



## BELLA NOTTE RISTORANTE

### CATERING MENU'S & HOLIDAY PACKAGES

Bring a taste of Italy to your table this Holiday Season!

Bella Notte Ristorante is committed to providing you with our same great quality for your catered event! Whether it's a Party at your office, a Zoom event with individually packaged meals for guests to enjoy at home, or a socially distanced get together with your bubble, our experienced team is here to assist you in navigating the new restrictions and regulations so that you can enjoy the holiday's with your colleagues and loved ones - SAFELY!

#### INDIVIDUALLY PACKAGED MEALS

- the included menu's are designed to be individually packaged, bagged, and labelled for each guest
- select which menu you would like to offer your group
- fill out our order form including each guest's selections and return to [events@bellanotte.ca](mailto:events@bellanotte.ca)
- meals will be ready to heat and serve, including all heating instructions (can be prepared hot upon request)
- minimum of 10 orders required
- available for pick up or delivery\* (\*additional charges will apply)

#### CATERING MENU

- our Catering Trays and Platters are perfect for hosting your social circle or small group
- self-serve buffet service is currently not recommended under the Provincial Guidelines
- buffet service can be accommodated safely by designating one person to administer the handling of food, ensuring no utensils or equipment will be shared between guests
- our experienced team will gladly assist you in determining quantities and portion sizing
- available for pick up or delivery\* (\*additional charges will apply)

# *Individually Packaged Meals*

## *Minimum order of 10*

### *Traditional Christmas Dinner* *\$35 pp (taxes not included)*

Put your guests in the holiday spirit with our traditional Christmas Dinner! This generous dinner features perfectly roasted and carved turkey with all the trimmings!

#### *Each meal will include:*

White & Dark Turkey Meat

French Green Beans

Maple Roasted Butternut Squash

Apple, sweet onion and sage stuffing

Garlic Mashed Potatoes

Turkey Gravy

Cranberry Sauce

Apple Pie Bella Notte

### *Group Menu 1* *\$38 pp (taxes not included)*

*First Course*  
*your guest's choice of*

***Mista Salad***  
artisan baby lettuce, fresh tomato, celery, in house made honey balsamic vinaigrette

***Caesar Salad***  
romaine hearts, crispy pancetta, shaved parmesan cheese, garlic crostini with our homemade Caesar dressing

*Second Course*  
*your guest's choice of*

***Chicken alla Parmigiana***  
lightly breaded chicken scaloppini topped with tomato and basil sauce, baked with a mozzarella served with pasta in a tomato basil sauce

***Gnocchi***  
House made ricotta dumplings in Bella Notte tomato sauce and grilled vegetables

***Salmon Fillet***  
ginger, maple, lime glazed served with daily potato and seasonal vegetables

*Dessert*

*Tiramisu*

**Group Menu 2**  
**\$45 pp (taxes not included)**

**First Course**

*your guest's choice of*

**Grace's Salad**

artisan lettuce, sliced apple, candied walnut, crumbled goat cheese, white balsamic vinaigrette

**Caesar Salad**

romaine hearts, crispy pancetta, shaved parmesan cheese, garlic crostini with our homemade Caesar dressing

**Second Course**

*your guest's choice of*

**Veal Parmigiana Bella Notte**

coated with seasoned breadcrumbs, topped with sliced vine ripe tomato, fresh mozzarella cheese, two grilled tiger shrimp, served with penne pasta in Bella Notte Tomato Sauce

**Vegetable Lasagna**

Grilled vegetables, rose sauce, cheese between layers of fresh pasta sheets

**Salmon Fillet**

ginger, maple, lime glazed served with daily potato and seasonal vegetables

**Chicken Scaloppini Limone**

in a lemon, garlic sauce served with daily potato and seasonal vegetables

**Dessert**

*your guest's choice of*

**Flourless Chocolate Cake**  
**Tiramisu**

**Group Menu 3**  
**\$60 pp (taxes not included)**

**First Course**

*your guest's choice of*

**Beet Salad**

heritage mixed greens, preserved beets, candied walnuts, sliced avocado, gorgonzola cheese and a cherry port vinaigrette

**Crab Cakes**

oven baked with a preserved lemon dill aioli

**Caesar Salad**

romaine hearts, crispy pancetta, shaved parmesan cheese, garlic crostini with our homemade Caesar dressing

**Second Course**

*your guest's choice of*

**Braised Beef Short Rib**

Slow braised boneless beef short rib with a caramelized onion demi glace served with garlic mashed potato and seasonal vegetables

**Stuffed Pasta Shells**

Large pasta shells filled with sauteed wild mushrooms, parsley, roasted garlic a blend of cheeses served with Bella Notte tomato basil sauce and topped with melted bocconcini cheese

**Chicken Supreme**

stuffed with asiago cheese and red peppers served with a fresh herb butter sauce, seasonal vegetables, and potato

**European Seabass Fillet**

Seasoned with fresh herbs and pan seared, accompanied with Pearl Couscous with chickpeas, Peruvian peppers

**Dessert**

*your guest's choice of*

**Lemon Blueberry Cheesecake**  
**Tiramisu**



# Catering Platters & Trays

## APPETIZERS

Small trays serve up to 15 / Large trays serve up to 25

### *BRUSCHETTA*

**\$35 sm • \$60 lg**

diced vine ripe tomatoes, fresh basil, garlic and extra virgin olive oil, served with toasted rosemary focaccia bread

### *GOURMET CHEESE PLATTER*

**\$85 sm • \$130 lg**

premium local and imported cheeses, garnished with freshly fruit, served with toasted focaccia bread.

### *MIXED ANTIPASTO PLATTER*

**\$80 sm • \$120 lg**

genoa salami, spicy Calabrese salami, capocollo, provolone, grilled vegetables, pickled mixed vegetables and olives.

### *ARANCINI*

**\$15 / dozen**

crispy mini Italian rice balls filled with cheese and spinach served with our house made tomato basil sauce

## SALADS

Small salad serves 12 / Large salad serves up to 20

### *CAESAR*

**\$40sm • \$65 lg**

Romaine lettuce, croutons, crispy bacon, parmesan, with our creamy house made Caesar vinaigrette.

### *MIXED GREEN*

**\$35sm • \$60 Lg**

artisan baby lettuce, fresh tomato, celery in house made honey balsamic vinaigrette

### *GRACE'S*

**\$45sm • \$70 lg**

baby greens, sliced apple, candied walnut, crumbled goat cheese, white balsamic vinaigrette

### *CAPRESE*

**\$45sm • \$70 lg**

sliced vine ripe tomatoes, fresh bocconcini cheese, basil, extra virgin olive oil, balsamic reduction

## PASTA

Small pastas serve up to 10 people / Large pastas serve up to 18 people

### *PENNE TOMATO*

**\$40 sm • \$65 lg**

in our signature Bella Notte tomato basil sauce

### *PENNE ALFREDO*

**\$40 sm • \$65 lg**

in a garlic pesto Alfredo Sauce

### *PENNE WITH SAUSAGE*

**\$45 sm • \$75 lg**

hot Italian sausage, fresh diced tomatoes, pepperoncini, tomato basil sauce

### *RIGATONI PRIMAVERA*

**\$45 sm • \$75 lg**

roasted peppers, spinach in a creamy rosé sauce

### *PASTA BOLOGNESE*

**\$45 sm • \$75 lg**

rigatoni pasta in a classic Italian braised meat and tomato sauce

### *CHEESE TORTELLINI*

**\$50 sm • \$95 lg**

in a creamy pesto cream sauce

### *RIGATONI WITH GRILLED CHICKEN*

**\$55 sm • \$85 lg**

with mushrooms, in a creamy garlic cream sauce

### *PENNE DOUBLE SMOKED BACON*

**\$45 sm • \$75 lg**

crispy double smoked bacon, mushrooms in a creamy garlic sauce

### *MEAT LASAGNA*

**\$45 sm**

house made meat sauce layered between fresh pasta sheets, mozzarella and parmesan.

### *VEGETABLE LASAGNA*

**\$45 sm**

grilled zucchini, mushrooms, peppers and spinach in a creamy rosé sauce layered between fresh sheets of pasta and mozzarella cheese



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## ENTREES

### *EGGPLANT PARMIGIANA*

**\$8 each (min 6)**

Crispy, breaded eggplant, our fresh house made tomato basil sauce, mozzarella cheese

### *MEATBALLS*

**\$45 sm (serves up to 12)**

beef, veal and pork meatballs simmered in tomato sauce

### *VEAL PARMIGIANA*

**\$8 each (min 6)**

veal cutlets coated with panko breadcrumbs topped with our tomato basil sauce, provolone and Parmigiano cheese

### *CHICKEN PARMIGIANA*

**\$8 each (min 6)**

chicken cutlets coated with panko bread topped with our tomato basil sauce, provolone and Parmigiano

### *VEAL or CHICKEN alla MARSALA*

**\$8 each (min 6)**

sautéed veal or chicken scaloppini with sautéed mushrooms in a veal demi reduction

### *VEAL or CHICKEN PICCATA*

**\$8 each (min 6)**

sautéed veal or chicken scaloppini sautéed in a lemon and caper sauce

### *ROASTED ITALIAN SAUSAGE*

**\$5 each (min 6)**

hand-made sausage, roasted with peppers and onions (choice of spicy or mild)

### *ROASTED SALMON FILLET*

**\$12 each (min 6)**

4 oz. portion with black olive tapenade, diced tomatoes, roasted garlic sauce

## VEGETABLES

Small trays serve up to 12 / Large trays serve up to 20

### *ROASTED POTATOES*

**\$27 sm • \$49 lg**

### *SAUTEED GREEN, YELLOW BEANS & BABY CARROTS*

**\$27 sm • \$49 lg**

### *GRILLED MIXED VEGETABLES*

**\$38 sm • \$67 lg**

### *PEPPERS MUSHROOMS AND ONIONS*

**\$27 sm • \$49 lg**

## DESSERTS

### *MARKET FRESH FRUIT PLATTER*

**\$45 sm (serves up to 15) • \$70 lg (serves up to 25)**  
an assortment of freshly cut fruit including melons, strawberries, grapes and other seasonal fruit.

### *GOURMET MINI PASTRY TRAY*

**\$40(15 pcs) • \$75(30 pcs)**

an assortment of individual mini Italian pastries.  
Pastry assortment may vary.

### *TIRAMISU*

**\$55 sm (serves up to 15) • \$80lg (serves up to 20)**  
classic Italian cake with ladyfinger biscuits, espresso, mascarpone, liquors and cocoa powder



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