

Beila

Personal Chef, Catering & Event Design

Dinner Buffet 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 Display

Cheese & Charcuterie

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

Dip it Mediterranean

- 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

Sushi & Nigiri Display

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

Salad Selection

Fresh Salads

- Wedge salad, creamery blue, Poached Pear, Pistachio and Smoked Bacon.
- Heart of Romaine, pecorino croutons, creamy caesar and shaved parmesan.
- Mediterranean style Panzanella, cucumbers, tomatoes, romaine lettuce, radishes, pita chips and Lemon Vinaigrette.
- Mandarin Crunch Salad, nappa cabbage, red cabbage, julienne vegetables, edamame, crispy rice stick and mandarin vinaigrette
- Glazed Beets salad, avocado mousse, arugula, orange segment, feta and Fig-Balsamic Dressing
- Heirloom Tomato & Mozzarella, Basil & Balsamic
- Market Greens Salad, Shaved vegetables and House Vinaigrette

Our Dinner price is \$48 per person and includes selection of:

One Display, One Salad, One Carving Station, One Entree, Two Sides and One Dessert

Additions to the Lunch
(for 25 serving Platter)

• Display	\$125.00
• Salad	\$75.00
• Entree	\$150.00
• Sides	\$75.00
• Dessert	\$100.00

Side Selection

- Dutch Potato, Roasted Tomatoes pesto and herbs
- Whipped yukon gold potatoes
- Forbidden Rice & Farro, sundried Tomatoes and Herbs
- Bastami Rice
- Vegetable Pad Thai
- Grilled Polenta
- Bella signature creamy Mac & Cheese

- Fresh Seasonal Vegetables, zucchini, yellow squash, eggplant
- Cauliflower Steak
- Brussels Sprouts
- Grilled Asparagus
- Garlic Broccolini
- Asian Vegetables Blend, Haricot Vert, Carrots & Mushrooms
- Roasted Baby Carrots & Snow Peas

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Carving Station Selection

- Beef Tenderloin, horseradish cream, dijo mustard, demiglace
- "Carne Asada", marinated skirt
- Herb crusted Salmon Filet, Gremolata Sauce
- Roasted Porchetta & Salsa Verde
- Roasted Whole Chicken, Aji Amarillo sauce

Entree Selection

Poultry Entrees

- Roasted free range chicken breast
- Sesame Chicken, Roasted Fire Peppers and Onions
- Stuffed Turkey loin, Swiss chard, Applewood Bacon and Dried Cranberries

Meats Entrees

- Braised Beef Short Rib, roasted fire Peppers
- Bacon wrapped Pork Loin.
- Baked Rigatoni and Veal Bolognese, san marzano, fresh mozzarella and shredded parmesan.

Fish Entrees

- Blackened Mahi - Mahi, fresh balsamic Tomato Salad
- Miso Glazed Salmon, Asian Mushrooms and Bok Choy
- "Pescado a lo Macho", shrimp, calamari and creamy Peruvian sauce

Vegetarian Entrees

- Spiced Tofu, Savory sauce, asparagus, shitaki and shaved carrots
- Meatless & Creamy Spinach layered lasagna

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Dessert Selection

- Black Forest Cake
- Key Lime Pie
- Classic Tiramisu Shot
- Passion Fruit Panacotta
- Caramel Chocolate Mousse shot
- Strawberry Cheesecake
- S'mores
- Lemon Meringue tart
- Banana Foster Tart
- Special selection of Eclairs and Profiteroles
- Coconut Flan Shot
- Peruvian "Suspiro Limeño" Shot