

BELLA COLLINA

Wedding Menu



BELLA COLLINASM
WEDDINGS & EVENTS



Bella Collina
WEDDING MENU

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All prices are subject to change & are exclusive of 24% service charge + 7% Lake County sales tax. All prices are per person unless otherwise stated.

REFRESHMENTS

WEDDING PACKAGE INCLUSIONS

- Butler Passed Champagne Upon Arrival
- Butler Passed Wine at Cocktail Hour
- Champagne Toast

BELLA BAR PACKAGE

FOUR HOUR DURATION

Staple Liquor Offerings, House Red & White Wine Blend, Assorted Beer
(Included in Package)

New Amsterdam Vodka
Bombay Gin

Bacardi Silver Rum
Camarena Silver Tequila

Jim Beam Bourbon
Dewars White Label Scotch

BEVERAGE ENHANCEMENTS

SIENA BAR PACKAGE

(Add \$24 Per Person)

FOUR HOUR DURATION

Elevated Liquor Offerings, House Red & White Wine Blend, Assorted Beer, House Sparkling Wine

Tanqueray Gin
Tito's Vodka
Hornitos Plata Tequila
Captain Morgan Rum
Crown Royal Whiskey
Jack Daniels Whiskey
Glenfiddich Scotch 12 Year

TUSCAN BAR PACKAGE

(Add \$30 Per Person)

FOUR HOUR DURATION

Elevated Liquor Offerings, House Red & White Wine Blend, Assorted Beer, House Sparkling Wine

Grey Goose Vodka
Herradura Silver Tequila
Bombay Sapphire Gin
Mount Gay Rum
Maker's Mark Bourbon
Johnny Walker Black Label Scotch
Crown Royal Whiskey

TABLESIDE WINE SERVICE

Offer Tableside Wine Service for an Extra Touch During Dinner & Reserve an Hour of Your Open Bar Package for Later in The Evening
(Starting at \$25 per bottle, on consumption, minimum order of 12 bottles)

SIGNATURE DRINKS

Create Your Own Signature Cocktail that is Unique to Your Event or Select One From Our Signature Cocktail List
(Starting at \$12 per beverage, on consumption, minimum order of 50 beverages)

BUBBLES BAR PACKAGE

FOUR HOUR DURATION

Champagne & Prosecco added to Bella Bar Package
(Add \$10 Per Person)

COCKTAIL HOUR CULINARY STATIONS

PLEASE SELECT ONE *(Included in Package)*

TUSCAN BRUSCHETTA TABLE (GF)

Grilled Crostinis, Roasted Garlic Purée
Olive Oil, Tomato Concasse, Diced Kalamata Olives, Italian Parsley
Sundried Tomatoes, Roasted Mushrooms, Pesto, Aged Parmesan
Goat Cheese & Roasted Peppers

MEDITERRANEAN TABLE (GF)

Eggplant Baba Ganoush, White Bean Hummus
Red Bell Pepper Hummus, Sun Dried Tomato Tapenade, Herb Tabouli
Roasted Cremini Mushrooms, Marinated Olives, Carrots
Soft Pita Bread & Pita Chips

MARKET TABLE (GF)

Presentation of Imported & Domestic Cheeses, to include:
Lamb Chopper, Smokey Blue, Brie, Manchego, Aged Cheddar
Herb Crusted Goat Cheese & Seasonal Fruit Display
House Made Jams, Dried Fruit, English Crackers & Bread Sticks

ANTIPASTO TABLE (GF)

Marinated & Cured Olives, Roasted Peppers, Artichokes, Grilled Vegetables
Prosciutto Di Parma, Bresaola, Capocollo & Soppressata
Three Hand Selected Firm to Soft Styles of Italian Cheese
Salted Butter Rustic Italian Bread & House Made Focaccia
(Add \$5 Per Person)

CAN'T DECIDE? CREATE YOUR OWN LAVISH COCKTAIL HOUR FROM THE OPTIONS ABOVE

Select Two
(Add \$18 Per Person)

Select Three
(Add \$25 Per Person)

Select Four
(Add \$32 Per Person)

 *Vegan Option Available* (GF) *Gluten Free Option Available*



COCKTAIL HOUR ENHANCEMENTS

SEAFOOD DISPLAY

Freshly Shucked Oysters & Clams
100 Piece Minimum | \$5.50 Per Piece

Chef's Choice of Assorted Sushi Rolls
Served With Soy, Pickled Ginger & Wasabi
20 Rolls Minimum | \$18 Per Roll

Stone Crab Claws
Market Price

BUTLER PASSED

50 PIECE MINIMUM | \$6.50 PER PIECE

CHILLED

Spinach & Feta Tartlet

Antipasto Skewer (GF)

Smoked Salmon Blini, Crème Fraîche

Wild Mushroom Tart, Goat Cheese

Chilled Shrimp, Cocktail Sauce (GF)

Seafood Ceviche, Cilantro (GF)

Sesame Crusted Tuna, Jicama Slaw (GF)

Peach Crostini, Ricotta, Honey-Ginger Glaze (GF)

Maine Lobster Salad, Cucumber Cup (GF)

Beef Tartare, Capers, Edible Spoon

Melon & Prosciutto Skewers (GF)

Vegetable Summer Roll, Pickled Ginger Mignonette (GF) (V)

Poached Pear, Almond Cheese Canapé (V)

WARM

Maryland Style Crab Cake, Remoulade (GF)

Vegetable Spring Roll, Sweet Chili Sauce

Blackened Prawn, Spicy Aioli (GF)

Acorn Squash Bisque Shooter, Amaretto Cream (GF)

Mushroom Arancini, Truffle Crema

Prosciutto Wrapped Sea Scallop (GF)

Grilled Lamb Chop, Tamarind Glaze (GF)

Beef Brochette, Chimichurri (GF)

Tandoori Chicken Skewers, Cucumber Raita (GF)

Tempura Chicken, Soy Dipping Sauce

Raspberry Brie En Croûte



PLATED DINNER OFFERINGS

PLEASE SELECT ONE

Dual First Course Available at \$5 Per Person

SOUPS

- Roasted Tomato Soup, Parmesan Crisp 🌿
- Sweet Corn Bisque, Cilantro Crème Fraîche
- Italian Wedding Soup
- Vichyssoise, Creamy Potato & Leek 🌿
- Lobster Bisque, Tarragon Marshmallow
(Add \$3 Per Person)

SALADS 🌿

- Traditional Caesar Salad, Aged Parmesan Crisp
- Garden Greens, Sun Dried Tomatoes, Red Onions, Toasted Pine Nuts, Boursin Cheese, Balsamic Vinaigrette
- Watercress & Frisee, Honey Roasted Apples, Dried Cherries, Cheddar, Raspberry Vinaigrette
- Red Oak Lettuce, Almond Crusted Goat Cheese, Asparagus, Marinated Tomatoes, Almond Vinaigrette
(Add \$2 Per Person)
- Basil Compressed Watermelon & Arugula Salad, Heirloom Tomatoes, Chèvre, Balsamic Glaze
(Add \$3 Per Person)
- Heirloom Tomatoes, Fresh Mozzarella, Petite Basil Balsamic Reduction
(Add \$4 Per Person)

🌿 *Vegan Options Available*

SINGLE ENTRÉES

CHOICE OF ENTRÉE, HIGHEST PRICE PREVAILS

MEAT

BONE IN PORK LOIN (GF)

Sweet Potato Mash, Haricots Verts, Demi Glace

\$150 PER PERSON

GRILLED FILET MIGNON

Truffle Whipped Potatoes, Wild Mushroom
Vol-Au-Vent, Petite Carrot, Asparagus,
Red Wine Jus

\$165 PER PERSON

FISH

HERB CRUSTED SALMON

Horseradish Mashed Potatoes, Asparagus,
Shaved Fennel, Lemon Dill Beurre Blanc

\$150 PER PERSON

BLACKENED MAHI MAHI (GF)

Roasted Pineapple, Sweet Potato Mash,
Swiss Chard, Citrus Beurre Blanc

\$155 PER PERSON

CHICKEN

SPINACH & RICOTTA STUFFED CHICKEN BREAST (GF)

Garlic Whipped Potatoes, Petite Carrot, Asparagus,
Roasted Tomatoes, Herb Beurre Blanc

\$150 PER PERSON

PROSCIUTTO WRAPPED CHICKEN (GF)

Red Pepper Polenta Cake, Petite Carrot,
Baby Zucchini, Marsala Jus

\$150 PER PERSON

FRENCH CUT CHICKEN BREAST (GF)

Asparagus & Pancetta Risotto, Haricots Verts,
Baby Carrot, Thyme Jus

\$150 PER PERSON

BRAISED BEEF SHORT RIB (GF)

Onion Potato Purée, Sunburst Squash,
Roasted Tomato, Brasing Jus

\$165 PER PERSON

ROASTED RACK OF LAMB

Herb Gnocchi, Ratatouille, Grilled Asparagus,
Balsamic Jus

\$175 PER PERSON

ALMOND CRUSTED SNAPPER (GF)

Toasted Israeli Couscous, Haricots Verts,
Baby Carrot, Hazelnut Beurre Blanc

\$160 PER PERSON

SEARED SEA BASS (GF)

Potato Dauphinoise, Grilled Artichoke,
Eggplant & Olive Ragout, Beurre Blanc

\$170 PER PERSON

CHICKEN SCALOPPINI (GF)

Wild Mushroom Risotto, Petite Carrot, Asparagus,
Parmesan Cheese, Mushroom Jus

\$155 PER PERSON

CHICKEN PICCATA

Angel Hair Pasta, Capers, Artichoke,
Garlic Lemon Beurre Blanc

\$155 PER PERSON

SINGLE ENTRÉES

VEGETARIAN & VEGAN

THREE CHEESE RAVIOLI (V)

Eggplant & Tomato Ragout, Micro Herbs

\$150 PER PERSON

EGGPLANT PARMESAN (V)

Chef's Choice of Pasta, House Made Marinara, Rustic Garlic Bread

\$150 PER PERSON

BRAISED ENDIVE (V) (GF)

Portobello Mushrooms, Confit Baby Pepper, Chèvre Soubise

\$150 PER PERSON

GRILLED RATATOUILLE CANNELLONI (V)

Linguine, House Made Marinara Sauce

\$150 PER PERSON

SESAME SEARED TOFU (V) (GF)

Broccoli, Carrots, Soba Noodles

\$150 PER PERSON

BUTTERNUT SQUASH RAVIOLI (V)

Roasted Artichokes, Brussels Sprouts

\$150 PER PERSON

(V) Vegetarian Options  Vegan Options

(GF) Gluten Free Options

DUAL ENTRÉES

SURF & TURF

HORSERADISH CRUSTED FILET MIGNON & SEARED SALMON

Roasted Fingerling Potatoes, Petite Carrot, Asparagus, Demi Glace

\$165 PER PERSON

PANCETTA CRUSTED FILET MIGNON & GRILLED JUMBO SHRIMP

Truffle Whipped Potatoes, Roasted Tomatoes, Grilled Artichoke, Baby Zucchini, Red Wine Jus

\$170 PER PERSON

FILET MIGNON & SEA BASS (GF)

Fennel & Lobster Risotto, Grilled Zucchini & Squash, Petite Carrot, Red Pepper Coulis

\$175 PER PERSON

GRILLED FILET MIGNON & HERB CRUSTED SEA BASS

Rosemary Potato Confit, Grilled Artichoke, Wilted Swiss Chard & Pancetta, Red Wine Jus

\$175 PER PERSON

GRILLED FILET MIGNON & BUTTER POACHED MAINE LOBSTER

Vidalia Whipped Potatoes, Haricots Verts, Red Pepper & Corn Hash, Béarnaise Sauce

\$180 PER PERSON

CREATE YOUR OWN DUAL ENTRÉE

Select Two Proteins, One Starch & Two Vegetables (Higher price will prevail)

DINNER BUFFETS

LEONARDO DA VINCI

\$160 PER PERSON

- Traditional Caesar Salad, Garlic Croutons
- Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil
- Display of Grilled Seasonal Vegetables
- Skirt Steak with Balsamic Jus
- Chicken Piccata, Capers, Artichokes, Arugula, Lemon Beurre Blanc
- Seared Salmon, Sautéed Spinach, Blistered Tomatoes, Asiago Alfredo
- Garlic Whipped Potatoes
- Roasted Root Vegetables

FAMILY STYLE

\$165 PER PERSON

Plated Salad or Soup Choice

Appetizer *(Select One)*

- Tri Colored Tortellini with Alfredo Sauce
- Penne Pasta with Marinara Sauce
- Caprese Salad *(Add \$5 Per Person)*
- Antipasto Display *(Add \$8 Per Person)*

Entrées *(Select Two)*

- Pork Roulade
- Chicken Saltimbocca
- Salmon
- Mahi-Mahi
- Grilled Shrimp *(Add \$8 Per Person)*
- Sea Bass *(Add \$10 Per Person)*
- Filet Mignon *(Add \$10 Per Person)*

Sides *(Select Two)*

- Potato Gnocchi
- Truffle Whipped Potatoes
- Roasted Fingerling Potatoes
- Glazed Carrots
- Broccolini
- Grilled Asparagus



DINNER BUFFETS

SOLENTA

\$165 PER PERSON

- Blend of Frisée, Arugula, Watercress, Grapes, Chèvre, Tarragon, Roasted Cipollini Onions, Balsamic Vinaigrette
- Duck Prosciutto Salad, Mandarin Oranges, Couscous, Drunken Cherry Dressing
- Seared Red Snapper, Ratatouille, Fried Panisses "Croutons"
- Chicken Scaloppini, Wild Mushroom Risotto, Garlic Beurre Blanc
- Pork Roulade, Stuffed with Wilted Arugula, Apricots
- Toasted Pint Nuts, Mustard Beurre Blanc
- Traditional Creamy Potato Gratin
- Garlic & Herb Marinated Broccoli & Roasted Red Peppers

CARVING STATIONS

ZUCCHINI, SQUASH, EGGPLANT, PORTOBELLO MUSHROOM, BROCCOLINI, ASPARAGUS

Tzatziki Sauce, Pita Bread

\$225 | SERVES 20

LEMON THYME MARINATED MAHI MAHI

Wrapped In Banana Leaf, Pineapple Salsa, Lavash

\$250 | SERVES 20

SALMON & CREAMY ARTICHOKE EN CROÛTE

Dill Crème Fraîche

\$275 | SERVES 20

OVEN ROASTED TURKEY

Cranberry Sauce, Roasted Garlic Aioli, Artisan Rolls

\$300 | SERVES 20

ROSEMARY & GARLIC MARINATED LEG OF LAMB

Madeira Jus, Cucumber Yogurt Sauce, Olive Rolls

\$325 | SERVES 20

HERBES DE PROVENCE RUBBED PRIME RIB OF BEEF

Au Jus, Horseradish Cream, Artisan Rolls

\$375 | SERVES 30

LEPOLI

\$170 PER PERSON

- Maine Lobster Bisque
- Romaine Hearts, Blistered Grape Tomatoes, Crispy Pancetta, Garlic Croutons, Caesar Dressing
- Chilled Shrimp Display Over Ice, Fresh Lemon, Cocktail Sauce
- Marinated Asparagus, Shaved Parmesan, Champagne Vinaigrette
- Herb Crusted Black Grouper, Pesto Cream
- Whole Roasted Steamship of Beef
- Rosemary & Garlic Jus, Horseradish Cream, Warm Rolls
- Parmesan Risotto
- Glazed Carrots

SEARED PLANK SALMON

Pineapple-Rum Salsa, Sweet Rolls

\$425 | SERVES 25

WHOLE SNAPPER BAKED IN SALT DOUGH

Chilled Mango Pepper Relish, Lavash

\$425 | SERVES 25

ROASTED TENDERLOIN OF BEEF

Red Wine Jus, Peppercorn Brandy Sauce, Artisan Rolls

\$475 | SERVES 20

WHOLE ROASTED STEAMSHIP OF BEEF

Rosemary & Garlic Jus, Horseradish Cream, Artisan Rolls

\$850 | SERVES 120

SELECT ONE OF THE FOLLOWING SIDE DISHES TO PAIR WITH YOUR CARVING STATION:

- | | |
|-----------------------------|----------------------------|
| Truffle Whipped Potatoes | Wild Rice |
| Red Bliss Mash | Rainbow Baby Carrots |
| Roasted Fingerling Potatoes | Marinated Vegetable Medley |

Chef Attendant Fee \$150 Per Station. Stations Must be Ordered Based on Total Guest Count.

CULINARY STATIONS

GOURMET SALAD BAR

PLEASE SELECT TWO

\$15 Per Person

THE COBB

Butter Lettuce, Grape Tomatoes, Cucumbers, Hard Boiled Eggs, Bacon, Garlic Croutons, Ranch Dressing

TRADITIONAL CAESAR

Crisp Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

HOUSE

Garden Greens, Grape Tomatoes, Cucumbers, Candied Walnuts, Feta Cheese, Herb Vinaigrette

GREEK

Romaine, Kalamata Olives, Peppers, Feta Cheese, Red Onions, Pita Chips, Oregano Dressing

ASIAN

Napa Cabbage, Baby Bok Choy, Watercress Carrots, Cashew Nuts, Jicama, Crispy Wontons, Sesame Ginger Vinaigrette

PIEDMONT RISOTTO

PLEASE SELECT TWO

\$20 Per Person

- Lobster & Truffle Risotto, English Peas, Chanterelles
- Asparagus Risotto Spinach, Corn, Shiitake Mushrooms
- Parmesan Risotto, Braised Beef Short Ribs, Barolo Reduction
- Wild Mushroom Risotto, Seared Scallops
- Butternut Squash Risotto, Apple Bacon & Maple Butter

VALENCIA PAELLA STATION

PLEASE SELECT TWO

\$30 Per Person

- Chicken Paella, Yellow Saffron Rice, Vegetables
- Vegetarian Paella, Yellow Saffron Rice, Vegetables
- Seafood Paella, Yellow Saffron Rice, Vegetables, Mussels, Clams, Shrimp, Scallops



CULINARY STATIONS

PASTA STATION

Includes Shaved Parmesan & House Made Rustic Garlic Bread

PLEASE SELECT TWO

\$25 Per Person

- Gnocchi, Sundried Tomatoes, Spinach, Pine Nuts, Basil, White Wine Sauce
- Pappardelle Pasta, Beef Short Ribs, Peas, Wild Mushrooms, Spicy Arrabbiata Sauce
- Fusilli Pasta, Grilled Chicken, Asparagus, Tomatoes, Basil Pesto Sauce

MASHED POTATO BAR

PRESENTED IN MARTINI GLASSES

\$12 Per Person

Mashed Potatoes with Traditional Accompaniments:
Bacon, Shredded Cheese, Scallions, Sour Cream,
Onions

BUILD YOUR OWN STATION PACKAGE

Select Four Options From Our Culinary & Chef
Attended Stations

\$190 PER PERSON

