

Cheesecakes  
Cookies  
Mousse Cups Macaroons  
Chocolate Covered Tuxedo Strawberries  
Dessert Shooters

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## LATE NIGHT SNACKS

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### 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. Also includes a variety of shakeable toppings

*\$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.