

# BELLA VIDA

CATERING

## ~FULL MENU~

*GF = Gluten Free, V = Vegetarian*

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## HORS D'OEUVRES

2 Appetizer Minimum

Butler Passed

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### COLD

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#### Caprese Skewers *GF,V*

Mozzarella, Fresh Basil, Grape Tomato,  
& Balsamic Drizzle

*\$2.50/pp*

#### Bruschetta *V*

Crostini with Tomato, Onion, Garlic, Basil,  
& Olive Oil, topped with Parmesan Cheese

*\$2.50/pp*

#### Grand Caprese *GF*

Prosciutto, Mozzarella, Fresh Basil, Tomato,  
Pesto & Balsamic Glaze Drizzle

*\$2.75/pp*

#### Seared Ahi Tuna Bites

Topped with Teriyaki, Wasabi Aioli, & Fresh  
Cilantro on a Sesame Cracker

*\$4/pp*

#### Fruit Skewers *GF,V*

Seasonal Fruit with Honey Drizzle

*\$2.50/pp*

#### Tenderloin Crostini

With Herbed Cream Cheese. Topped with  
a dollop of Horseradish & Green Onions

*\$3.50/pp*

#### Vegetable Shooters *GF,V*

Crudite served with Ranch

*\$2.50/pp*

#### Brie & Prosciutto Crostini

With Herbed Cream Cheese and Fig Compote

*\$3/pp*

#### California Rolls *V*

Cucumber, Crab, and Avocado  
Drizzled with Teriyaki Glaze & Sriracha Mayo.

*\$4.50/pp*

#### Cilantro Lime Shrimp Bites *GF*

In a Corn Chip filled with Lettuce,  
Pico, & Guacamole

*\$2.75/pp*

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## HOT

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### Millionaire's Candied Bacon Skewers **GF**

Baked with Brown Sugar, Cayenne,  
Maple Syrup, & Black Pepper  
*\$3/pp*

### Sausage Stuffed Mushrooms

Baby Portobellos stuffed with Italian  
Sausage & topped with a White Wine Glaze  
*\$2.75/pp*

### Mini-Crab Cakes

Topped with Garlic Lemon Aioli  
*\$4/pp*

### Savory Meatballs

Choice of Swedish or BBQ sauce  
*\$2.25/pp*

### Boneless or Bone-In Chicken Wings

With Honey BBQ, Buffalo or Teriyaki  
Served with Ranch & Blue Cheese  
*\$3/pp*

### Raspberry Brie Tartlets **V**

*\$3/pp*

### Thai Chicken Satay

Served with Peanut Sauce or Teriyaki  
*\$3/pp*

### Mini Egg Rolls: Pork or Vegetable

Served with Soy Sauce & Sweet & Sour Sauce  
*\$3/pp*

### Texas Steak Bites **GF**

Steak Bites with a kick!  
Served with Bearnaise & Horsey Sauce  
*\$3.50/pp*

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## PLATTERS

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### Charcuterie Board **GF**

Selection of Cold Meats, Cheeses, Artichoke  
Hearts,  
Olives, Nuts, & Marinated Mushrooms  
*\$175 serves 25*

### Grilled Vegetable Tray **GF,V**

Zucchini, Asparagus, Mushrooms, Carrots,  
& Red Peppers with Balsamic Pesto Drizzle  
*\$85 serves 25*

### Cheese Tray **V**

A variety of cheeses with an assortment of  
crackers  
*\$125 serves 25*

### Fresh Fruit Tray **GF,V**

Assortment of Seasonal Fruits  
*\$75 serves 25*

### Tortilla Chips & Salsa **GF,V**

*\$50 serves 25*

### Pita Chips & Hummus **V**

Freshly Prepared in Our Kitchen  
*\$60 serves 25*

### **Spinach Dip & French Bread V**

*\$60 serves 25*

### **Hot Artichoke Spread V**

Served with Fresh Pita Chips or Crostinis

*\$85 serves 25*

### **Shrimp Cocktail GF**

Classic or Marinated in Cilantro Lime

Served with Cocktail Sauce

*\$110 serves 25*

### **Smoked Salmon Board**

Served with Cucumbers, Diced Eggs, Capers,  
Diced Red Onions, Lemons, Dill Dip & Rye.

*\$175 serves 25*

**Custom options are ALWAYS available!**

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## **DINNERS**

All Dinners include Fresh Baked Bread, Herb Butter, Choice of House or Caesar Salad, Vegetable, and Starch.

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## **SALADS**

Premium Options are provided as noted.

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### **House Salad V**

Romaine Lettuce, Topped with Tomatoes,  
Cucumbers, Parmesan Cheese, & Croutons.

Served with Italian, Ranch, & French Dressings.

*(Included)*

### **Asian Chopped Salad V**

Chopped Romaine, Green & Purple Cabbage,  
Julienne Carrots, Diced Green Onion &

Red Peppers, Snap Peas tossed in a Sesame  
Ginger Dressing & topped with Wonton Crisps

*\$2/pp upcharge*

### **Caesar Salad V**

Romaine Lettuce, Parmesan Cheese,  
Croutons, & Caesar Dressing

*(Included)*

### **Autumn Brussel Sprout Salad GF,V**

Shredded Brussel Sprouts, Feta Cheese, Diced  
Apples, Craisins, & Pecans

tossed in a Honey Dijon Dressing

*\$2/pp upcharge*

### **Champagne Pear Salad GF,V**

Mixed Greens, Blue Cheese, Craisins,  
Sliced Pears, Candied Pecans tossed in  
a Champagne Vinaigrette Dressing

*\$1/pp upcharge*

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## VEGETABLES

One Vegetable Item is included with all meals. Premium Selections are available for an extra cost.

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**Garlic Butter Steamed Broccoli** *GF,V*

**Green Bean Almondine** *GF*

**California Vegetable Medley** *GF,V*

**Roasted Vegetable in Oregano** *GF,V*

**Bacon Wrapped Grilled Asparagus:** *GF*

*\$3/pp upcharge*

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## STARCHES

One Starch Item is included with all meals. Premium Selections are available for an extra cost.

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**Wild Rice Pilaf** *GF,V*

**Rosemary Parmesan Roasted Baby Reds.** *GF,V*

**Garlic Mashed Potatoes** *GF,V*

**Au Gratin Potatoes** *V*

**Garlic Parmesan Duchess Potatoes:** *GF,V*

*\$1/pp upcharge*

**Herb Garlic Quinoa:** *GF,V*

*\$2/pp upcharge*

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## PASTAS

Gluten Free Pasta Available Upon Request for an Additional Charge.

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### **Bruschetta Campanelle**

Diced Tomatoes, Diced Onions, & Basil tossed in a Pesto Cream Sauce & topped with Parmesan Cheese.

*\$29 Plated/\$28 Family Style/\$25 Buffet*

*Add \$2/pp Chicken*

### **Shrimp Florentine**

Sauteed Spinach & Shrimp tossed with Penne in a Garlic Cream Sauce  
*\$32 Plated/\$31 Family Style/\$27 Buffet*

### **Wild Mushroom Ravioli** *V*

In a White Wine, Shallots, & Sage Sauce. Topped with Parmesan Cheese and served with a browned butter sage sauce

*\$31 Plated/\$30 Family Style/\$26 Buffet*

### **Autumn Butternut Squash Ravioli** *V*

Butternut squash with a hint of nutmeg Topped with Asparagus, Sun Dried Tomatoes, and a Garlic Sage Sauce

*\$32 Plated/\$31 Family Style/\$27 Buffet*

### **Lemon Garlic Vegetable Pasta V**

Penne Noodles with Broccoli Florets, Zucchini, Peas, Tomatoes, & Carrots tossed in a Lemon Garlic Cream Sauce

*\$27 Plated/\$25 Family Style/\$22 Buffet*

*Add \$2/pp Chicken or \$2/pp Shrimp*

### **Classic Lasagna**

Italian Sausage, 5 Cheeses, Italian Seasonings Baked to perfection.

*\$29 Plated/\$28 Family Style/\$25 Buffet*

### **Vida Tortelloni, V**

Stuffed with 5 Cheeses, Roasted Garlic, & Spinach. Mixed with Marinara, Garlic Cream, & Italian Sausage.

*\$33 Plated/\$32 Family Style/\$28 Buffet*

*Add \$2/pp Italian Sausage*

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## **ENTREES**

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### **CHICKEN**

#### **Bella Chicken**

Roasted Bone-In Chicken with Bearnaise

*\$37 Plated/\$36 Family Style/\$32 Buffet*

#### **Bourbon Pecan Chicken**

Breaded with crushed Pecans, Sautéed in Butter topped with our Honey, Dijon, & Bourbon Sauce

*\$36 Plated/\$35 Family Style/\$31 Buffet*

#### **Champagne Chicken Breast**

Seasoned & Lightly Breaded Chicken Breast. Topped with a Creamy Champagne Reduction

*\$32 Plated/\$31 Family Style/\$27 Buffet*

#### **Chicken Piccata**

Lightly Breaded Chicken Breast topped with Roasted Zucchini, Parmesan Cheese, & Capers. in a light Lemon Cream Sauce

*\$32 Plated/\$31 Family Style/\$27 Buffet*

#### **Chicken Carbonara GF**

Chicken Cutlet stuffed with Ham, Basil, and Fontina Cheese

Served in a Lemon & White Wine Sauce

*\$32 Plated/\$31 Family Style/\$27 Buffet*

#### **Chicken Marsala**

Lightly Breaded & Topped with Marsala Wine Cream Sauce & Cremini Mushrooms

*\$32 Plated/\$31 Family Style/\$27 Buffet*

### **BEEF**

#### **Rosemary Beef Short Ribs GF**

Cooked in Seasoned Red Wine & Mirepoix Served off the bone

*\$38 Plated/\$37 Family Style/\$33 Buffet*

#### **Roasted Braised Beef GF**

So tender it falls apart. Served with Gravy

*\$36 Plated/\$35 Family Style/\$31 Buffet*

#### **Grilled Steak Kebabs**

Marinated & Grilled with Vegetables Served with Teriyaki Glaze.

*\$36 Plated/\$35 Family Style/\$31 Buffet*

#### **Grilled Sirloin GF**

Marinated & Grilled on site. Served with our Burgundy Mushroom Demi Glaze

*\$39 Plated/Market Price- Family Style*

#### **Beef Tenderloin Filets GF**

Served with a Burgundy Sauce or a Bourbon Mushroom Sauce

*\$45 Plated/\$40 Buffet*

#### **New York Strip GF**

10 oz Steak. Served with Au Jus

*Market Price- Plated*

### Minnesota Stuffed Chicken

Baked Chicken Breast pocketed with Wild Rice, Green Onions, & Stuffing. Topped with Mushrooms in a light Cream Sauce

*\$36 Plated/\$35 Family Style/\$31 Buffet*

### Bella Steak Tips

Hand-Cut Tenderloin Steak in a Mushroom Demi-Glaze **GF** or a Bourbon Soy Glaze

*\$36 Plated/\$37 Family Style/\$31 Buffet*

## VEGAN

### Vegetable Asian Stir-Fry **V**

Asparagus, Cabbage, Red Bell Peppers, Celery, Onion, & Cashews tossed in an Asian Teriyaki Blend. Served on a bed of Brown Rice & Quinoa. Garnished with Cilantro & Green Onions.

*\$29 Plated/\$28 Family Style/\$25 Buffet*

### Grilled Portobello Steaks **V**

Portobello Mushroom stuffed with Brown Rice & Quinoa. Topped with Roasted Zucchini, Yellow Squash, Red Pepper, & Red Onion Skewers. Marinated in an Asian Sesame Dressing with Balsamic Glaze. Served on top of a bed of Sauteed Green Beans.

*\$31 Plated/\$30 Family Style/\$27 Buffet*

### Mediterranean Quinoa Bowl **GF, V**

Quinoa, Brown Rice, Bruschetta, Cucumbers, Spinach, Olivetta, Feta, Parmesan, Mozzarella, Green Onions, & Cabbage tossed in Oregano Vinaigrette.

*\$29 Plated/\$28 Family Style/\$25 Buffet*

## PORK

### Lumberjack's Pork Chop **GF**

Grilled and topped with a Cinnamon Apple Chutney

*\$33 Plated/\$32 Family Style/\$28 Buffet*

## COMBOS

### Surf & Turf

Jumbo Shrimp Scampi paired with a Beef Tenderloin Filet

*Market Price- Plated Only*

### Lake & Land

Lightly breaded Walleye in a seasoned Panko paired with a Beef Tenderloin Filet

*\$48 Plated/\$45 Buffet*

## FISH

### Walleye

Lightly breaded in our Seasoned Panko Served with our Garlic Aioli

*\$39 Plated/\$38 Family Style/\$33 Buffet*

### Salmon Filet

Baked with Lemon Dill Sauce **GF** or a Sweet Teriyaki Glaze

*\$39 Plated/\$38 Family Style/\$33 Buffet*

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# VIDA! BUFFETS

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### Pasta Buffet

Fresh Baked Bread & Herb Butter, House or Caesar Salad, and your choice of 2 pastas. Mostaccioli, Vegetable Alfredo, Mac N Cheese Trotolle, Lemon Pesto Vegetable Penne

*\$23/pp Buffet, Add \$1/pp for Vegetable Medley or Green Beans*

*Add Chicken to any Pasta for \$2/pp*

### Taco Buffet

Soft & Hard Shell Tacos, Chipotle Shredded Chicken, Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes, Diced Onions, Shredded Cheese, Jalapeños, Black Olives, Salsa, Sour Cream, Guacamole, Tri-Color Tortilla Chips, Spanish Rice, Black Beans

*\$23/pp Buffet, Add \$4/pp for Fajitas  
(Julienne Chicken & Beef with Sautéed Peppers & Onions)*

### **BBQ Buffet**

Shredded BBQ Pork, Grilled BBQ Chicken Breasts, Sandwich Buns, Kettle Chips, Coleslaw,  
Green Beans or Baked Beans

*\$25pp Buffet, Add \$1/pp House or Caesar Salad, \$1/pp Roasted Baby Reds. Add \$3/pp for  
Beef Au Jus, Add \$2/pp for Mac N Cheese Trotolle*

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## **CHILDREN'S PRICING**

**PLATED-** Chicken Tenders, Mac & Cheese, Fruit, & Kettle Chips- \$13/pp

**FAMILY STYLE OR BUFFET-** Ages 0-4- FREE

**FAMILY STYLE OR BUFFET-** Ages 5-11- Half the price of the Adult Meal

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## **DESSERTS**

We offer plated, family style, & dessert station options. With our dessert service, we include set up, tear down, display equipment, a couple's cake, a 1st Anniversary cake, plates, utensils, napkins, & all serving utensils.

If you choose to use an outside source, there may be other charges involved. Consult our Catering Specialists for specific inquiries & quotes.

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### **WEDDING CAKE / CUPCAKE / MINI-CUPCAKES**

Chocolate, Almond, Lemon, Carrot, Banana,  
White Marble, Strawberry, Spice, Red Velvet

\$4.25/pp

### **ASSORTED SWEET SQUARES & COOKIES**

7-Layer, Raspberry, Blondies  
Lemon Brownies, & Salted Caramel

\$4.25/pp

### **PIES and MINI-PIES**

Apple, Triple Berry, Coconut Cream,  
French Silk, Peach, Strawberry Rhubarb,  
Lemon Chiffon, Key Lime,  
Cherry, Caramel Apple, Peanut Butter Cup,  
Oreo, Blueberry, Banana Cream, Almond Joy

\$7/pp

### **ASSORTED DESSERTS**

Mini-Cheesecakes/truffles/Petit-Fours

\$5/pp

### **DONUTS**

\$4/pp

### **MISCELLANEOUS**

Mousse Cups  
Macarons  
Dessert Shooters  
\$7/pp

### **CAKE FILLINGS**

Strawberry, Chocolate Fudge, Mousse  
Caramel, Lemon, Bavarian Cream, German  
Chocolate, Raspberry, Buttercream,  
Cream Cheese  
Add\$ 1/pp for Filled Desserts

### **MINI-CHEESECAKES**

Plain, Lemon, Strawberry, & Chocolate.

### **TRUFFLES**

Chocolate Brownie & Chocolate Decadence

### **ASSORTED PETIT-FOURS**

Red Velvet & Carrot Cake.

### **CHOCOLATE COVERED STRAWBERRIES**

\$6/pp

### **ICINGS**

Swiss Meringue Buttercream, Whipped Cream,  
American Buttercream, Fondant, Cream Cheese,  
Chocolate Buttercream

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## **LATE NIGHT SNACKS**

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### **LATE NIGHT PIZZAS**

Choose from a variety of toppings: Cheese,  
Sausage, Pepperoni, & Vegetable. Upcharge for  
premium pizzas. Gluten-Free Available.

*\$16/pizza*

### **MINI-SANDWICH BUFFET**

Dollar Buns, Asst. Deli Meats,  
Asst Cheeses, Lettuce, Tomato,  
Onion, Pickles, Mayo, Mustard

*\$5/pp*

### **SLIDER BAR**

Dollar Buns, Angus Beef Sliders, Asst.  
Cheeses, Lettuce, Tomato, Onions,  
Pickles, Mayo, Mustard, & Ketchup.

*\$5/pp*

*Add \$2/pp for French Fries or Sweet Potato  
Fries*

### **POPCORN BAR**

Cheddar, Chicago Mix, & Plain Popcorn.

*\$2/pp*

### **NACHO BAR**

Tortilla Chips, Nacho Cheese, Seasoned  
Ground Beef or Shredded Chipotle Chicken,  
Salsa, Sour Cream, & Jalapeños

*\$6/pp*

\*\*\*All events will have a standard 20% Production Fee, a 10%/15% Labor Charge for buffets/ plated or family style meals, & MN Sales Tax added to the event pricing. 15% catering staff gratuity is added & much appreciated. Holiday weekend events are charged an additional 10% Labor Fee.



