

# Beila

Personal Chef, Catering & Event Design

## Lunch 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

Our Lunch price is \$25 per person and includes selection of:  
**One Soup or Salad, two Entree, two Sides and One Dessert**

## Soup or Salad Selection

### Fresh Salads

- Mixed Local Greens, baby heirloom tomatoes, cucumber, breakfast radishes and House Vinaigrette.
- Classic Caesar or Kale Caesar Salad, garlic croutons, creamy caesar & shaved parmesan
- Greek Salad, baby Greens & arugula, chickpeas, cucumber, pear tomatoes olives and lemon vinaigrette
- Wedge salad, iceberg lettuce, blue cheese, crispy bacon & onions, grape tomatoes and buttermilk ranch dressing
- Heirloom tomato caprese, local mozzarella, basil and balsamic
- Three Grains Salad, roasted beets, goat cheese crumbles, sundried tomatoes and pickled herbs
- Moroccan chickpeas salad, quinoa, carrot, baby arugula and raisins
- Corn & Bean Salad, Roasted Peppers and Cilantro
- Spanish Potato Salad, hard boiled eggs, green peas and carrots
- Mediterranean Orzo Pasta Salad, fresh cherry tomatoes, olives, red onion, sweet corn, parsley, feta cheese and lemon dressing

### Soup selection

- Rustic Vegetable Minestrone
- Classic Chicken Noodle soup
- Ginger & Carrot Soup
- Tortilla Soup
- Peas & Mint Soup
- Tomato Soup
- Butternut Squash Soup

**\*Soups are not available for Drop off option**

## Additions to the Lunch (for 25 serving Platter)

- **Soup or Salad** \$75.00
- **Entree** \$150.00
- **Sides** \$75.00
- **Dessert** \$100.00

## Side Selection

- Sweet Potato Puree
- Dutch Potato, sundried tomato pesto and herbs
- Whipped yukon gold potatoes
- Grilled Polenta
- Brown rice & Quinoa
- Bastami Rice
- Bella signature Mac & Cheese
  
- Fresh Seasonal Vegetables, zucchini, yellow squash, eggplant
- Sicilian vegetables mix, broccolini, cauliflower and tricolor carrot
- Brussels Sprouts
- Grilled Asparagus

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## Entree Selection

### Poultry Entrees

- Roasted free range chicken breast
- Chicken Kebabs, Garlic & Herbs
- Seasoned Chicken Breast, Lemon, Capers & White wine
- Roulade Chicken Breast with Chimichurri
- Chicken Saltimboca, bacon & Wild Mushroom Sauce

### Meats Entrees

- Braised Beef Short Rib, roasted fire Peppers
- Marinated Flap Steak & Chimichurri Sauce
- "Home style" meat loaf
- Lamb Kofta Kebabs
- Crusted Pork tenderloin & Calvados Reduction
- Herbs & Garlic Porchetta
- Dry Rub St Louis Ribs, BBQ sauce

### Fish Entrees

- Herbed Bass with Garlic and Herbs
- White Fish, artichokes & confit tomato sauce
- Teriyaki Salmon and sesame seeds
- Old Bay seasoned Shrimp Kebabs

### Vegetarian Entrees

- Maple - Soy Glaze Tofu and vegetables
- Meatless & Eggplant "lasagna", san marzano tomatoes and vegan cheese

## Dessert Selection

- Banana Cream Pie
- Key Lime Pie
- Key Lime Tart
- Tres Leches Shot
- Classic Tiramisu Shot
- Berries Panacotta
- Strawberry Shortcake
- Chocolate Mousse
- Assortment of Backlava
- Assortment of Brownies, Blondies & Cookies
- Strawberry Cheesecake
- Caramel Flan
- Arroz con Leche
- Bread Pudding
- S'mores
- Fruit Tart with Pastry Cream