

CATERING MENU

bellagreen

American Bistro

Being understood is a beautiful thing. That's why we take pride in modifying your order to meet your dietary needs, so you can focus on filling life with memorable moments. We also believe that every meal is a chance to make life and Earth more beautiful. Place your catering order today by calling _____ or contact us online at bellagreen.com/catering. Catering options are not limited to the items listed here and banquet style catering is also available for large groups.

STARTERS

- **HI-PROTEIN HEMPENADAS™** GF 34/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
- **HOUSE-MADE ORGANIC CHICKPEA HUMMUS** DF | VEG 30 | 42 serves 25-30 | serves 35-40
• served with house-made flatbread, baguettes or veggies
• can be made GF for an additional charge
- **ORGANIC SPINACH DIP** VEG 42 | 60 serves 20-30 | serves 35-40
• blended organic spinach, artichoke hearts, cream cheese, parmesan, goat cheese, white wine & ricotta cheese; served with house-made flatbread or baguettes
• can be made GF for an additional charge
- **ALL-NATURAL CHICKEN TENDERS** GF 18/dz
• all-natural chicken seasoned in gluten-free crispy tempura batter; served with honey mustard

SALADS

medium bowl serves 5-10 | large bowl serves 15-20
+16 oz extra dressing +8

- **GOAT CHEESE SALAD** GF | VEG 50 | 95
• mixed greens, arugula, sun-dried tomatoes, sliced apples & parmesan cheese; topped with warm almond-crusted goat cheese medallions & served with sun-dried tomato vinaigrette
- **HONEY-FRIED GOAT CHEESE & ARUGULA** GF | VEG 55 | 100
• baby arugula, fresh jicama, almonds, raisins, shaved carrots & mango; topped with parmesan cheese & honey-fried goat cheese medallions & served with mango ranch dressing
- **OH KALE YEAH SALAD** GF | DF | VEG 50 | 95
• kale, tomatoes, red onions, mango, carrots & strawberries; topped with roasted pumpkin seeds & served with avocado lemon dressing
- **HOUSE CAESAR SALAD** 40 | 80
• romaine, croutons, sun-dried tomatoes, caramelized onions, parmesan & manchego cheese; topped with capers & served with creamy chipotle caesar dressing
- **HOUSE SALAD** GF | VEG 40 | 80
• mixed greens, tomatoes, carrots, jicama, dried cranberries, parmesan cheese & served with honey mustard

PROTEINS

add goat cheese medallion *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) 38 | 75 6 servings | 12 servings

SIGNATURE DISH

- **BRICK CHICKEN** GF 155
• serves 10
• half 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

served with 20 tortillas
all tacos served "bar" style. all ingredients are served on the side, so your guests can build their own taco.
chicken 85 | shrimp & fish 95

- **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 & 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 & warm corn tortillas
- **HAND-PULLED CHICKEN TACOS** GF
• roasted all-natural zaatar-crusted chicken topped with sautéed red onions, yellow & red peppers, avocado, queso fresco, cilantro, spicy peach chipotle sauce & warm corn tortillas

CATERING MENU

PASTAS

half pan serves 10-20 | full pan serves 25-40

PALEO SPAGHETTI SQUASH BOLOGNESE GF | DF can be made VEG upon request 75 | 150
naturally gluten-free spaghetti squash roasted at 400 degrees to produce tender scratch made "noodles"; served in an oregano, thyme & chipotle pepper-infused marinara sauce of roasted vegetables with well-browned all-natural 44 Farms® ground beef* base; finished with fresh basil & parmesan (optional)

CHICKEN & SAUSAGE PRIMAVERA GF 60 | 120

gluten-free penne pasta tossed with homemade chorizo sausage, roasted chicken, asparagus, red peppers, garlic, shallots, cremini mushrooms, parmesan, olive oil, homemade bechamel & white wine sauce; finished with roasted tomatoes & fresh basil

WHITE CHICKEN PARM GF 60 | 120

pan-seared chicken, lightly crusted with lemon pepper parmesan; served with gluten-free angel hair pasta tossed with olive oil, homemade bechamel & white wine sauce with garlic, shallots, roasted tomatoes, romano & parmesan cheese; garnished with broccolini, parsley & grilled lemon

GRILLED SALMON PASTA GF 75 | 150

gluten-free angel hair pasta, grilled salmon* tossed with roasted tomatoes, red & yellow bell peppers, shallots, diced jalapeños, kalamata olives, capers & garlic in pesto cream sauce with lobster base; topped with queso fresco

SANDWICH PLATTERS

10 sandwiches cut in half | serves 10-12

HOUSE-ROASTED TURKEY SANDWICH 85

carved turkey, raspberry jam, homemade coleslaw & house-made pickles; served warm on toasted ciabatta

HOUSE-ROASTED TRI-TIP SANDWICH 90

tri-tip sirloin, brie, arugula & horseradish; served warm on a toasted baguette

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 CAESAR WRAP 75

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

BOX LUNCHES

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

HOUSE-ROASTED TURKEY SANDWICH 10.5

HOUSE-ROASTED TRI-TIP SANDWICH 10.5

GRILLED CHICKEN SANDWICH 10.5

CHICKEN CAESAR WRAP 9

HAM SANDWICH 9

DESSERTS

WHITE CHOCOLATE BREAD PUDDING 50 | 90 serves 12 | serves 24

HI-PROTEIN HEMP BROWNIE** 30 | 50 serves 24 | serves 48

CARROT CAKE** GF whole cake 65

DOMINO CAKE whole cake 65

**NOTICE: CONTAINS NUTS

SIDES

ORGANIC QUINOA SALAD GF | DF | VEG 22 | 44 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 22 48 oz serves 10

with hemp poppy seed dressing

CHIPOTLE MASHED SWEET POTATOES GF | VEG 22 | 40 half pan serves 10 | full pan serves 20

in olive oil

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

seasoned with salt & pepper

POTATO CHIPS 1.50 ea

BEVERAGES

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

Please contact the bellagreen catering representative for all menus, prices, and service arrangements. Final confirmation on all orders is due no later than 24 hours before the day of the order. A \$150 minimum food and beverage purchase required for delivered catering orders; a \$25 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. 10.15.19