



# Bella

Personal Chef, Catering & Event Design

## Corporate Packages

**Based in 2 Hours of Service our price includes:**

**\*Minimum of 25 Guests**

- Buffet Set up, An attendance during service and the Clean up
- Premium Disposable Flatware (Porcelain plates & cups, glassware and Silverware upgrade available for \$5 per person)

## Healthy Start

- Freshly Squeezed Florida Orange, Carrot & Green Juice
- Sliced Fresh Seasonal Fruit & Plain Yogurt
- Warm Oatmeal with Raisins & Brown Sugar
- Egg Whites Frittata
- Turkey Bacon & Chicken Sausage
- Sweet Potato & Vegetable Hash

## "Mediterranean" style

- Freshly Squeezed Orange and Nectar Mango Juice
  - Sliced Fresh Fruit & Berries
  - Spanish Omelette "Tortilla Española"
  - Tapa style mushrooms
  - Pineapple & Bacon Chicken Sausage
  - Sundried Tomatoes & Olives Potatoes
  - Sliced Garlic seasoned Baguette

## American Buffet

- Freshly Squeezed Florida Orange, Grapefruit and Cranberry Juice
- Sliced Seasonal Fruit & Plain Yogurt
- Breakfast Grits
- Fluffy Scrambled Eggs
- Herbs Red Bliss Potatoes
- Applewood Bacon & Sausage

**\$18.00**  
**per person**

### Hot Beverages included:

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal Tea with Lemon

**CONTINENTAL 'STYLE' BREAKFAST MENUS AVAILABLE  
UPON REQUEST**

## "All in One" Breakfast

- Freshly Squeezed Florida Orange, Grapefruit & Cranberry Juices
- Sliced Seasonal Fruit & Plain Yogurt
- Classic Egg Benedict, Hollandaise Sauce
- Breakfast Burrito, Sausage & Cheddar served with Salsa
- Crispy Potato Puffs

## The Interactive

- Freshly Squeezed Florida Orange, Grapefruit & Cranberry Juices
- Sliced Seasonal Fruit & Plain Yogurt
- Make your own Pancake: Home-Made Pancakes, Blueberries, Whipped Cream & Syrup
- Fluffy Scrambled Eggs
- Tricolor Marbled Potatoes
- Sausage & Grilled Ham

## "Wake Up" Buffet

- Freshly Squeezed Florida Orange, Carrot and "The Cleaner" Juice
- Sliced Fresh Seasonal Fruit & Plain Yogurt
- **Omelet's Station:** Farm Fresh Eggs, Eggs White, Ham, Peppers, Spinach, Peas, Onion, Cheddar Cheese, Mushrooms
- Fingerling Potatoes & Green Onions
- Assortment of Bread Rolls

## Breakfast enhancements

### Assorted Cold Cereal & Milk

\$18 per dz

Whole, 2% & Non-Fat

### Assorted Bagels

\$22 per dz

Plain, Herbs and Raspberry Cream Cheese

### French Toast Sticks

\$20 per 2 dz

Hot Maple Syrup

### Assortment of Muffins, Danishes and Croissants

\$18 per dz

### Yogurt Parfait

\$24 per dz

Fresh Berries, Greek Yogurt & Granola

### Smoked Salmon Display

\$50 per 15 people display

to Include: Mini Bagels, Sliced Tomatoes, Onions, Chopped Eggs and Capers

Flavored Cream Cheeses

## Breakfast Stations

### Omelette Stations

\$8 per person

Farm Fresh Eggs, Egg White, Ham, Peppers, Spinach, Peas, Onion, Cheddar Cheese, Mushrooms

\*Extra Chef Fee will be applied

### Belgian Waffle & Pancake Station

\$7 per person

Made to order with Freshly Whipped Cream

Assorted Fresh Fruits, Hot Maple Syrup and Condiments

\*Breakfast Enhancements prices apply as additional selection to any of our Corporate Breakfast Packages

## "Wake up" Break (AM suggested)

- Detox Water, Mint, Basil, Lime & Ginger
- Assortment of Whole Fruit
- Energy & Protein Bars
- Snack Box, Cheese & Nuts
- Assortment of Greek Yogurt
- Dark Chocolate Crips

## the "Cookie" shop

- Variety of Home-Made Cookies
- Assortment of Fresh Baked Brownies
- Doughnut Munchkins
- Italian Biscotti
- Organic Individual Assorted Milks

## "Latino" Break

- Guava & Cheese Pastelito
- Cheese Tequeños
- Variety of Chips: Plantain, Cassava, "Chicharron"
- Spinach & Artichoke Dip
- Manchego & Cantimpalo Montadito

**\$10.00**  
**per person**

**Hot Beverages included:**  
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal Tea with Lemon

## "Movie Theater" Snack time

- White Cheddar & Truffle Popcorn
- Warm Salted Pretzel & Mustard
- Guacamole, Pico de Gallo & Melted Cheese
- Corn Tortilla Chips
- Pringles Potato Chips

## Super Bowl (AM suggested)

- **"Make your own Bowl"**
- Choose from: Assorted Flavors of Yogurts
- Fresh Fruit Toppings: Berries, Peaches, Pineapple and Banana
- Additional Toppings: Granola, Coconut Flakes, Almonds and Chia Seeds
- Zucchini Muffins
- Deluxe Trail Mix
- Energy & Protein Bars

## the "Fruitable" (AM suggested)

- Apple Slices, Berries & Peanut Butter
- Mango & Granola Parfaits
- Blueberry Mini Muffins
- Fruits & Veggie Smoothies
- Fig & Blueberry Bars

## "Green" snack

- Variety of Crisps: Seaweed, Mushrooms, Cauliflower
- Dips: Hummus, Red Pepper Hummus & Guacamole
- Multigrain Crackers & Pita Chips
- Cheese & Antipasto Platter

## “Mexico” Flavors

- Tortilla Soup
- Corn & Bean Salad, Roasted Peppers and Cilantro
- “Fajita”: Marinated Sirloin Steak and Grilled Chicken
- Warm Soft Tortilla and Corn Tortilla
- Guacamole, Pico de Gallo, Sour Cream and Monterrey Jack
- Yellow Spanish Rice

## Tutto Benne

- Minestrone Soup
- Mixed Baby Greens Salad, Shaved Vegetables, Heirloom Tomatoes & House Vinaigrette
- Panzanella Salad, cucumbers, Kalamata olives, fresh mozzarella & croutons
- Seasoned Grilled Chicken & Lemony Butter
- All Beef Homemade Meatballs
- Garlic & Herbs Sauté Tagliolini
- Mixed Sicilian Vegetables

**\$25.00**  
**per person**

### Hot Beverages included:

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal Tea with Lemon

**\*Our Lunches can be served as Dinner Time as well.**

**our Desserts Enhancements are seasonal (\$2.0 additional per person for Selection of 2)**

## Keep the Fitness & “Make your own salad”

- ·Ginger and Carrot Soup, served with Warm Dinner Rolls
- ·**Salad Bar Ingredients:** “Three Grains” to includes: Quinoa, Wild Rice & Israeli Cous Cous, Arugula & Spinach, Romaine Hearts, Baby Greens, Grape Tomatoes, Sliced Button Mushrooms, European Cucumbers, Shaved Red Onions, Pickled Sweet Peppers, Black Olives, Avocado, Shredded Carrots, Breakfast Radishes, Kernel Corn, Marinated Chickpeas & Feta Cheese, Parmesan Cheese
- ·**Salad Bar Condiments:** Croutons, Crispy Edaname, Crispy Tricolor Tortilla
- ·**Salad Bar Dressings:** House, Raspberry & Cheese Vinaigrette
- ·**Salad Bar Proteins:** Sliced Grilled Chicken, Diced Turkey Breast, Hard Boiled Eggs, Albacore Tuna

## From the “Mediterranean”

- Vegetables & Bailey Homemade Soup
- Moroccan Chickpeas Salad, quinoa, carrots, baby arugula and raisins
- Chopped “Greek Salad” style, iceberg, red cabbage, red onions, kalamata olives, tomato & Feta (Cheese on the side)
- Baked Fish with Artichokes & Confit Tomatoes Sauce
- Chicken Kebabs, Herbs & Lemon Vinaigrette
- Brown Rice & Cous Cous, Sundried Tomatoes & Parsley
- Roasted Zucchini, Yellow Squash & Eggplant

## Bella Grill

- Wedge Iceberg Salad, Blue Cheese, Bacon bits, shaved Red Onion & Ranch Dressing
- Watermelon & Arugula Salad
- Dry Rub St Louis Ribs, BBQ Sauce
- “Home style” Meat Loaf & Green Beans
- Whipped Yukon gold Potatoes
- Grilled Seasonal Vegetables
- Street “style” Corn in the Cobb, Cotija Cheese

## “Bon Appetit”

- Tomato Soup
- Petit Arugula, Blue Cheese, Pickled Shallots, Apple, Candied Walnuts and Sherry Vinaigrette
- Crisp Heart of Romaine, Lemon Cesar Dressing, Shaved Parmesan & Herb Croutons
- Chicken Persillade & Champagne Dijon
- Seared Salmon Filet & Gremolata
- Spinach Rice
- Eggplant, Zucchini & Squash

**\$25.00**  
**per person**

### Hot Beverages included:

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal Tea with Lemon

**\*Our Lunches can be served as Dinner Time as well.**

**our Desserts Enhancements are seasonal (\$2.0 additional per person for Selection of 2)**

## the Basic Lunch Table

- Peas & Mint Soup
- Baby Greens, Shaved Carrot, Sliced Cucumber, Heirloom Baby Tomatoes & House Vinaigrette
- Bibb Lettuce Salad, Roasted Apple Salad, Peaches, Candied Pecan and Crumbled Feta Cheese
- Roasted free range chicken breast, Fire Roasted Shallots & Natural chicken Jus
- Herbed Bass and Lemon & Caper Sauce
- Quinoa & Brown Rice Pilaf, sundried Tomatoes
- Brussels sprouts & Caramelized crispy onions

## “Latin Flavors”

- Split Peas Soup
- Baby Greens, Cucumber, Kernel Corn, Heirloom Baby Tomatoes, Avocado & House Vinaigrette
- Spanish Potato Salad, Hard Boiled Eggs, Green Peas and Carrots
- Roasted Pork with Cuban Mojo
- Roulade Chicken Breast with Chimichurri Sauce
- Black Beans Rice
- Caramelized Sweet Plantain
- Vegetables Display
- Roasted Zucchini, Yellow Squash & Eggplant

**Include: 4 Different types of Sandwich, Two Salads and One Soup**

## Salads or Soup

- Mixed Local Greens, Shaved Fresh Vegetables, Herb & Mustard Vinaigrette.
- Classic Caesar or Kale Caesar Salad, Garlic croutons, Creamy Caesar & Shaved parmesan
- Mixed Grains Salad, Feta cheese, Pear tomato, Herb de Provence dressing.
- Baby Spinach, Arugula, Grilled Portobello, Plum Tomatoes & Raspberry Vinaigrette
- Nappa Cabbage Salad/Red Cabbage, Shredded Tricolor Carrots, Mustard Light Dressing
- Potato and Truffle Salad/Tricolor Dutch Potatoes, Dried Fruit, Truffle
- Roasted Red Pepper Bisque
- Rustic Vegetable Minestrone
- Butternut squash soup, toasted pepitas
- Hot potato and leek soup, green onion, crispy bacon
- Classic Chicken Noodle soup

**\$20.00  
per person**

**Hot Beverages included:**

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal Tea with Lemon

**\*Our Lunches can be served as Dinner Time as well.**

**our Desserts Enhancements are seasonal (\$2.0 additional per person for Selection of 2)**

## Sandwich & Wrap selection

### Cold Selection

#### *"Seafood"*

- Sundried Tomato Albacore White Tuna Salad & Alfalfa Sprouts
- New England Lobster Roll, Tarragon, Potato Roll (Upgrade \$5)

#### *"Vegetable"*

- Roasted Vegetable, Hummus & Feta Cheese
- Portobello & Boursin Cheese Sandwich, Olive Tapenade, Caramelized Onion
- The Caprese, Buffalo Mozzarella, Heirloom Tomatoes, Handmade Basil and Mint Pesto & Balsamic

#### *"Meats"*

- Roasted Ham, Swiss cheese, Mustard & Pickles on Sweet Potato Bread Panini
- Rare Roasted Beef Sandwich, Kaiser Roll, Boursin & Arugula
- Italian Combo Sandwich, Hot Peppers, Provolone & Herb Mustard Dressing, mini Baguette

#### *"Poultry"*

- 7 Grain Ciabatta Bread Turkey BLT, Apple wood Bacon, Lettuce, Tomato, seven grain bread
- Chicken Salad Sandwich, Raisin, Sundried Tomatoes, Artichokes
- Egg Salad, Bibb lettuce, Tomatoes, Grain Bread
- Chicken Club Sandwich, Grilled Chicken Breast, Lettuce Tomato, Avocado & Herbs

### Hot Selection (Need to be pressed in Panini Press for Great Results)

- Prosciutto and Mozzarella, Basil Pesto, Arugula & Balsamic (Upgrade \$2)
- Classic Cuban sandwich, Ham, Roasted Pork Loin, Swiss Cheese & Homemade Pickles
- Marinated Portobello & Brie Cheese, Caramelized Onions & Ciabatta Bread
- Rueben, Corned Beef, Swiss cheese, Thousand Island on Toasted Rye
- Tuna Melt, House-made Tuna Salad, Cheddar Cheese, Brioche
- Cheese-Steak, Braised Short Rib, Swiss Cheese, Fire Roasted Peppers

## American Table

- Butternut Squash & Coconut Soup
- Kale Caesar salad, country croutons, creamy Caesar, shaved parmesan
- Waldorf salad, fresh grapes, toasted walnuts, celery, caramelized apples
- Braised Beef Short Ribs and Roasted Shallots
- Roasted Turkey tenderloin, Gravy & Cranberry Marmalade
- Caramelized Brussels Sprouts, Apple-wood Bacon
- Whipped Sweet Potato Puree
- Strawberry Cheesecake

## Deluxe Bella Table

- Onion Soup
- Baby Local Greens, fresh shaved vegetables and House Vinaigrette
- Local Heirloom Tomatoes, fresh mozzarella and Basil
- Blackened Mahi Mahi, fresh Tomatoes, grilled Artichokes & lemon zest
- Grilled Sirloin Steak, roasted cippollini onions, sauce bordelaise
- Mixed roasted seasonal vegetables
- Creamy Au Gratin Dutch Potatoes
- Caramel Tres Leches

**\$35.00**  
**per person**

### Hot Beverages included:

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal Tea with Lemon

**\*Our Lunches can be served as Dinner Time as well.**

**our Desserts Enhancements are seasonal (\$2.0 additional per person for Selection of 2)**

## “Bombay” Flavors

- Naan Bread
- Lentil Soup
- Vegetable Samosa
- Tandoori Chicken Marinated yogurt, Herb and spices
- Roasted Lamb, seasoned with Herbs and served with Curry & Yogurt sauce
- Channa Masala, Chickpeas, Ginger and Garlic Sauce
- Bastami Rice
- Mix Vegetable Curry
- Masala Chai

## Far East Buffet

- Miso Soup & Tofu Soup, Shitaki and Egg Noddles
- Duo Cabbage Salad, Nappa & Red, shredded carrots, scallions, wonton chips & oriental dressing
- Heart of Romaine Asian style Salad, Mandarines, cashew, green Onion, Tomatoes Cilantro & Sweet Peppers
- Mongolian Marinated Flank Steak, Bell Peppers & Roasted Onions
- Teriyaki Sesame Salmon
- Vegetable Fried Rice
- Asian style mixed Vegetables
- Thai Rice Pudding