



Beila

Personal Chef, Catering & Event Design

Personal Chef Services

Based in 3 Hours of Service the Additional Fees are:

Chef Fee

\$105.00 Applied up to 10 Guests

\$180.00 Applied up to 20 Guests

\$255.00 Applied up to 30 Guests

Service Fee

\$75.00 Applied After 5 and up to 10 Guests

\$150.00 Applied up to 20 Guests

\$225.00 Applied up to 30 Guests

Transportation Fee \$50.00 (Miami Area)



Personal Chef, Catering & Event Design

Personal Chef Services "Breakfast"

Plated Breakfast Selection

Served Family Style...

Sliced Fresh Seasonal Fruit Plate
Freshly Baked Assorted Muffins, Danishes and Croissant
Freshly Squeezed Florida Orange, Grapefruit & Cranberry Juice
By order: Freshly Brewed Coffee, Speciality Coffees and Teas

Choice of Entree...

Up to 2 Choices for your entire Group (Price Based in Pre-Selected Choices)

- Any Style **Two Eggs** & Bacon **\$25 p/p**
- Three Eggs Omelet** with selection of two toppings **\$27 p/p**
- Vegetable Frittata**, herbs and Goat Cheese **\$27 p/p**
- Spanish "Tortilla"**, Chorizo, Onions, confit of Potato & Tomato **\$27 p/p**
- Florentine**, Poached Eggs, Spinach, Mushrooms & Mornay **\$27 p/p**
- Classic Egg Benedict**, Poached Eggs & Canadian Bacon **\$25 p/p**

Optional Meat Substitution: Lobster \$2 Crab \$2 Smoked Salmon \$2

- Grilled **Steak & Eggs**, 4 oz Prime Filet, Asparagus & Tomato **\$30 p/p**
- Bella **"Bacon" & Egg**, Dulce de Leche Pork Belly & Egg **\$28 p/p**
- Brioche **French Toast**, Vermont Butter & warm Maple syrup **\$22 p/p**
- Malted **Waffle**, Berries Lavender Coulis & Whipped Cream **\$22 p/p**
- Buttermilk **Pancake**, Fresh Berries & Infused thyme Maple Syrup **\$22 p/p**

**All Plated Breakfast items to come with a side of crunchy breakfast potatoes*

Additional Side Option...

Traditional link Sausage \$3
Crisp Apple Wood Smoked Bacon \$3
\$3
Roasted Chicken Apple Sausage \$3
\$2
Grilled Asparagus \$2

Turkey Bacon \$2
Grilled Ham Steak

Oatmeal or Grits

Yogurt Parfait \$2

Family style Breakfasts Selection

**Family style Breakfasts offered for Minimum 12 guests*

COSMOPOLITAN (\$18 p/p)

Sliced Fresh Seasonal Fruit Plate
Baked Assorted Muffins, Danishes and Croissant with Butter & Preserves
Freshly Squeezed Florida Orange, Grapefruit & Cranberry Juice
Assorted Bagel & Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal

AMERICAN BREAKFAST (\$24 p/p)

Sliced Fresh Seasonal Fruit Plate & Yogurt
Baked Assorted Muffins, Danishes and Croissant with Butter & Preserves
Assorted Breads
Freshly Squeezed Florida Orange, Grapefruit & Cranberry Juice
Scrambled Farm Eggs
Applewood Smoked Bacon & Sausage
Oatmeal
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal

HABANA BREAKFAST (\$22 p/p)

Sliced Fresh Seasonal Fruit Plate
Freshly baked Guava pastelitos, Ham Croquettes, Assorted Pastelitos
Chorizo scrambled with Cilantro and Manchego Cheese
Skilled Potatoes with Sauteed Peppers and Onions
Cuban Coffees
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal

Plated Selection

Course 1: Starters

*(Select one for the Whole Group *exceptions applied for groups of more than 15 Guests)*

Soups

- Rustic Vegetable Minestrone
- Classic Chicken Noodle Soup
- Yellow Tomato Gazpacho with Watermelon & Cucumber Tartar

Salads

- Cesar Salad, Shaved Parmesan with Tomato Confit & Crostini
- Mixed Local Greens, Cucumber, Cherry Tomatoes & Balsamic Vinaigrette
- Florida Heart of Palm with Orange and Grapefruit, Baby Greens, Citrus Vinaigrette
- Baby Spinach & Arugula, Grilled portobello, Plum Tomatoes & Raspberry Vinaigrette
- Caprese Salad, local Tomatoes, Mozzarella & Basil
- Iceberg Wedge Salad, Blue Cheese, Tea drop Tomato, Crunchy Bacon

Course 2: Entree

(Select one per person, up to two choices for the whole group)

**Pre-selected up to 72 Hours before the event*

- Free Range **Chicken Breast**, Three grains Pilaf and sauteed Haricot Vert **\$35 p/p**
- Grilled **Skirt Steak**, sweet Pepper & fire Roasted Corn Pee Wee Potatoes fricassee **\$40 p/p**
- Braised **Beef Short Rib**, Parsnip Puree & Mixed Root Vegetables **\$40 p/p**
- Herb Crusted **Salmon**, Lebanese Freekeh & Fig Salad **\$40 p/p**
- Olives marinated **Pork Tenderloin**, Grits & Marinated Fennel **\$38 p/p**
- **Shrimp Po boy sandwich**, crispy fried rock shrimp, new Orleans remoulade and slaw **\$32 p/p**
- **Loaded Angus Burger**, Applewood Bacon, fried Egg, grilled onions on a sesame bun **\$32 p/p**

Substitution Side Options

Three grains Pilaf/ Whipped Yukon Potato/ Seasonal Vegetables/ Roasted Asparagus/ Sweet Potatoes Fries/ Thin cut Fries/ Ragu of Wild Mushrooms/ Cheddar & Corn Grits

PLATED SELECTION
Price for Menu will be
Entree Price and
Includes:
Course 1: Starter
Course 2: Entree
Course 3: Dessert

***served up to 4 PM**

DESSERTS
Select one for the
Whole Group
***exceptions applied
for groups of more
than 15 Guests**
Our Desserts are
seasonal.
For Dessert Menu
please contact us.



Personal Chef, Catering & Event Design

Personal Chef Services “Dinner”

Hors d Oeuvres

Upgrade your Dinner

Selection of 4 \$16.00 per person

Selection of 6 \$22.00 per person

Seafood Selection

- Corn & Crab Empanada & Guacamole
- Key Lime spicy tuna mini Taco
- Coconut Ceviche & Passion Fruit Gel
- Smoked Salmon with Dill Cream Cheese Crostini
- Grilled Shrimp with Tomato Confit
- Galician Octopus Shot

Poultry Selection

- Chicken Empanada & Red Pepper Coulis
- Peruvian Chicken Causa, Olives
- Devil Egg with Caviar and chieve
- Chicken Saltimboca, Serrano Ham & Mushrooms
- Duck Confit Crepe, Mascarpone & Pineapple Chutney
- Mini Brioche Toast & Foie Gras Mousse

Vegetarian Selection

- Caprese Skewer & Basil Pesto
- Chia Cheese Tequeño
- Miniature Flat Bread, Arugula & Fig
- Yellow Tomato Gazpacho
- Brie with Caramelized Onion Brushetta
- “Colombian” style Pizza Empanada

Meat Selection

- Kobe Beef Tartar
- Sweet Plantain & Meat “Sushi Roll”
- Skirt Steak Pincho
- House Smoked Dog on Croquette
- Pistacho & Zathar crusted Lamb Chop
- Steak Empanada & Chimichurri

PLATED SELECTION

Price for Menu will be Entree

Price and Includes

Course 1: Appetizer Course 2: Salad

Course 3: Entree Course 4: Dessert

*Our Desserts are seasonal.

For Dessert Menu please contact us.

Plated Selection

Course 1: Appetizer

*(Select one for the Whole Group *exceptions applied for groups of more than 15 Guests)*

Vegetarian Selection

Tagliatelle & Garden Vegetables, sundried Tomatoes, Asparagus & Wild Mushrooms
Shitake Bao Buns, shitaki mushroom, tofu, crispy shallot and scallions
Beet & Avocado Tartar, citrus segment, crispy shallots and arugula

Pasta Selection

Ravioli & Roasted Corn with Duck Breast, Confit Tomato, Fresh Shitaki and Fig
Short Rib & Pecorino Agnoloti, shaved Carrot, Aged Balsamic and Chieve

Seafood Selection

Jumbo Lump Crab Cakes, Avocado & Herb Mousse with Pickled Herb Salad (\$8 p/p)
Ahi Tuna Tartar, Creamy Avocado, Crispy Shallots & Soy Sesame Dressing (\$5 p/p)
Bella Ceviche, corvina, cucumber, lime juice, aji amarillo, soy and ginger (\$5 p/p)
Italian Octopus, Baby Heirloom Tomatoes, Pee Wee Potatoes, Capers & Pernod Broth
Shrimp & Cucumber Risotto

Meat Selection

Prime Beef Carpaccio, Truffle Oil, Shaved Parmesan & Petit Arugula
Classic Prime Steak Tartar, Quail Egg and Asiago Crostini
Pork Belly Bao Buns, cucumber slaw and sesame

*Option Upgrade. Additional Charge per person



Personal Chef, Catering & Event Design

Personal Chef Services "Dinner"

Course 2: Salad

*(Select one for the Whole Group *exceptions applied for groups of more than 15 Guests)*

- Crisp Heart of Romaine, Lemon-Cesar Dressing, Shaved Parmesan & Herb Croutons
- Mélange of Field Greens, Goat Cheese Croquette, Pear Tomatoes & Jerez Sherry Vinaigrette
- Tricolor Marinated Beets Salad, Chevre Cheese & Candied Walnuts
- Heirloom Tomato & Burrata "Panzanella" Style & Fresh Arugula
- Three Grain Salad, Feta Cheese, Roasted Tomatoes, Haricot Vert & Herb Vinaigrette

Course 3: Entree "Steak House" style

Fish & Seafood Selection

- Sesame & Teriyaki Grilled Salmon \$60 p/p
- Snapper Bouillabaisse, Mussels, Clams and Heirloom Tomato Fumet \$65 p/p
- Grilled Swordfish & Red Wine Glaze \$65 p/p
- Pan Seared Scallop and Gremolata \$70 p/p
- Seared Branzino & Fennel-Dill Salad \$70 p/p
- Chilean Sea Bass \$90 p/p
- 8 oz Maine Lobster Tail \$95 p/p
- Garlic & Herb colossal Shrimps \$75 p/p

PLATED SELECTION

Price for Menu will be Entree
Price and Includes

Course 1: Appetizer Course 2: Salad
Course 3: Entree Course 4: Dessert

*Our Desserts are seasonal.
For Dessert Menu please contact us.

Plated Selection

Course 3: Entree "Steak House" style

(Select one per person, up to two choices for the whole group)

**Provide selection for each choice 72 hours before the event*

Poultry & Pork Selection

- Free Range Chicken Breast & Chicken Jus \$60 p/p
- Apple Wood Bacon & Chicken Roulade \$60 p/p
- Roasted Cornish Hen with Garlic & Rosemary \$65 p/p
- Blossom Honey Lacquered Duck Breast \$70 p/p
- Bone-in Pork Chop, \$62 p/p

Steak Selection

- Grilled Skirt Steak & Chimichurri Sauce \$65 p/p
- Braised Beef Short Rib \$60 p/p
- NY Strip Loin & Peppercorn Sauce \$70 p/p
- Prime Steak Filet Mignon & Red Wine Reduction \$75 p/p
- Black Angus Bone-in Rib Eye \$90 p/p
- Angus Tomahawk (*Ask for availability, serve two people)
- Colorado Lamb Rack \$82 p/p
- T-Bone Lamb \$75 p/p

Surf & Turf Selection

- Prime Steak Filet Mignon - Colossal Shrimp \$95 p/p
- Angus Sirloin & Pan seared Scallop \$95 p/p



Personal Chef, Catering & Event Design

Personal Chef Services "Dinner"

Course 3: Entree "Steak House" style

Vegetarian Selection Entree

- Ratatouille Vegetable Canelloni, Roasted Garlic Parmesan Broth **\$58 p/p**
- Eggplant-Portobello Parmesan, Roasted garlic Tomato Sauce **\$58 p/p**
- Middle eastern style "Risotto", lentils, mushrooms and onions **\$58 p/p**
- Vegan Kabob on Almond Quinoa **\$58 p/p**

Course 4: DESSERT

Select one for the Whole Group

***exceptions applied for groups of more than 15 Guests**

Our Desserts are seasonal.

For Dessert Menu please contact us.

PLATED SELECTION
Price for Menu will be Entree
Price and Includes

Course 1: Appetizer Course 2: Salad
Course 3: Entree Course 4: Dessert

***Our Desserts are seasonal.**
For Dessert Menu please contact us.

Plated Selection

SIDES

(Select three for the whole group, to be served as Family style)

Starch Selection

- Tricolor Potatoes, sundried tomato Pesto & Kalamata Olives
- Farro & Forbidden Rice
- Sweet Potato Gnocchi
- Tuffle Yukon Potato puree
- Sweet potato casserole
- Bella signature Mac & Cheese
- Baked Potato - Whipped Butter & Chieve
- Grilled Polenta
- Corn & Pecorino Cheese Grits

Vegetables Selection

- Roasted Brussels Sprouts
- Garlic Boccolini
- Grilled Asparagus
- Creamy Spinach
- BBQ Corn Niblets
- Hens of the Wood Mushrooms
- Grilled seasonal Vegetables
- Roasted Cauliflower Steaks
- Herb crusted Tomatoes