



BELLA RISTORANTE NOTTE



Holiday Catering Menu

CHRISTMAS TURKEY DINNER

serves up to 5 people | fully cooked, ready for reheat

\$175 + tax

- sliced roasted turkey (white and dark meat)
- garlic mashed potatoes
- sauteed green beans and butternut squash
- cranberry sauce
- gravy
- bread rolls



HOLIDAY GRILLED SEAFOOD PLATTER

serves 4-6 people | fully cooked, ready for reheat

\$245 + tax

- Lobster
- Tiger Shrimp
- Scallops
- Octopus
- European Seabass

Accompanied with limoncello and white wine sauce, diced vine ripe tomatoes and fresh parsley



ADD ADDITIONAL MENU ITEMS TO YOUR HOLIDAY GATHERING

see full catering menu below

ORDER DEADLINE

Wednesday December 20th at 12pm

ORDER PICK-UP

Saturday December 23rd, 3pm - 8pm

Sunday December 24th, 10am - 1pm

Sunday December 31st, 12pm - 5pm



Catering Menu

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.

GORMET 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

\$18 / 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

\$40 sm | \$65 lg

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

MIXED GREEN

\$35 sm | \$60 lg

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

GRACE'S

\$45 sm | \$70 lg

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

CAPRESE

\$45 sm | \$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

\$45 sm | \$75 lg

in our signature Bella Notte tomato basil sauce.

PENNE ALFREDO or ROSE

\$55 sm | \$90 lg

PENNE WITH SAUSAGE

\$55 sm | \$90 lg

hot italian sausage, fresh diced tomatoes, pepperoncini, tomato basil sauce.

PENNE PRIMAVERA

\$55 sm | \$90 lg

roasted peppers, spinach in a creamy rosé sauce.

VEGETABLE LASAGNA

\$55 sm

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

RIGATONI WITH GRILLED CHICKEN

\$55 sm | \$95 lg

with mushrooms, in a creamy garlic cream sauce.

PENNE DOUBLE SMOKED BACON

\$50 sm | \$90 lg

crispy double smoked bacon, mushrooms in a creamy garlic sauce.

MEAT LASAGNA

\$55 sm

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

PASTA BOLOGNESE

\$55 sm | \$90 lg

rigatoni pasta in a classic Italian braised meat and tomato sauce.

CHEESE TORTELLINI

\$55 sm | \$90 lg

in a creamy pesto cream sauce.

Vegetables

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

ROASTED POTATOES

\$27 sm | \$49 lg

PEPPERS MUSHROOMS AND ONIONS

\$27 sm | \$49 lg

SAUTEED GREEN, YELLOW BEANS & BABY CARROTS

\$27 sm | \$49 lg

GRILLED MIXED VEGETABLES

\$38 sm | \$67 lg

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 PARMAGIANA

\$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

\$14 each (min 6)

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

Desserts

\$45 sm (serves up to 15) | \$70 lg (serves up to 25)

MARKET FRESH FRUIT PLATTER

\$27 sm | \$49 lg

an assortment of freshly cut fruit including melons, strawberries, grapes and other seasonal fruit.

GORMET MINI PASTRY TRAY

\$40 (15 pcs) | \$75 (30 pcs)

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

TIRAMISU

classic italian cake with ladyfinger biscuits, espresso, mascarpone, liquors and cocoa powder.