

# BELLINI'S

## [cocktail events]

### [hors d'oeuvres]

Arancini, Brushetta, Spanakopita, Veal  
Meatballs, Red Pepper & Pesto Focaccia,  
Pear & Gorgonzola Pastry  
**12.00/dozen**

Smoked Salmon & Herb Cream Cheese,  
Fresh Mozzarella & Roasted Red Pepper,  
Crab stuffed Mushrooms,  
Balsamic glazed Pork Tenderloin,  
**15.00/dozen**

Jumbo Shrimp Cocktail, Peppered Filet Mignon, Mini Crab Cakes  
Sesame seared Ahi Tuna, Bacon wrapped Scallops, Vegetable Spring Rolls  
**18.00/dozen**

*All priced per dozen with a minimum order of three dozen per item. Please consult our Banquet Manager for additional selections. Excellent to accompany any on premise dinner, as a late afternoon cocktail reception, or available delivered for your in house event.*

### Antipasto Platters

Assorted Italian meats, imported cheeses, fresh vegetables, and gourmet crackers.

*Small - \$29.95 Large - \$49.95*

### Fruit & Cheese Platters

Diced seasonal fruit with bite sized cheese and gourmet crackers.

*Small - \$24.95 Large - \$45.95*

### Chef's Carving station

Choose from beef tenderloin, roast turkey, glazed pork tenderloin, and other favorites carved fresh by one of our chef's.

*Sirloin - \$5.95 Tenderloin - \$7.95 Roast Turkey - \$4.95 Pork Tenderloin - \$5.95*

### Chef's Pasta station

Homemade sauces, fresh vegetables, meats, and seafood, cooked tableside with imported Italian pasta.

*Vegetable, Chicken & Seafood - \$5.95 Vegetable & Chicken - \$3.95*

### Antipasto tables

Assorted Italian meats and imported cheeses, marinated vegetables, garden fresh fruit, and other select bite sized appetizers elegantly arranged on a showpiece table.

*\$4.95 (minimum of 25 people required)*

*Carving station, Pasta station, and Antipasto tables are priced per person. Carving and Pasta stations require a minimum of 30 people. Please consult a manager. Available in house (based on space), or for off-premise events.*

# BELLINI'S

## [family style dining]

Customize your own family style dinner with our Chef's selections. Choose two salads, two pastas and three classico selections and end the night with our dolce selection.

### [insalata]

Insalata Balsamic  
Insalata Ceasar  
Insalata Caserta

Zeppa (1.00/pp)  
Prodotto (2.00/pp)  
Mediterranea (2.00/pp)

### [pasta]

Penne Bolognese  
Cavatelli w/sausage & tomato  
Raccolto (Vegetable)  
Rigatoni alla Vodka

Penne Carbonara  
Linguine Pesto  
Chicken Tortelloni (1.00/pp)  
Seafood Cioppino (3.00/pp)

### [classico]

Chicken Francese  
Chicken Parmigiano  
Pork Marsala  
Chicken Cacciatore  
Shrimp Scampi  
Baked Melanzana

Chicken & Shrimp Napolitan  
Baked Sausage and Peppers  
Veal Rollatini (2.00/pp)  
Veal & Peppers Cacciatore (2.00/pp)  
Veal Parmigiano (2.00/pp)  
Beef Tenderloin in a Chianti sauce (4.00/pp)

### [dolce]

A collection of biscotti, cannolis and mini cheesecakes.  
Fresh brewed coffee and tea is included with the buffet packages.

**\$23.95 per person**

*Family style packages are per person and are hosted on premise only. For off-premise buffet information please consult a Banquet Manager. Menus can be custom tailored to accommodate any event. A minimum of 25 people is required for the family packages and can not be offered on Friday and Saturday during dinner hour.*

*Room Fees may apply.*