

BELLAGREEN CATERING MENU

STARTERS

HI-PROTEIN HEMPENADAS™ GF 50/dz

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

HONEY GARLIC CAULIFLOWER WINGS GF | VEG 50/2dz

24 crispy cauliflower florets seasoned in gluten-free tempura batter, tossed in house-made honey garlic spicy sticky sauce; garnished with green onions & sesame seeds; served with our mango ranch dressing

CHICKPEA HUMMUS DF | VEG 40 | 50 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

ALL-NATURAL CHICKEN TENDERS GF 40/dz

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

WAGYU MEATBALLS 50/2dz

24 Heartbrand Akaushi Wagyu meatballs smothered in garlic marinara sauce, mozzarella & goat cheese topped with basil

SOUP

64 oz serves 8 | 128 oz serves 16

FIRE-ROASTED TOMATO BASIL SOUP VEG 45 | 90

creamy blend of simmered tomatoes, and fresh basil served with crostini or puff pastry

TORTILLA SOUP GF | DF | VEG 45 | 90

black beans, organic quinoa, corn, tomatoes, onions, jalapeños, garlic, chipotle pepper sauce, cilantro & spices; topped with house-made tortilla strips & avocado

SEASONAL SOUP 45 | 90

rotating soup crafted with the freshest flavors of the season, inquire about the featured selection

SALADS

medium bowl serves 5-8 | large bowl serves 10-12

add 12 oz extra dressing +8

GOAT CHEESE SALAD GF | VEG 65 | 120

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 65 | 120

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 65 | 120

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

HOUSE CAESAR SALAD VEG 50 | 90

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

PROTEINS

add goat cheese medallion *plain, almond-crusted or honey-fried* 25 | 45 6 servings | 12 servings

add chicken or tofu (grilled or blackened) 35 | 60 6 servings | 12 servings

add shrimp or atlantic salmon* (grilled or blackened) 55 | 95 6 servings | 12 servings

SIGNATURE DISH

serves 10-12

BRICK CHICKEN GF 190

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

WAGYU MEATBALL PASTA 90 | 170

Heartbrand Akaushi wagyu meatballs served with pappardelle pasta tossed in a house-made mushroom cream sauce; topped with freshly shaved parmesan & basil

PASTAS

half pan serves 10 | full pan serves 20

PALEO SPAGHETTI SQUASH BOLOGNESE GF | DF can be made VEG upon request 80 | 150

gluten-free spaghetti squash "noodles" served in an oregano, thyme & chipotle pepper-infused marinara sauce of roasted vegetables with well-browned all-natural ground beef*; served with fresh basil & parmesan cheese

SPICY SHRIMP PASTA GF 90 | 170

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 90 | 170

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 100 | 190

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

CATERING MENU

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 **110** | fish **120**

SPICY FISH TACOS **GF**

your choice of grilled or fried fish, green & red cabbage, pico de gallo, cilantro, 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, pico de gallo, shredded carrots, avocado slices & queso fresco; served with warm corn tortillas

SANDWICH PLATTERS

10 sandwiches cut in half | serves 10-12

GRILLED CHICKEN SANDWICH **65 | 130**

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

CHICKEN SALAD SANDWICH **60 | 120**

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

CHICKEN CAESAR WRAP **55 | 110**

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

VEGGIE WRAP **DF | VEG 50 | 90**

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

BOXED LUNCHES

includes chips & a brownie bite. add fruit **+4.99** | add soup **+3**

GRILLED CHICKEN SANDWICH **14**

CHICKEN SALAD SANDWICH **14**

CHICKEN CAESAR WRAP **14**

VEGGIE WRAP **DF | VEG 12**

SIDES

ORGANIC QUINOA SALAD **GF | DF | VEG 30 | 55** 32 oz serves 10 | 48 oz serves 20
organic quinoa, tomatoes, green onion, chopped pecans, dried cranberries, lemon & olive oil

CHICKEN SALAD **30 | 60** 32 oz | 64 oz
roasted all-natural chicken, celery, pecans, cranberries, green onions, mayonnaise & parsley

FRESH FRUIT **GF | DF | VEG 60** serves 10
assortment of berries

CHIPOTLE MASHED SWEET POTATOES **GF | VEG 40 | 65** half pan serves 10 | full pan serves 20

ROASTED VEGETABLES **GF | DF | VEG 30 | 55** half pan serves 10 | full pan serves 20
seasoned with salt & pepper

POTATO CHIPS **2 ea.**

DESSERTS

WHITE CHOCOLATE BREAD PUDDING **60 | 120** serves 12 | serves 24

HOUSE-MADE BROWNIE **45 | 90** serves 12 | serves 24

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

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

**NOTICE: CONTAINS NUTS

BEVERAGES

SIGNATURE TEAS **15 gallon **BOTTLED WATER **3 ea******

JOIN B BELLA CATERING REWARDS

Earn a **\$50 reward** for every **\$500** you spend
on catering orders each quarter.



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. 5.28.25