



**At Bella Vida Catering, which translates to “Beautiful Life”, we have the vision that there is nothing more beautiful than going out of our way to make life more beautiful for others. With a combination of cultures, experiences and favorite flavors, we have been able to create a menu that can speak to everyone and be customized to any special request.**

Bella Vida is our full-service in house caterer and is set apart from other companies not only by our delectable dishes, but our excellent service and experience. As part of our catering package, we provide Table Linens, Linen Napkins, Silverware, Glassware, Water Carafes, Table Skirting, Coffee Station, and Service Staff for all of our catering events.

#### **Step One:**

Think about what your guest count will be and then decide how you want your day to flow. Would you like to serve your guests a buffet, family style or plated meal? We can even do heavy hors d'oeuvres with food stations for a more casual feel or add butler passed appetizers during cocktail hour. Also, consider a rough budget estimate of what you would like to spend on your meal, desserts and late night snacks. This will help our Catering Managers customize a defined plan to your needs.

#### **Step Two:**

Contact our Catering Department to set up a complimentary tasting. The tasting is a crucial step in the planning process and you will meet our team in person and sample many of our menu specialties. This is the perfect time to talk to your Catering Manager about your budget, your event plans, meals, desserts and any questions you may have. From this meeting, we will be able to give you several quotes based on different scenarios that can fit your vision.

**[Bellavidacatering.com](http://Bellavidacatering.com) | [catering@one23events.com](mailto:catering@one23events.com) | #651-702-2766**

## SAMPLE MENU QUOTES

These sample quotes are here as a reference for clients to see an average range in our meal service for purposes of budgeting based on 100 guests. Bella Vida has a scratch kitchen and can customize to any budget. Once you get to the tasting, you will be able to discuss more specific options and ideas after which more detailed proposals are created for you!

### Pasta / Taco Buffet

- 100 guests @ \$22 per person: \$2200 + \$440 service fee + \$220 Labor + \$203.78 Sales Tax = \$3063.78

### Champagne Chicken Entrée

- 100 guests buffet @ \$23/pp + tax/fee = \$3203.04
- 100 guests family style @ \$27/pp + tax/fee = \$3904.71
- 100 guests plated @ \$28/pp + tax/fee = \$4049.33

### Champagne Chicken / Lemon Garlic Vegetable Pasta

- 100 guests buffet @ \$25/pp + tax/fee = \$3481.56
- 100 guests family style @ \$29/pp + tax/fee = \$4193.94
- 100 guests plated @ \$30/pp + tax/fee = \$4338.56

### Champagne Chicken/Pasta/Roasted Braised Beef

- 100 guests buffet @ \$31/pp + tax/fee = \$4317.18
- 100 guests family style @ \$35/pp + tax/fee = \$5061.66
- 50 beef (@ \$32/pp) + 30 chicken (@ \$26/pp) + 20 pasta (@ \$26/pp) plated + tax/fee = \$4194.92

### Plated Steak Oscar

- 100 guests @ \$44 + tax/fee = \$6363.23

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All meals (except the Bella Vida Buffets) include Fresh Bread & Butter, choice of House or Caesar Salad, choice of Vegetable, and choice of Starch, along with your entrée. Premium choices are also available for an upcharge. 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 grand total. Gratuity to staff is not included, but appreciated.