



Bella
CATERING & EVENTS

BUFFET MENU

Minimum 20 person package, includes all equipment crockery and cutlery

MAINS

- Thai Green Chicken Curry w/ Eggplant and baby corn served w/ jasmine rice (GF & DF)
- Bella Signature Beef Lasagne w/ Roast Tomato, Béchamel, basil and Mozzarella
- Vegetarian Lasagne with Roast Tomato, Béchamel (V)
- Butter Chicken with Fragrant Rice
- Massaman Curry w/ slow braised beef and Lychee with Jasmine Rice
- Chicken Thigh fillet Cacciatore with Eggplant, Capsicum and Olive Passata served w/ Mash Potato (GF)
- Pumpkin and Chickpea Curry w/ Steamed Jasmine Rice (GF) (Vegetarian) (Vegan)
- Eggplant Parmigiana w/ fresh basil and sugo (V)
- Porcini Mushroom, kale, Ricotta and Parmesan Rotolo w/ Asparagus, Lemon, capers and sage butter (V)
- Crispy Skin Barramundi w/ saffron roasted Mediterranean vegetables
- Lemon Thyme Confit Chicken, Slow roasted Fennel, Potato and baby carrots w/ Sherry Vinaigrette Jus
- Pan Fried Chicken Pillard w/ zucchini, green beans, basil, lemon and toasted almonds
- Slow roasted Chicken w/ Mozzarella, Thyme and Garlic, Truss Tomato, Polenta and Salsa Verde
- Goat Curry Rezala cooked in fresh ginger, cassia, cumin and yoghurt served with fragrant rice
- Five Spiced Whole Chinese Duck w/ orange served with Asian greens
- Rigatoni w/ saffron roasted vegetable, fresh Basil, Olives, Preserved Lemon and Danish Feta

SALAD

- Pearl Barley, Asparagus, Green Bean, Blackcurrants, Beetroot, Baby Spinach and Danish Feta salad w/ Balsamic Olive Oil Dressing (V)
- Shredded Roasted Duck and Mango Salad with Water Chestnuts, Aromatic Asian Herbs and Lime Hoi Sin
- Cous Cous w/ Chermoula Spiced Roast Vegetables, Chickpeas, dates, Cumin roasted cauliflower and Pistachio, served with Preserved Lemon Dressing
- Roast Chicken Pasta Salad w/ Rocket, Chilli, Basil, Almond Pesto, Sundried Tomatoes, Toasted Almonds and Parmesan
- Crispy Chicken Salad w/ Asian herbs, Green Beans, Jasmin Infused Cranberries and Chinese Black Vinegar Dressing
- Roasted Cauliflower and Cumin salad, roasted Chickpeas, mint, rocket and Lemon Yoghurt & Tahini Dressing
- Raw Vegetable Salad w/ Baby spinach, shaved fennel, Persian Figs, raw nuts, toasted seeds, organic Apple Cider Vinegar, lemon and wild honey
- Lemongrass Beef Sirloin w/ vermicelli noodle, capsicum, bean sprouts, wombok, cucumber, coriander, mint, sweet chilli Dressing (Gluten Free)
- Baby Beetroot salad w/ Danish Feta, Candied Walnuts, Tomato and Green Beans w/ Lemon Dressing
- Roasted Farm Salad w/ Pumpkin, Chat Potatoes, carrot, parsnips, Capsicum, Spanish Onion, Corn and Beetroot with Balsamic Dressing
- Rocket and Green Apple salad with shaved Pecorino, Candied Walnuts and Red Wine Seeded Mustard Vinaigrette
- Caesar Salad with Shredded Chicken, Crispy Bacon, Pecorino Cheese, Boiled Egg and house made Caesar dressing

DESSERT

- Fruit Platter w/ seasonal and exotic fruits
- Selection of imported and local Cheeses with Lavosh crackers, Grissini Sticks and assorted dried fruits and nuts
- Baked Lemon Tart with Blueberries
- Orange and Almond Cake with Ginger and Frangelico Syrup
- Bella Tiramisu served individually in a glass
- Vanilla Buttermilk Panacotta with Fresh Berries and Honey
- Dark Chocolate Mousse with Salted Caramel Fudge and Pistachio Praline

BUFFET MENU PRICES

All prices are exclusive of GST

Minimum 20 person order

Bread and butter portions included

Hot Sides can be substituted for items on Salad menu

Choice of:

1 Main & 1 Salad or Side	\$26.50 pp
2 Mains & 2 Salads or Sides	\$35.50 pp
2 Main, 2 Salads or Sides & 1 Dessert	\$41.50 pp
3 Mains, 2 Salads or Sides & 2 Desserts	\$49.50 pp
4 Hot Dishes, 3 Salads or Sides & 2 Desserts	\$72.00 pp