

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. 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 | steak 115

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

KOREAN RIBEYE TACOS GF | DF

marinated prime ribeye, shredded carrots, mixed cabbage, house-made Korean BBQ sauce, cilantro; 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

CATERING MENU

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