

# CATERING MENU

## bellagreen

American Bistro

We believe every meal is a chance to make life and Earth more beautiful. That's why your beautiful bellagreen favorites are available for catering. To place a catering order, call your local store or visit [bellagreen.com](http://bellagreen.com). Catering options are not limited to the items listed here and orders can be modified to meet dietary preferences. Banquet style catering is also available.

### STARTERS

#### HI-PROTEIN HEMPENADAS™ GF 35/dz

empanadas made with gluten-free high-protein hemp flour, blended cheddar & mozzarella cheese, cilantro, raisins & 44 Farms® all-natural angus beef\*; served with roasted garlic cilantro sauce & spicy peach chipotle sauce

#### STICKY CHICKEN WINGS GF 30/2dz

24 crispy chicken wings tossed in house-made honey garlic spicy sticky sauce; garnished with sesame seeds & green onions & served with our mango ranch dressing

#### ORGANIC CHICKPEA HUMMUS DF | VEG 35 | 45 serves 25-30 | serves 35-40

can be made GF for an additional charge  
served with kalamata olives, sun-dried tomatoes & house-made flatbread, baguettes or veggies

#### ORGANIC SPINACH DIP VEG 45 | 60 serves 20-30 | serves 35-40

can be made GF for an additional charge  
blended organic spinach, artichoke hearts, cream cheese, parmesan, goat cheese, white wine & ricotta cheese; served kalamata olives, sun-dried tomatoes & with house-made flatbread or baguettes

#### ALL-NATURAL CHICKEN TENDERS GF 20/dz

all-natural chicken seasoned in gluten-free crispy tempura batter; served with honey mustard

### SALADS

medium bowl serves 5-8 | large bowl serves 10-12  
add 16 oz extra dressing +8

#### GOAT CHEESE SALAD GF | VEG 50 | 100

mixed greens, arugula, sun-dried tomatoes & sliced apples; served with parmesan cheese, warm almond-crusted goat cheese medallions & our sun-dried tomato vinaigrette

#### HONEY-FRIED GOAT CHEESE & ARUGULA SALAD GF | VEG 50 | 100

baby arugula, fresh jicama, almonds, raisins, shaved carrots & mango; served with parmesan cheese, honey-fried goat cheese medallions & our mango ranch dressing

#### OH KALE YEAH SALAD GF | DF | VEG 50 | 100

kale, tomatoes, red onions, mango, carrots & strawberries; served with roasted pumpkin seeds & our avocado lemon dressing

#### SPINACH SALAD 50 | 100

fresh spinach, hard boiled eggs, bacon, diced tomatoes, red onions, sliced cremini mushrooms & croutons; served with queso fresco & our warm bacon vinaigrette

#### HOUSE CAESAR SALAD VEG 40 | 80

romaine, croutons, sun-dried tomatoes, caramelized onions & manchego cheese; served with parmesan cheese, capers & our creamy chipotle caesar dressing

#### HOUSE SALAD GF | VEG 40 | 80

mixed greens, tomatoes, carrots, jicama, dried cranberries; served with parmesan cheese & our honey mustard dressing

### PROTEINS

add goat cheese medallion *plain, almond-crusted or honey-fried* 12 | 20 6 servings | 12 servings  
add chicken or tofu (grilled or blackened) 25 | 50 6 servings | 12 servings  
add shrimp or atlantic salmon\* (grilled or blackened) 40 | 80 6 servings | 12 servings

### SIGNATURE DISH

serves 10-12

#### BRICK CHICKEN GF 160

boneless chicken marinated overnight with herbs, garlic & olive oil, sautéed in a hot skillet for extra crisp texture, garnished with lemons & rosemary; served with chipotle mashed sweet potatoes & roasted vegetables

### TACO BAR

serves 10 | 2 tacos per person

tacos are served "bar" style. all ingredients are served on the side, so your guests can build their own tacos.  
veggie & chicken 70 | shrimp & fish 80

#### SPICY FISH TACOS GF

your choice of grilled or fried fish, green & red cabbage, pico de gallo, cilantro, roasted pepper herb aioli, queso fresco & spicy peach chipotle sauce; served with warm corn tortillas

#### SHRIMP TACOS GF

sautéed baby shrimp, shredded romaine lettuce, capers, pico de gallo, cilantro, roasted pepper herb aioli, queso fresco & spicy peach chipotle sauce; served with warm corn tortillas

#### HAND-PULLED CHICKEN TACOS GF

roasted all-natural zaatar-crusted chicken, sautéed red onions, yellow & red bell peppers, avocado, queso fresco, cilantro & spicy peach chipotle sauce; served with warm corn tortillas

#### SUPER VEGGIE TACOS GF | VEG

black bean spread, sautéed cremini mushrooms, roasted garlic cilantro sauce, corn salsa, shredded carrots, avocado slices & queso fresco; served with warm corn tortillas

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## PASTAS

half pan serves 10 | full pan serves 20

**PALEO SPAGHETTI SQUASH BOLOGNESE** GF | DF can be made VEG upon request 80 | 160  
gluten-free spaghetti squash "noodles" served in an oregano, thyme & chipotle pepper-infused marinara sauce of roasted vegetables with well-browned all-natural 44 Farms® ground beef\*; served with fresh basil & parmesan cheese

**SPICY SHRIMP PASTA** GF 80 | 160

gluten-free spaghetti pasta with spicy shrimp, basil chiffonade, garlic, fresh roma tomatoes, shallots, red & yellow bell peppers, jalapeños & organic tomato cream sauce; served with ricotta & parmesan cheese

**WHITE CHICKEN PARM** GF 60 | 120

pan-seared chicken, lightly crusted with lemon pepper parmesan; served with gluten-free spaghetti pasta tossed with olive oil, homemade bechamel & white wine sauce with garlic, shallots, fresh roma tomatoes, romano & parmesan cheese; garnished with broccoli, parsley & served with grilled lemons

**GRILLED SALMON PASTA** GF 80 | 160

gluten-free spaghetti pasta, tossed with fresh roma tomatoes, red & yellow bell peppers, shallots, diced jalapeños, kalamata olives, capers & garlic in pesto cream sauce; topped with grilled salmon\* & served with queso fresco

## SANDWICH PLATTERS

10 sandwiches cut in half | serves 10-12

**GRILLED CHICKEN SANDWICH** 90

grilled all-natural chicken breast, bacon, mixed greens, tomato, house-made pickles, red onion, avocado, swiss cheese, mango ranch dressing; served on toasted ciabatta

**CHICKEN SALAD SANDWICH** 90

roasted all-natural chicken, celery, pecans, cranberries, green onions, mayonnaise & parsley; topped with mixed greens, tomato & served on organic sprouted wheat bread

**CHICKEN CAESAR WRAP** 90

sliced all-natural grilled chicken, romaine lettuce, caramelized red onions, sun-dried tomatoes, parmesan & manchego cheese, tossed with our creamy chipotle caesar dressing & wrapped in a chipotle tortilla

**VEGGIE WRAP** DF | VEG 80

house-made organic chickpea hummus, sautéed cremini mushrooms, red & yellow bell peppers, fresh spinach, zucchini & sliced carrots wrapped in a spinach tortilla

## BOXED LUNCHES

includes chips & a brownie add fruit +2 | add soup +3

**GRILLED CHICKEN SANDWICH** 11.5

**CHICKEN SALAD SANDWICH** 10.5

**CHICKEN CAESAR WRAP** 11

**VEGGIE WRAP** DF | VEG 10

## SIDES

**GLUTEN-FREE MAC** GF | VEG 35 | 70

gluten-free penne pasta with cream sauce, mozzarella, parmesan & cheddar cheese; topped with fresh basil

**ORGANIC QUINOA SALAD** GF | DF | VEG 25 | 50 32 oz serves 10 | 48 oz serves 20

organic quinoa, tomatoes, green onion, chopped pecans, dried cranberries, lemon, olive oil & fresh mint

**FRESH FRUIT** GF | DF | VEG 25 serves 10

with hemp poppy seed dressing

**CHIPOTLE MASHED SWEET POTATOES** GF | VEG 25 | 50 half pan serves 10 | full pan serves 20

**ROASTED VEGETABLES** GF | DF | VEG 25 | 50 half pan serves 10 | full pan serves 20

seasoned with salt & pepper

**POTATO CHIPS** 2 ea.

## DESSERTS

**WHITE CHOCOLATE BREAD PUDDING** 50 | 100 serves 12 | serves 24

**HI-PROTEIN HEMP BROWNIE\*\*** 30 | 60 serves 24 | serves 48

**CARROT CAKE\*\*** GF 65 whole cake (12 slices)

**DOMINO CAKE** 65 whole cake (12 slices)

\*\*NOTICE: CONTAINS NUTS

## BEVERAGES

**SIGNATURE TEAS** 12 gallon **BOTTLED WATER** 2 ea **ENVIRO COOLER** 7 ea

Please contact your local bellagreen to confirm your order, service arrangements & total. Final confirmation on all orders is needed 24 hours before the day of the order. A \$150 minimum food and beverage purchase required for delivered catering orders; a \$30 minimum delivery fee applies.

GLUTEN-FREE, FOOD ALLERGIES: While we take precautions to avoid cross contamination, guests with gluten sensitivities or celiac disease should exercise judgment in consuming our gluten-free food items.

\*NOTICE: All grill items are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions. 5.24.2021