

### LUNCH BUFFET MENU

#### **INCLUDES**

One entrée, one salad, one side, dinner rolls, iced tea and water

# ENTREES

#### **ROASTED PORK TENDERLOIN**

slow-roasted pork tenderloin medallions topped with a house made balsamic cream sauce

SHAVED HAM served with house made orange glaze

#### CITRUS HONEY GLAZED SALMON

pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach [add \$1 per guest]

HERB-ENCRUSTED WHITE FISH mild, flaky white fish baked with fresh herb bread crumbs

ROAST BEEF & CHEDDAR SANDWICH thinly sliced chilled roast beef, sharp cheddar, lettuce, tomato, red onion, and horseradish sauce on baguette

ITALIAN TURKEY SANDWICH sliced turkey, spinach, red onion, tomato, mozzarella, and Italian vinaigrette served on baguette



CHICKEN MILANO lightly breaded chicken Bella breast topped with our creamy provel cheese sauce, mushrooms, and green onions

CHICKEN PARMIGIANO lightly breaded chicken breast topped with house made red sauce and provel cheese

CHICKEN STASILLI lightly breaded chicken breast in white wine lemon butter sauce with garlic, mushrooms, broccoli and a hint of red pepper

**BLACKENED CHICKEN** blackened chicken breast topped with house made Gorgonzola cream sauce and garnished with green onions

CHICKEN MUDIGA lightly breaded chicken breast, charbroiled and topped with provel cheese, mushrooms, prosciutto ham and a white wine lemon butter sauce

MEDITERRANEAN VEGGIE WRAP spinach, roasted red peppers, portabella mushrooms, red onion, feta cheese, kalamata olives and tzatziki sauce tucked inside a spinach tortilla

## SALADS

Enjoy our famous house salad featuring fresh lettuce, green onions, crispy prosciutto ham, a special blend of cheeses, and our house made Milano Dressing (sweet Italian vinaigrette)

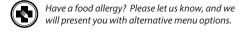
CAESAR House made Caesar dressing tossed with romaine lettuce, asiago cheese and seasoned croutons

Lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella POPPY SEED tossed in house made poppy seed dressing

GARDEN SALAD Fresh Lettuce, red onion, cucumber, carrots, tomatoes, and mozzarella served with guests' choice of house made ranch dressing or Milano Dressing (available for buffet service only)







### LUNCH BUFFET MENU CONT.

### SIDE DISHES

#### ITALIAN POTATOES

Red skin potatoes with onions and bell peppers

#### OVEN-ROASTED POTATOES **V**

Seasoned potatoes roasted in extra virgin olive oil

#### **LOADED MASHED POTATOES**

House made mashed potatoes with bacon, cheddar, and green onions

#### **SOUR CREAM & CHIVE MASHED** POTATOES

House made mashed potatoes with sour cream and chives

#### **CREAM CHEESE & BLACK PEPPER**

House made mashed potatoes with cream cheese and cracked black pepper

#### 

Thinly sliced potatoes baked in a cheese sauce

#### **CAVATELLI OR PENNE**

Cavatelli or penne noodles tossed in one of our house made sauces: Red Sauce, Meat Sauce, Alfredo Sauce, or Oil, Butter, Garlic sauce

#### GARLIC GREEN BEANS

Green beans sautéed with garlic, sweet balsamic, and diced mushrooms

#### **BACON GREEN BEANS**

Green beans sautéed in butter with bacon and onions

### ITALIAN ZUCCHINI

Sliced zucchini with garlic, onions, and herbs

#### VEGETABLE MEDLEY **V**

A colorful blend of seasonal veggies sautéed with butter

#### **BOURBON GLAZED CARROTS WITH ROASTED** PECANS **Q**

Roasted baby carrots in a sweet bourbon glaze with roasted pecans

#### **BROCCOLI CHEDDAR SOUP**

**CLAM CHOWDER** 

TOMATO BASIL SOUP

## PREMIUM STARCHES T DESSERTS Per Person

#### PASTA CON BROCCOLI

Cheese tortellini tossed in a creamy tomato sauce with broccoli, mushrooms, and touch of red chili flake and garlic



#### **TORTELLINI**

Beef, pork, and prosciutto tortellini tossed in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham

#### **CAJUN MAC N' CHEESE**

Cavatappi in a house made pepper-jack cheese sauce with Cajun spices and toasted seasoned bread crumbs

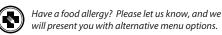
TIRAMISU • CANNOLI **CHEESECAKE • TURTLE BROWNIE** ASSORTED COOKIES



 $Consuming\ raw\ or\ under cooked\ Meats, Poultry, Seafood, Shell fish, or\ Eggs\ may\ increase\ your\ risk\ of\ food-borne\ illness.$ 







## APPETIZERS

Appetizers are priced at 25 pieces, and "trays" serve ~ 25 people each.

If you are planning a cocktail and hors d'oeuvre party, please contact Bella Catering for a custom-designed menu. Appetizer pricing does not include labor fees.

MILANO SALAD our famous Milano Salad

POPPY SEED SALAD lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella tossed in house made poppy seed dressing V

**SHRIMP COCKTAIL** chilled tail-on shrimp served with house made cocktail sauce and lemon wedges

**BLACKENED SHRIMP & PINEAPPLE** chilled tailless blackened shrimp and grilled pineapple bites

**SMOKED SALMON BITES** shaved smoked salmon and dill cream on a cucumber chip with capers

WHOLE SMOKED SALMON market-fresh smoked salmon served with capers, red onion, assorted crackers, and dill creme (serves ~ 100+)

**BRUSCHETTA DIP** seasoned diced tomatoes, fresh mozzarella, and basil tossed with garlic and olive oil, served with pita chips

MANGO SALSA house made mango salsa served with pita chips (seasonal)

FINGER SANDWICHES ham sandwiches and Turkey sandwiches on fresh rolls with cheese, served with mustard and mayonnaise

CAPRESE BITES fresh mozzarella, basil, tomato, and hard salami served on a pick and drizzled with balsamic reduction

FRUIT TRAY assorted seasonal fruit 

V

**COMBINATION TRAY** assorted cubed cheeses and seasonal veggies with ranch dip V

PREMIUM FRUIT & CHEESE TRAY assorted premium meats and cheeses, seasonal fruit, nuts, jam, and gourmet crackers, with pickles and olives

MINI CHEESECAKES two-bite mini cheesecakes in assorted flavors

MINI PIES one-bite assorted pies in miniature filo crusts **V** 

CRAB CAKES house mad miniature crab cakes topped with caper aioli

#### SPINACH ARTICHOKE MUSHROOMS

mushrooms stuffed with spinach, artichoke hearts, and a special blend of cheeses baked in house made red sauce with provel cheese

CRAB STUFFED MUSHROOMS mushrooms with crab cake stuffing baked in house made red sauce with provel cheese



TOASTED RAVIOLI our famous jumbo, SIGNATURE hand-breaded beef ravioli served with house made meat sauce

**GUACAMOLE WONTONS** crispy wontons stuffed with creamy guacamole and served with sweet jalapeño jelly V

MEATBALLS house made meatballs: Italian, Honey Buffalo, or Teriyaki (choose one)

CAPRESE SLIDERS melted fresh mozzarella, basil, pesto, and tomato on a seasoned bun or add Chicken

BBQ PULLED PORK SLIDERS tender BBQ pulled pork served on mini buns

**SPANAKOPITA** spinach and feta cheese in filo pastry **V** 

THAI PEANUT CHICKEN boneless chicken bites in a creamy Thai peanut sauce

FIRECRACKER SHRIMP shrimp in a sweet and mild Thai chili sauce

SPINACH ARTICHOKE DIP spinach and artichokes with a special blend of cheeses served with pita chips **v** 



**BEEF MILANO\*** beef tenderloin bites in our BEEF MILANO Secretarian Secret green onions

**PEPPER LOIN BITES\*** marinated beef tenderloin bites in cracked black pepper with red wine reduction

BACON-WRAPPED SCALLOPS scallops wrapped in crispy bacon served on picks

\* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.

# FOOD STATIONS Pricing is per person

**SLIDER BAR** hamburgers OR BBQ pulled pork sliders served on mini pretzel buns with choice of lettuce, tomato, pickle, sautéed onion, cheese, ketchup, mustard

NACHO/TACO BAR soft tortillas OR tortilla chips served with nacho cheese sauce, black olives, green onions, tomatoes, jalapeños, sour cream, grilled peppers & onions, seasoned beef and blacked chicken

MASHED POTATO BAR served with shredded cheese, green onions, mushroom gravy, bacon, sour cream, butter

MAC N' CHEESE BAR choice of Milano Sauce OR traditional cheddar cheese sauce with bacon, green onions, blackened chicken, seasoned bread crumbs, grated cheese

FRENCH FRY BAR sweet potato fries and waffle fries served with Milano Sauce, chili, green onions, garlic salt, ketchup, cinnamon & sugar, frosting glaze

FRY BAR toasted ravioli, mozzarella sticks, quacamole bites, and fried pickles with dipping sauces

PRETZEL BAR warm pretzels served with cheese sauce, whipped cream cheese, honey mustard, cinnamon & sugar, strawberry cream cheese

S'MORES BAR marshmallows, graham crackers, and assorted chocolate bars with open flame and sticks for roasting

COOKIES & MILK BAR assorted cookies and flavored milks Add \$ per person for Boozy Milk





