



BELLA NOTTE

RISTORANTE

2021 CATERING MENU

Thank you for considering Catering by Bella Notte for your special occasion. We are committed to providing our same great restaurant quality for your event at home! Our experienced team will assist you in creating a menu to meet your needs and exceed your expectations!

- Our Catering Trays & Platters are perfect for your office party, family or small group
- We can create a menu that is individually packaged to allow for proper social distancing
- Self-serve buffet service is NOT recommended under the current Provincial guidelines and restrictions
- Buffet service can be accommodated safely by designating one person to administer the handling of food, ensuring no food or utensils will be shared between guests
- Our experienced team will gladly assist you with determining quantities and portion sizing
- Available for pick up or delivery* (*delivery depends on location and date/time required, additional charges will apply)



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

