

Beila

Personal Chef, Catering & Event Design

Stations & Displays Services

Based in 3 Hours of Service the Additional Fees are:

FULL SERVICE FEES

- **Chef Fee**
(\$180.00 Applied up to 50 guests)
more than 50 guests
(\$75.00 additional Applied for each 25 guests)

- **Service Fee**
(\$100.00 Applied up to 30 guests)
more than 30 guests
(\$75.00 additional Applied for each 25 guests)

- **Transportation Fee \$50.00 (Miami Area)**
- **Additional Services available upon request**



Minimum 20 Guests

Food Displays



Cheese & Charcuterie

(25 people display for \$150.00)

- Imported & Domestic Cheeses
- Selection of cured Meats
- Fruit Marmalades, Nuts & Olives
- Assortment of Crackers & Breads

Farm Stand Crudites

(25 people display for \$90.00)

- Seasonal vegetables served in plant pods
- Humus, herbs avocado and Eggplant & Olives tapenade
- Vegetables chips & crackers

Dip it Mediterranean

(25 people display for \$100.00)

- Grilled Vegetables, eggplant, asparagus & zucchini
- Variety of Garnishes: Olives, Artichoke, Peppers & stuffed grape leaves
- Red pepper Humus and yogurt with cucumber & mint
- Grilled naan bread and crispy flat bread

Mexican Fiesta

(25 people display for \$125.00)

- Guacamole, Pico de Gallo and Melted cheese
- Variety of tortilla chips, multi grain, blue corn and yellow corn
- Chicken & Beef flautas

Sushi & Nigiri Display

(25 people display for \$225.00)

- California, tuna, salmon and vegetarian rolls
- Veggie summer rolls
- Assortment of Nigiri, salmon, tuna and asparagus
- Variety of dipping sauces

Green Spot "Stations"

Make your own: "Avocado Toast"

(\$8 price per person)

- Assortment of Bread Toast
- Smashed Avocado
- Fixings: tomato, corn, mushrooms, arugula, marinated chickpeas, sundried tomatoes, black olives and balsamic reduction.

Salad Bar

(\$8 price per person)

- Leaves: Mixed Greens, Romaine lettuce and Arugula
- Fixings: Heirloom baby tomatoes, cucumber, corn, marinated chickpeas, crispy onions, sliced mushrooms, carrots, breakfast radishes, sweet peppers, black olives, feta cheese and parmesan cheese.
- Dressings and Condiments: Croutons, crispy tortilla, House Vinaigrette, Cesar dressing and Balsamic Vinaigrette



Street Food Stations

Grilled Cheese "Live"

(\$12 price per person)

- Mc&Cheese and Waffle, cheddar cheese, bacon & maple syrup
- Pizza Melt, fresh tomato sauce, mozzarella, pepperoni and oregano
- Shroom & Truffle, garlic and herb roasted mushrooms, Swiss cheese and mozzarella, caramelized onion and truffle aioli

Taco & Taco

(\$15 price per person)

- Proteins: Braised Beef, chicken & Pork
- Toppings: Roasted Corn, pickled red onion, cabbage slaw and cotija cheese
- Guacamole, Pico de Gallo, Sour Cream & Salsa Verde
- Corn & Flour Tortilla

Slider Bar

(\$15 price per person)

- Handcrafted Angus beef, onion jam, bacon & Cheddar cheese
- Fresh ground salmon, house made tartar sauce, arugula & Goat Cheese
- Pulled Pork, bourbon BBQ and creamy slaw
- **Fries Bar:** French fries, Cheese Sauce & Bacon crumbles

the Mc & Cheese "Live"

(\$16 price per person)

- Sauces: Cheddar Cheese & Bella signature White sauce
- Toppings: Bacon, Mushrooms, sundried tomato, jalapeno, parmesan cheese & toasted panko
- Protein Topping: Shredded Short Rib & Shrimp

International Stations

"Make your own" Shawarma

(\$16 price per person)

- Kebabs: Kofta Lamb, Falafel & Chicken Breast
- Warm pita, lettuce, tomato, cucumber, onion, marinated chickpeas, olives and Feta Cheese
- Sauces: House - Made Tzatziki & Hummus

Pasta "Live"

(\$16 price per person)

- **Select three styles:** Garganelli, Cheese Tortellini, Potato Gnocchi, Tagliatelle and Fettuccini
- Sauces: San Marzano Tomato, Alfredo and Basil Pesto
- Condiments: Peas, Mushrooms, Spinach, Heirloom Tomatoes, Sundried Tomatoes, Garden Vegetables & Parmesan Cheese
- Proteins: House Made Meatballs, Shrimp and Grilled Chicken

International Stations

Dim Sum Cart

(\$15 price per person)

- Steam Baskets: Vegetable, Chicken & Pork Dumpling, Shrimp Sui Mei and Pork Steam Buns
- Assortment of local fish & Vegetable Sushi Display
- Cured Ginger, Wasabi, Soy Sauce and Sweet & Sour sauce

Poke Bowl "Live"

(\$16 price per person)

- Base: Sushi Rice and Tricolor Quinoa
- Proteins: Salmon, Tuna & Marinated Tofu
- Sauces: Classic Marinade, Ponzu, Sweet Thai Chili and Spicy Japanese Mayo
- Toppings: Avocado, Seaweed Salad, Green Onions, Cucumber, Alfalfa Sprouts, edamame, crispy onions and wasabi peas

Latin Favs

(\$15 price per person)

- Beef Colombian Empanadas
- Cheese Arepas & Tequeños
- Braised Pork and Cheese Quesadillas
- Fish "Enchilado" Plantain Cups
- Grilled Mexican Street Corn, cotija, chili powder and cilantro

Spanish Tapas

(\$18 price per person)

- Chorizo & Manchego Brushetta, Red Pepper spread
- Traditional Paella, shrimp, mussels, fish, clams and calamari
- Chickpeas Stew, Mushroom, Chorizo with garlic and white wine
- Spanish Pork Ribs "a la Barbacoa"



Sweet Treats Stations

Sundae Cart

(\$8 price per person)

- Ice Cream: Vanilla, Strawberry & Chocolate
- Assortment of Toppings
- Sauces: Chocolate and Strawberry Sauce, Dulce de Leche and Whipped Cream

Cupcakes Bar

(\$8 price per person)

- Cake: Chocolate, Vanilla & Red Velvet
- Frostings: Vanilla, Chocolate, Banana and Strawberry
- Assortment of Toppings

S'mores Table

(\$8 price per person)

- Assortment of Graham crackers, Chocolate Bars and Marshmallow