

*Bello
Vita*
VENUE



THE
WOODLANDS

Catering Menu

559.372.9822

4211 W Goshen Ave Visalia, CA 93291

www.bellovitavenue.com

www.thewoodlandsvisalia.com

Breakfast

Classic Breakfast \$15

Potato hash browns, scrambled eggs, bacon or sausage, side of fresh fruit

Brioche French Toast \$14

Served with whipped butter, maple syrup and chopped walnuts

Chicken & Waffles \$15

Belgian waffle, southern fried chicken breast and a sunny egg. Maple syrup and whipped butter on the side

Breakfast Burrito \$14

Scrambled eggs, mozzarella cheese, hash browns, your choice of meat (bacon or steak) and side of salsa

Avocado Croissant \$14

Hardwood smoked bacon, avocado, soft scrambled eggs dressed in arugula, tomato and spicy sambal aioli

Morning Fresh \$10

Greek yogurt, seasonal fruit, house granola, drizzled with 100% pure maple syrup

Bagel Bar \$10

Freshly baked bagels with choice of gourmet cream cheese.

Continental Breakfast \$12

assorted breakfast pastries including chocolate croissants and danish, butter and jam.served with berry crunch granola parfait with whole fruit.

Beverages

Coffee Station

Fresh coffee serviced with cream, whole milk & non fat milk, sugar, Splenda, cups & stirrers
\$3 per person

Orange Juice or Cranberry Juice

\$3 per person

minimum of 10 guests

Hor D'ouvres & Bites

Buffalo Cauliflower Bites \$3

Breaded Cauliflower tossed in a buffalo sauce

American Slider \$6

mini Max's roll, angus beef patty, lettuce, tomato, cheddar cheese, mayo, mustard

Pulled Pork Slider \$6

mini Max's roll, pineapple jam, pulled pork, pickle, coleslaw

Roasted Garlic Bruschetta \$4

Brie cheese roasted garlic halve apple and caramelized walnuts

Traditional Bruschetta \$3

Thin slices of ciabatta bread topped with pesto sauce, garlic, tomatoes, basil and cheese

Stix \$3

- Cilantro Lime Chicken-in a creamy cilantro lime sauce
- Thai chicken Breast-in a rich chipotle sauce
- Grilled beef in Jack Daniels sauce
- Pork Tenderloin-in a port wine gravy

Coconut Prawns \$4

Coconut breaded prawn with a mango chutney

Andouille Prawns \$4

Prawn wrapped over andouille sausage drizzled with a sweet chili glaze

Bars

Taco Bar, \$19

- Beef
- Chicken
- Shrimp (\$2 additional)

Includes: red cabbage, cheese, chipotle sauce, pico de gallo

Choose 1

Cilantro lime rice

Mexican Rice

Choose 1

Black Beans

Pinto Beans

Corn Sucatash

Burger Bar, \$27

- Certified Angus Beef Patty
- Grilled Chicken Breast
- Veggie

includes: lettuce, tomato, red onion, cheese, pickles, ketchup, mayo, mustard

Bacon or Avocado \$3 extra pp

Fresh Fruit

Choose 1

Sweet potato fries

French fries

Tator tots

includes house beverage service of water & tea

Buffett Entree's

Chicken, Pork or Steak, \$27

Choose 1 Protein:

- Chicken Parmesan
- Chicken Picatta
- Chicken Marsala
- Blackened Chicken
- Pork Tenderloin
- 8 oz filet (market pricing)

Choose 1

- Green Beans
- Mixed Grilled Veggies (red bell pepper, zucchini, squash)
- Broccolini
- Asparagus \$2 extra
- Brussel Sprouts \$2 extra

Choose 1

- Roasted New Potatoes
- Scalloped Potatoes
- Garlic Mashed Potatoes

Choose 1

- Caesar Salad
- House Salad with ranch or balsamic vinaigrette dressing

Bread with butter

includes house beverage service of water & tea

Plated Entree's

Plated Entree, \$41

Choose 1

- 8 oz Filet Mignon
- 4 oz Chicken Breast and 4 oz Filet

Choose 1

- Green Beans
- Mixed Grilled Veggies (red bell pepper, zucchini, squash)
- Broccolini
- Asparagus \$2 extra
- Brussel Sprouts \$2 extra

Choose 1

- Roasted New Potatoes
- Scalloped Potatoes
- Garlic Mashed Potatoes

Choose 1

- Wedge Salad- crisp iceberg lettuce, chpped bacon, grape tomatoes, onion straws, blue cheese crumbles and dried cranberries tossed with a blue cheese ranch dressing
- Pear & Walnut Salad- Fresh, juicy pear slices and caramelized walnuts with mixed greens, red onions, feta cheese, tomatoes and blackened chicken in a tangy honey mustard dressing
- Grilled Romaine Ceasar

Bread & Butter