

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 40/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

HONEY GARLIC CAULIFLOWER WINGS GF | VEG 30/2dz

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

STICKY CHICKEN WINGS GF 45/2dz

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

ALL-NATURAL CHICKEN TENDERS GF 30/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 55 | 110

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 55 | 110

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 55 | 110

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

SPINACH SALAD 55 | 110

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

PROTEINS

add goat cheese medallion *plain, almond-crusted or honey-fried* 18 | 30 6 servings | 12 servings
add chicken or tofu (grilled or blackened) 30 | 55 6 servings | 12 servings
add shrimp or atlantic salmon* (grilled or blackened) 50 | 90 6 servings | 12 servings

SIGNATURE DISH

serves 10-12

BRICK CHICKEN GF 180

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 80 | 160

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

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 80 | shrimp & fish 90

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

CATERING MENU

PASTAS

half pan serves 10 | full pan serves 20

PALEO SPAGHETTI SQUASH BOLOGNESE GF | DF can be made VEG upon request 70 | 140
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 80 | 160

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 90 | 180

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 50 | 100

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 50 | 100

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 50 | 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 40 | 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 +3.99 | add soup +3

GRILLED CHICKEN SANDWICH 12.49

CHICKEN SALAD SANDWICH 12

CHICKEN CAESAR WRAP 12

VEGGIE WRAP DF | VEG 11

SIDES

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 35 serves 10

with hemp poppy seed dressing

CHIPOTLE MASHED SWEET POTATOES GF | VEG 30 | 55 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 60 | 120 serves 12 | serves 24

HI-PROTEIN HEMP BROWNIE** 45 | 90 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. 7.17.2023