



DINNER MENU

Classic

One Salad, One Vegetable, One Starch, Two Entrées, Iced Tea & Water, Dinner Rolls, Coffee Station

Expanded

One Salad, One Vegetable, Two Starches, Two Entrées, Iced Tea & Water, Dinner Rolls, Coffee Station

Deluxe

One Salad, One Vegetable, Two Starches, Two Entrées (includes one specialty meat), Iced Tea & Water, Dinner Rolls, Coffee Station


TABLE SERVICE

Includes one standard entrée, vegetable, starch, and salad with china, silverware, water goblet, and linen napkin
Additional per guest for specialty meat entrée

ENTRÉES

PRIME RIB slow-roasted, thinly slice, and served with horseradish cream sauce


SOUTHWEST PORK TENDERLOIN blackened pork tenderloin medallions topped with a house made corn and poblano relish

 **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 WHITE FISH mild, flaky white fish in white wine lemon butter with capers and spinach

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

CHICKEN PARMIGIANO lightly breaded chicken breast topped with house made red sauce and provol 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 provol cheese, mushrooms, prosciutto ham and a white wine lemon butter sauce

DELUXE SPECIALTY MEAT

Deluxe Buffet Only

 **BEEF MILANO*** Beef tenderloin medallions topped with our creamy provol cheese sauce, mushrooms, and green onions

BEEF SOTTO* Beef tenderloin medallions topped with white wine lemon butter sauce, garlic, mushrooms, and cracked black pepper

PEPPERLOIN* Marinated beef tenderloin medallions rolled in cracked black pepper and topped with a red wine reduction

PETITE FILET* Hand-cut 6 oz beef tenderloin filet topped with garlic herb butter

HAND-CARVED PRIME RIB* Served with au jus and horseradish cream sauce

HAND-CARVED HAM Served with house made orange glaze

HAND-CARVED SMOKED TURKEY BREAST Served with Traditional Gravy

HAND-CARVED BEEF TENDERLOIN* Served with house made mustard sauce or mushroom gravy [choose one]

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



Bella Milano
Signature Items



Have a food allergy? Please let us know, and we will present you with alternative menu options.


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SALADS

THE *Milano* SALAD

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

POPPY SEED  Lettuce and spinach, red onions, toasted almonds and walnuts, dried cranberries and mozzarella 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)

STARCHES

ITALIAN POTATOES  Red skin potatoes with onions and bell peppers

OVEN-ROASTED POTATOES  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 MASHED POTATOES  House made mashed potatoes with cream cheese and cracked black pepper

POTATO GRATIN  Thinly sliced potatoes baked in a cheese sauce

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


VEGETABLES

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  A colorful blend of seasonal veggies sautéed with butter

BOURBON GLAZED CARROTS WITH ROASTED PECANS  Roasted baby carrots in a sweet bourbon glaze with roasted pecans

DESSERTS


Per Person

TIRAMISU • CANNOLI
CHEESECAKE • TURTLE BROWNIE
ASSORTED COOKIES

PREMIUM STARCHES

Additional \$2 Per Guest

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

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