



DINNER ENTRÉES

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All entrées include a choice of either a garden salad with house-made dressing or a Caesar salad, and French bread rolls with sweet cream butter.

Roasted Beef Tenderloin

Oven-roasted tenderloin, sliced, with a green peppercorn demi-glace, served with garlic mashed potatoes and fresh seasonal vegetables.

\$28.99

Prime Rib

Tender cut of prime rib served au jus with garlic mashed potatoes and fresh seasonal vegetables.

\$24.99

Lobster Ravioli with Grilled Jumbo Shrimp

Large raviolis stuffed with Maine cold-water lobster and topped with our signature lobster cream sauce and surrounded by grilled jumbo shrimp.

\$29.99

Sirloin with Gorgonzola

A char-grilled 10-ounce USDA Choice sirloin topped with Gorgonzola cheese, and served with parsley buttered baby red potatoes and fresh seasonal vegetables.

\$19.99

Fresh Atlantic Salmon

Pan seared fresh Atlantic salmon topped with lemon caper butter, saffron rice and fresh seasonal vegetables.

\$23.99

Fennel Roasted Pork Loin

Tender slices of center cut pork loin topped with Granny Smith apple compote, served with oven-roasted potatoes and fresh seasonal vegetables.

\$21.99

Grilled Rosemary Chicken

Tender breast of chicken marinated with rosemary, garlic, and olive oil, char-grilled, and served with wild rice pilaf and fresh seasonal vegetables.

\$18.99

Pasta Primavera

Fettuccine pasta with our classic Parmigiano-Reggiano Alfredo sauce tossed with seasonal mixed vegetables.

\$17.99

Choices continue on next page



Beef Tenderloin and Shrimp with Lobster Sauce Linguine

A center-cut filet mignon lightly marinated in lemon, pepper, and olive oil, char-grilled, served over linguini tossed in a rich lobster cream sauce, then topped with parsley, and accompanied by fresh asparagus spears and three grilled marinated shrimp.

\$29.99

Rigatoni Balsamico

Rigatoni pasta cooked al dente and prepared with crumbled Italian sausage in a rich marinara sauce with balsamic vinegar reduction, chopped sautéed spinach, Parmesan cheese, garlic, salt and pepper.

\$19.99

Chicken Marsala

Scaloppine of chicken, sautéed, topped with sliced fresh mushrooms and a light marsala wine sauce, and served with garlic mashed potatoes and fresh seasonal vegetables.

\$18.99



BUFFET DINNERS

All buffet dinners include coffee station or fruit punch.

Pasta Buffet

Includes French bread rolls with sweet cream butter and salad.

Spaghetti with Marinara and Meat Sauce

Chicken Mornay with Fettuccine

Minimum 20 Guests

\$17.99 per guest

Southwestern Buffet

Includes chips and fresh salsa and accompaniments of lettuce, cheese, guacamole, and sour cream.

Minimum 20 Guests

\$17.99 per guest (2 entrees add \$2.00 per guest; 3 entrees add \$3.00 per guest)

Entrée (choose one)

Fajita - Steak, chicken, grilled vegetables.

Taco Bar – Shredded or ground beef, shredded chicken, hard and soft shells.

Mexican Lasagna – Shredded beef or chicken layered with corn tortillas and melted cheese.

Sides (choose two)

Mexican Red Rice

Vegetarian Black Beans

Refried Beans



DESSERT PRESENTATIONS

The following items are artfully displayed, unstaffed presentations that allow your guests to serve themselves.

Chocolate Fountain

With fresh strawberries, pineapple, mini puffed pastries, and vanilla wafers.

\$4.99 per person

Dessert Presentation

An assortment of cakes, tarts, and tortes. Please inquire about available options.

\$5.99 per person

DINNER DESSERTS

Tiramisu

\$5.99

Chocolate Decadence Cake

\$4.99

New York Cheesecake

\$4.99

Key Lime Pie

\$4.99

Chocolate Amaretto Cheesecake

\$4.99

Caramel Apple Pie

\$4.99

Fresh Seasonal Berries with Crème Anglaise

\$5.99

Mini Assorted Dessert Presentation

\$4.99

Raspberry or Lemon Cream Torte

\$4.99



RECEPTION HORS D'OEUVRES

TRAY PRESENTATIONS

Imported and Domestic Cheese Board

A variety of fine cheeses with assorted crackers and seasonal fruit garnish. (serves 50) \$165.00

Vegetable Crudité

A selection of fresh seasonal vegetables with creamy pepper dipping sauce. (serves 50) \$125.00

Fresh Fruit Presentation

An artful presentation of fresh, ripe fruit served with yogurt dipping sauce. (serves 50) \$145.00

COLD HORS D'OEUVRES

Quantities specified are minimum order amounts.

Bruschetta topped with:

Tomato Concassé and Fresh Basil (50 pieces) \$70.00

Mozzarella and Tomato (50 pieces) \$70.00

Roasted Red Peppers (50 pieces) \$70.00

French Bread Crisps with Sliced Beef Tenderloin and Whole Seed Mustard

(50 pieces) \$125.00

Crostini topped with Goat Cheese and Herb Roasted Roma Tomato

(50 pieces) \$75.00

Belgian Endive with Grilled Ratatouille

(50 pieces) \$70.00

Spicy Shrimp Crostini

(50 pieces) \$125.00

Skewered Szechuan Chicken with Honey Mustard and Spicy Peanuts

(50 pieces) \$85.00

Smoked Salmon on Toast Rounds with Dill

(50 pieces) \$85.00

Chilled Jumbo Shrimp with Cocktail Sauce

(50 pieces) \$150.00

Salmon Roll-ups

Smoked duck trap salmon, rolled and topped with crème fraîche, caviar, and fresh dill and accompanied by citrus vinaigrette dressed mixed baby greens, and garlic toasted Ruebenschlager rye bread.

(50 pieces) \$100.00

Marinated Asparagus Wrapped in Prosciutto

(50 pieces) \$90.00

Deviled Eggs

(50 pieces) \$45.00



HOT HORS D'OEUVRES

- Petite Puff Pastries filled with:**
Shrimp with Garlic Butter (50 pieces) \$130.00
Herbed Cheese (50 pieces) \$100.00
Feta and Spinach (50 pieces) \$100.00

- Deluxe Chicken Wings**
Served with choice of ranch or blue cheese dipping sauce. Boneless available.
Szechuan (50 pieces) \$45.00
Buffalo Hot Sauce (50 pieces) \$45.00
Teriyaki (50 pieces) \$45.00
Honey BBQ (50 pieces) \$45.00
Honey Mustard (50 pieces) \$45.00

- Meatballs**
Barbequed (50 pieces) \$45.00
Swedish (50 pieces) \$45.00
Marinara (50 pieces) \$45.00

- Stuffed Mushrooms filled with:**
Spinach and Feta (50 pieces) \$80.00
Herbed Cheese (50 pieces) \$80.00
Spicy Sausage (50 pieces) \$85.00



BAR BEVERAGES

Available Beverages

Coke, Diet Coke, Sprite, bottled water, lemonade, or milk.

Coffee may be ordered by the gallon.

ALCOHOL SERVICE POLICY

The caterer, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with state regulations. It is our policy, therefore, that all alcoholic beverages must be supplied by Catering by Bellisio's and that only our servers and bartenders dispense beverages. Our alcoholic beverage license requires us to (1) request proper identification (photo identification) of any person who appears to the server to be under legal drinking age; (2) refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced; and (3) refuse alcoholic beverage service to any person who, in our judgment, is showing signs of possible intoxication.

CONSUMPTION HOST BAR OR CASH BAR

Host will run a tab based on consumption or guests will be charged for their own drinks.

House Wine	Glass
<i>Chardonnay</i>	\$4.50
<i>Pinot Grigio</i>	\$4.50
<i>Merlot</i>	\$4.50
<i>Cabernet Sauvignon</i>	\$4.50
<i>White Zinfandel</i>	\$4.50

Bar Selections	
<i>Single shot drinks</i>	\$4.50
<i>Martini, Manhattan, or Gimlet add \$2.00</i>	

Beer	Bottle
<i>Domestic</i>	\$4.50
<i>Import</i>	\$5.50
<i>Microbrew</i>	\$5.50

Kegs	
<i>Domestic</i>	\$375.00
<i>Import</i>	\$450.00
<i>Microbrew</i>	\$450.00

Other Beverages	
<i>Soft drinks</i>	\$2.00
<i>Spring or mineral water</i>	\$2.00
<i>Bottled fruit juice</i>	\$2.50

Please inquire about the availability of your favorite wine, beer, or other beverages.

Charges for a host or cash bar are \$60.00 per bartender until the bar receipts total \$350.00 in four hours for each bar. For bar service beyond four hours, the bartender fee is \$15.00 per hour unless offset by a minimum of \$150.00 per hour in bar receipts.

