



CATERING SERVICES

Lisa Ergen | Lead Specialist
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SUR

BY VITA BELLA

◆ A SOPHISTICATED CULINARY EXPERIENCE ◆

At SUR By Vita Bella Catering, we offer a variety of catering services designed to make your event unforgettable. The following is information on our expertise in service and events.

FAMILY STYLE DINING Create a warm, communal atmosphere with our elegant family-style meals.

FOOD STATIONS Add excitement with custom food stations where guests can indulge in freshly prepared dishes.

BUFFET CATERING Enjoy a diverse selection of gourmet dishes presented in a beautifully arranged buffet.

PLATED MEAL CATERING Treat your guests to an exquisite, restaurant-quality dining experience with our plated meal service.

CHARCUTERIE BOARDS Delight in artfully crafted charcuterie boards featuring premium meats, cheeses, and accompaniments.

DESSERTS & CAKES Indulge in decadent desserts and custom wedding cakes that are as beautiful as they are delicious.

CORPORATE GIFTING Enhance your corporate events with bespoke gifting options, designed to leave a lasting impression on your guests or clients.

GUEST AMENITIES Ensure your guests feel truly pampered with thoughtful amenities, tailored to elevate their experience and make your event unforgettable.

WHITE GLOVE SERVICE Cocktail hour service with passed apps and drinks.

PERSONALIZED WEDDING AND CORPORATE CATERING WITH A WARM TOUCH

Not sure where to start? Don't worry—we're here to guide you through the process. We are dedicated to creating a customized experience that reflects your unique style and vision. Our warm, attentive staff takes pride in their attention to detail, ensuring that every aspect of your event is executed to perfection.

Contact Us Today

Ready to start planning? Contact SUR Catering today to discuss your event. Whether you're hosting a wedding, corporate event, or private party, we're the caterer you've been looking for. If you don't see what you are looking for in our offering, please reach out. We will cater to your needs.

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APPETIZERS



HOT HORS D'OEUVRES



priced per 30 servings

VITA BELLA SAUSAGE STUFFED MUSHROOM CAPS

Asiago Sauce or Marinara

CRAB RANGOON

PETITE GOUDA SOUFFLE

CRAB CAKES

Romesco Aioli

CREAM CHEESE WONTON

Smoked Pineapple Relish

FLAMING JUMBO SHRIMP

BOURBON MAPLE PORK BELLY SKEWERS

SMOKED GOUDA ARANCINI

BEEF WELLINGTON BITES

Horseradish Cream

GRILLED CHEESE & TOMATO SOUP CUPS

Mini Grilled Cheese Sandwich Bites,
Creamy Tomato and Bell Pepper Soup, Micro Basil

SWISS CHEESE PUFFS

French Choux Puff Pastry, Gruyere Cheese, Sea Salt
Caraway Seeds

PROSCIUTTO & ASPARAGUS CREPE BITES

Savory French Crepes, Grilled Asparagus Spears,
Prosciutto Ham, Boursin Cheese Mousse, Chives

EGG ROLLS

Pork or Vegetarian

SIGNATURE VB MEATBALLS

Porcini Cream or Marinara

CHICKEN SATAY

Thai Curry Peanut Sauce

COCONUT SHRIMP

Hennessy Habanero Butter or Plum Sauce

WINGS

Buffalo, Garlic Parmesan, Rotisserie

MINI CLASSIC NEW ENGLAND LOBSTER ROLL

MINI CHEESEBURGER BITES

BITE SIZE MEATBALLS

Italian Marinara or Swedish Gravy

GRILLED RADICCHIO BUNDLES

Radicchio Leaves, Fontina Cheese, Fig Spread,
Prosciutto Ham, Balsamic Reduction

MUSHROOM & BRIE BRUSCHETTA

Crostini Toast, Roasted Mushrooms, Marsala Wine,
Shallots, Tarragon, Brie Cheese, Microgreens



COLD HORS D'OEUVRES



priced per 30 servings

SHRIMP COCKTAIL BLOODY MARY

FRUIT SKEWERS

BRUSCHETTA

CAPRESE SKEWERS

DEVILED EGGS

CARPACCIO AU POIVRE

HONEY GINGER TUNA CRUDO

Wonton Crisp

VEGETABLE SHOOTER

Julienne Vegetables, Ranch

SALMON CUCUMBER BITES

Smoked or Gravlox, Boursin

PASTRAMI WRAPPED PICKLES

Creamed Cheese, Dill

MINI SANDWICH BITES

Turkey, Ham, Chicken, American, Provolone

TRUFFLE HONEY GOAT CHEESE CROSTINI

Fig Conserve Chopped Walnuts

SMOKED SALMON CROSTINI

Dill-Chive Creme Fraiche, Capers



THE CLASSICS



SPINACH & ARTICHOKE DIP

Served Warm in a Hollowed-Out Sourdough Bread Bowl, Bread Cubes for Dipping

BREAD DIP

Hollowed-Out Sourdough Bread Bowl, Ham, Mayonnaise, Onion, Dill, Bread Cubes for Dipping

DEVILED EGGS

The Classic with a Sprinkle of Paprika
OPTIONS: Bacon or Chive Topped

POTATO SKINS

Crispy Baked Potato Skins filled with Classic Toppings of Cheddar Cheese, Bacon Bits, Chives, Sour Cream

CHEESE BALLS

Chopped Pecans or Bacon Bits, Cream Cheese, Cheddar Cheese, Jalapeno Option

PIGS IN A BLANKET

Mini Cocktail Wieners or Little Smokies, Puff Pastry

COCKTAIL MEATBALLS | COCKTAIL WIENERS

Barbeque or Chili Sauce

MINI QUICHES

Cheese or Vegetable Options

SHRIMP COCKTAIL

Horseradish-Spiked Cocktail Sauce

STUFFED MUSHROOMS

Sausage and Cream Cheese Mixture

SEVEN LAYER DIP

Tex Mex Favorite, Distinct Layers of Refried Beans, Guacamole, Sour Cream, Cheese, Tomato, Black Olive, Ground Beef or Chicken Options, Served with Tortilla Chips



DISPLAYS & BOARDS



CHARCUTERIE BOARDS

priced per 30 servings

CHEESE & CRACKERS

MEAT, CHEESE & CRACKERS

CRUDITES & RANCH

CHARCUTERIE BOARD

LOCAL SAUSAGE BOARD

Italian and German Sausages, Giardiniera Relish, Assorted Mustards, Pickled Onions, Sautéed Peppers and Onions- Crusty Bread

SIGNATURE SEAFOOD DISPLAY

priced per 30 servings

CLASSIC COCKTAIL SHRIMP

2 pieces per person

EAST COAST OYSTERS

1 per person

SEASONAL CEVICHE

Fried Saltines, Tortilla Chips, Zing Zang Cocktail Sauce
Mini Tabasco Bottles

UPGRADES

KING CRAB LEG DISPLAY

Crab Claws

LUXURY SEAFOOD TOWER

Jumbo Shrimp - 2 per person
Crab Claws - 2 per person
Lobster Tail - 1/2 tail per person
East Coast Oysters - 1 per person

SMOKED SALMON DISPLAY

priced per 30 servings

SMOKED SALMON

House Smoked Salmon, Lemon Dill Crème, Lavash, Crostini, Lemon Slices, Capers, Chives, Thin Sliced Red Onions, Shaved Cured Egg Yolk

SMOKED SALMON

Almond Whipped Boursin, Imported Crackers



MAINS & SIDES



ENTRÉES

priced per person

ROASTED CAB STRIP LOIN

Lobster American
Horseradish Butter
Jumbo Lump Crab Hollandaise, Serrano
VB Butter Mushrooms
Onion Gratinée

PASTRAMI CURED SHORT RIBS

SALMON A LA PLANCHA

Basil Blanc, Vermouth, Butter Emulsion,
Tomato Confit

Piccata, Brown Butter, Caper, Lemon,
Fine Herbs

Florentine, Spinach, Roasted Tomatoes,
Champagne, Cream

Dijon Mint Sauce

Hickory Agrodolce, Balsamic, Smoke,
Honey, Chile Butter Emulsion

HALIBUT

Signature Red Pepper Sauce

ROASTED SEA BASS

She-Crab Beurre Blanc

NDUJA PACIFIC MUSSELS

CHICKEN PICCATA

Brown Butter, Capers, Chervil

CHICKEN MARSALA

Portobello, Rich Cream, Fine Herbs

SALTIMBOCCA

Barigoule, Artichoke Roasted Pepper Blanc

CALVADOS PORK BELLY

Crackling Crust, Brandy Apple Cream

ACCOMPANIMENTS

priced per person

BOURSIN WHIPPED POTATOES

POMMES PAVE (AU GRATINS)

FINGERLING CONFIT

CRISPY BRUSSELS & DUROC

TRUFFLE GNOCCHI

ROASTED ASPARAGUS

HARICOT VERTS Honey Toasted Almonds

HONEY HERB ROASTED CARROTS w/TOPS

WILD RICE PILAF Forest Mushrooms

SAFFRON RICE

PASTA

priced per person

LASAGNA BOLOGNESE

SPAGHETTI BOLOGNESE

TILLAMOOK MAC & CHEESE

SAUSAGE AND PEPPERS

House Sausage, Smoked Red Sauce

SMOKED POACHED LOBSTER

CHICAGO ALFREDO

Parmesan, Cream, Garlic

CHICKEN GNOCCHI

Asiago White Sauce

CREAMY PESTO LINGUINE

House Pesto, Cream

◆◆◆ SALADS & SANDWICHES ◆◆◆

◆ SALADS ◆

priced per person

SUR SALAD

Garden Mix, Tomatoes, Black Olives, Red Onion, Pepperoncini, House Dressing

SUR CHOPPED SALAD

Garden Mix, Cauliflower, Cucumber, Red Onion, Tomatoes, Pepperoncini, Green Olives, Provolone, Salami, Creamy Dressing

ANTIPASTO

Romaine, Pepperoncini, Tomatoes, Red Onion, Kalamata, Provolone, Salami, Pepperoni, Prosciutto, Balsamic Vinaigrette

BAKLAVA STAWBERRY FETA SALAD

WALDORF SALAD

Red and Green Grapes, Celery, Apples, Candied Walnuts, Sweetened Yogurt Sauce

SUR CAESAR

Romaine Lettuce, Parmesan, Herb Croutons, Fresh Squeezed Lemon, Signature Caesar Dressing

MEDITERRANEAN SALAD

Seasonal Greens, Cherry Tomato, Black Olive, Red Onion, Red Bell Pepper, Cucumber, Feta Cheese, Greek Vinaigrette

SUR COBB SALAD

Romaine Lettuce, Bacon, Tomato, Pickled Onions, Dehydrated Corn, Pepitas, Guacamole, Queso Fresco, Hard Boiled Egg, Fried Tortilla Strips, Buttermilk Chipotle Dressing

ITALIAN SALAD

Seasonal Greens, Heirloom Tomato, English Cucumber, Red Onion, Kalamata Olives, Pepperoncini, Italian Dressing

MINI WEDGE SALAD Iceberg Lettuce, Roma Tomato, Duroc Lardons, Egg, Onion, Blue Cheese Dressing

◆ SANDWICHES ◆

priced per 30 servings

PORK BELLY & BRIOCHE

Bourbon Maple, Gruyere, Slaw

HONEY ALMOND CHICKEN SALAD

Wild Rice Cranberry Sourdough

SMOKED TURKEY & BRIOCHE

Bourbon Cranberry, Brie

GREEK VEGGIE SANDWICH

Baby Spinach, Sundried Tomato, Red Onion, Roasted Yellow Bell Pepper, Feta Cheese, Hummus Spread, Whole Grain Bread

TURKEY CLUB

Dijon Aioli Sourdough

MEATBALL SUB

Marinara, Mozzarella, Baguette

BLT

Garlic Aioli Sourdough

GRILLED CHICKEN

Pesto, Provolone, Brioche

◆◆◆ BUFFET & FAMILY STYLE MENU ◆◆◆

Choose from the following selections to create the perfect buffet. Inclusive with all buffets are chafing dishes, decorative buffet decor, risers, serving platters, chafer fuel and serving utensils. Buffets can be served on a kitchen island within the confines of your home or on skirted buffet tables. Complimentary fresh and silk floral arrangements included with all buffets.

◆ BEEF SELECTIONS ◆

We proudly serve Prime Snake River Farms Products

FILET & BACON WRAPPED SHRIMP

Petite Beef Tenderloin, Two Jumbo Mexican Shrimp, Applewood Smoked Bacon, BBQ Glaze

BLUE CHEESE CRUSTED FILET

Petite Beef Tenderloin, Gorgonzola, Dijon Mustard, Garlic, Thyme, Panko Breadcrumbs

BEEF TENDERLOIN BOURGUIGNON

Tenderloin Tips, Pearl Onions, Baby Carrots, Thyme, Mushrooms, Red Wine Sauce

NEW YORK PIZZAIOLA

Sous-vide New York Strip, Peppers, Onions, Garlic, Chile Flakes, Basil, Marinara Sauce

HAWAIIAN RIBEYE

Ribeye, Pineapple Juice, Brown Sugar, Ginger, Garlic, Sweet Soy Glaze, Green Onions

STUFFED BEEF BRACIOLE

Flank Steak, Parmesan, Pine Nuts, Parsley, Breadcrumbs, Marinara Sauce

BELGIAN STYLE MEATBALLS

Beef and Pork Meatballs, Mustard, Shallots, Cream, Tomato Paste, Worcestershire, Beef Stock

BALSAMIC & BROWN SUGAR SHORT RIBS

Braised Short Ribs, Red Wine, Beef Stock, Balsamic, Vinegar, Brown Sugar, Red Wine, Thyme

◆ CHICKEN SELECTIONS ◆

We Proudly Serve Red Bird Chicken

LEMON & ARTICHOKE CHICKEN

Chicken Breast, White Wine, Chicken Stock, Shallots, Artichoke Hearts, Capers, Butter, Parsley

TUSCAN CHICKEN BREAST

Chicken Breast, Sun-dried Tomato, Garlic, Shallots, Basil, Chicken Stock, Cream

CHICKEN SALTIMBOCCA

Chicken Breast, Prosciutto Ham, Fresh Sage, Shallots, Chicken Stock, Marsala Wine

INDIAN BUTTER CHICKEN

Cubed Chicken Breast, Yogurt, Tomatoes, Ginger, Garlic, Indian Spices, White Rice

MOM'S CHICKEN DIVAN

Rotisserie Chicken Breast, Cheddar Cheese, Béchamel Sauce, Broccolini Spears, Garlic Bread Crumb Topping

CHICKEN COQ AU VIN

Chicken Thigh, Bordeaux Wine, Chicken Stock, Bacon, Carrots Pearl Onions, Mushrooms

SAMBAL CHICKEN SKEWERS

Marinated Chicken Thigh, Sriracha Chile Paste, Brown Sugar, Ginger, Rice Vinegar, Sweet Chile Sauce

BARBECUE APRICOT CHICKEN

Chicken Thighs, Apricot Puree, Balsamic Vinegar, Fresh Rosemary

CHICKEN FLORENTINE

Chicken Breast, Ricotta Cheese, Garlic, Spinach, Parmesan Cream Sauce

◆ PORK SELECTIONS ◆

We Proudly Serve Compart Duroc Pork Products

ST. LOUIS SPARE RIBS

Smoked Pork Ribs, Texas Barbecue Sauce

PORK BELLY

Crackling Pork Belly, Maple Bourbon Reduction

SOUTHWESTERN STUFFED PORK LOIN

Pork Loin, Chorizo, Cornbread, Onion, Cilantro, Fresh Corn, Apple, Pico de Gallo

BACON WRAPPED PORK TENDERLOIN

Pork Tenderloin, Applewood Smoked Bacon, Rosemary Apricot Barbecue Sauce

◆◆◆ BUFFET & FAMILY STYLE MENU ◆◆◆

◆ CARVING STATIONS ◆

Choose from the following selections of whole cuts carved to order for your guests.

GARLIC-HERB RUBBED BEEF TENDERLOIN

MUSTARD-PEPPERCORN BEEF TENDERLOIN

ADOBO CHILE RUBBED NEW YORK STRIP LOIN

HORSERADISH CRUSTED STANDING RIB ROAST

DOUBLE THICK RIB-EYE COWBOY STEAK

SMOKED SPICE RUBBED BEEF BRISKET

24 HOUR MARINATED FLANK STEAK

SALT & PEPPER DENVER STEAK

APPLE, BACON & FIG STUFFED PORK LOIN

CIDER BRINED DOUBLE CUT PORK CHOP

BBQ BACON WRAPPED PORK TENDERLOIN

SPIRAL CUT HONEY BAKED HAM

HERB STUFFED TURKEY BREAST ROULADE

GINGER-SOY GLAZED WHOLE SALMON

ROASTED JUMBO MEXICAN SHRIMP

JUMBO DRY PACKED SEA SCALLOPS

Accompanied with a sauce served on the side.

BROWN MUSHROOM CHASSEUR

HOUSE MADE STEAK

BEEF AU JUS

BEARNAISE SAUCE

GREEN ONION CHIMICHURRI

PINEAPPLE & MANGO SALSA

APRICOT-BALSAMIC BBQ

TEXAS STYLE BBQ SAUCE

CHIPOTLE COCKTAIL SAUCE

HERB BUTTER

GORGONZOLA BUTTER

CLASSIC WHITE GRAVY

RED PEPPER JELLY



◆◆◆ BUFFET & FAMILY STYLE MENU ◆◆◆

◆ SALAD BOWLS ◆

Select from the following seasonal farmers market greens and vegetables

CAESAR SALAD

Crisp Romaine Lettuce, Focaccia Croutons, Parmesan Cheese, Lemon, Signature Salad Dressing

KALE & QUINOA SALAD

Curly Kale, Napa Cabbage, Quinoa, Red Grapes, Smoked Almonds, Roasted Red Bell Pepper, Cranberries, Red Wine Vinaigrette

WINTER GREEN SALAD

Seasonal Greens, Matchstick Apples, Candied Pecans Dried Cherries, Domestic Blue Cheese, Cinnamon Honey Vinaigrette

ITALIAN GREEN SALAD

Seasonal Greens, Heirloom Tomatoes, English Cucumbers, Red Onions, Nicoise Olives, Italian Dressing

ASIAN GREEN SALAD

Romaine Lettuce, Shaved Carrots, Red Cabbage, Peanuts, Green Onions, Edamame, Yellow Bell Peppers, Ginger Miso Dressing

ROMAINE WEDGES

Baby Gem Lettuce, Tomato, Hardboiled Egg, Shaved Carrot, Red Onion, Corn Nuts, Creamy White Cheddar Dressing

MEXICAN STREET CORN PASTA SALAD

Yukon Gold Potatoes, Roasted Corn, Hardboiled Eggs, Red Onions, Queso Fresco, Chipotle Aioli Dressing, Hot Sauce, Lime

ANTIPASTO PLATTER

Shredded Iceberg, Fresh Mozzarella, Salami, Cherry Tomato, Roasted Bell Peppers, Giardiniera, Pepperoncinis, Nicoise Olives, Red Wine Vinaigrette

NICOISE PLATTER

Poached Yellowfin Tuna, Hard Boiled Eggs, Cherry Tomato, Yukon Potatoes, Haricot Verts, Nicoise Olives, Bibb Lettuce, Sherry Mustard Vinaigrette

POTATO GREEN BEAN SALAD

Boiled New Potatoes, Green Beans, Cherry Tomato, Fresh Dill, Dijon Mustard Vinaigrette

ASIAN SLAW

Shredded Cabbage, Carrots, Red Bell Peppers, Edamame, Scallions, Peanuts, Cilantro Ginger Dressing

KALE & CABBAGE SLAW

Shredded Savoy Cabbage, Emerald Kale, Buttermilk Pickle Dressing, Sesame Seeds

SOUTHWESTERN PASTA SALAD

Corkscrew Pasta, Roasted Corn, Roasted Poblano Peppers, Charred Red Onions, Queso Fresco, Pistachio, Cilantro Pesto

WALDORF SALAD

Red and Green Grapes, Celery, Apples, Candied Walnuts, Sweetened Yogurt Sauce

◆ BREAD BOARD ◆

Add local extra virgin olive oil or whipped butter

ROSEMARY FOCACCIA

FRENCH BAGUETTE

BRIOCHE ROLLS

9 GRAIN OVAL LOAF

COUNTRY LOAF

SOURDOUGH LOAF

KALAMATA OLIVE LOAF

PARMESAN BREADSTICKS

◆◆◆ BUFFET & FAMILY STYLE MENU ◆◆◆

Choose from the following selections to complete your buffet

◆ SIDE DISH - STARCH ◆

SIGNATURE MASHED POTATOES

Yukon Gold Potatoes, Fontina Cheese, Black Pepper
Garlic Infused Cream

BOURSIN & BUTTERMILK MASH

Russet Potatoes, Boursin Cheese, Buttermilk,
Cream, Golden Crust, Chives

CAULIFLOWER & PARSNIP MASH

Pureed Cauliflower, Parsnips, Cream, Thyme,
Butter, Chives

FRENCH ONION TWICE BAKED POTATO

Russet Potatoes, Gruyere Cheese, Chives
Caramelized Onions, Butter

DUO POTATO GRATIN

Russet Potatoes, Garret Yams, Garlic Cream,
Fresh Thyme, Gruyere Cheese

PEARL COUSCOUS & CHICKPEAS

Toasted Couscous, Garbanzo Beans, Cumin, Tomato,
Vegetable Stock, Feta Cheese, Chives Cheese

CAULIFLOWER & SQUASH GRATIN

Baked Cauliflower Florets, Vegetable Stock,
Butternut Squash Purée, Thyme, Cream,
Gruyere Cheese

CANDIED COCONUT YAMS

Pureed Yams, Brown Sugar, Butter, Cinnamon,
Condensed Milk, Toasted Coconut, Pecans

GREEN CHILE MAC & CHEESE

Elbow Macaroni, Green Chile Sauce, Pepper Jack,
White Cheddar, Béchamel Sauce, Breadcrumbs

GREEN SUMMER ORZO

Pasta Rice, Spinach, Shallots, Lemon, Parmesan,
Chicken Stock, Peas, Mint

CILANTRO LIME RICE

Long Grain Rice, Chicken Stock, Spinach, Cilantro,
Cumin, Lime

WILD MUSHROOM RICE

Organic Wild Rice, Cremini Mushrooms, Almonds,
Chicken Stock, Thyme, Green Onion

SAVORY BREAD PUDDING

Noble Baguette Bread, Mushrooms, Onions, Celery,
Sage, Creamy Mushroom Sauce, Parmesan Cheese

◆ SIDE DISH - VEGETABLE ◆

Certain ingredients might change due to seasonal availability

LEMON BROCCOLINI SPEARS

Grilled Baby Broccoli Spears, Lemon Zest, Extra
Virgin Olive Oil, Chile Flakes, Parmesan Cheese

ASPARAGUS PANGRATTATO

Roasted Asparagus Spears, Breadcrumbs,
Prosciutto, Sesame Seeds, Pecorino Romano

HONEY BALSAMIC BRUSSEL SPROUTS

Roasted Brussel Sprouts, Local Honey, Garlic,
Balsamic Vinegar, Dijon Mustard, Lemon

GREEN BEANS & MUSHROOMS

Haricot Verts, Forest Mushrooms, Gouda Cheese,
Cream, Crispy Fried Shallots

CARROTS & ASPARAGUS

Sautéed Baby Carrots, Asparagus Tips, Butter,
Orange Zest- Carrot Juice, Chives

SPICE RUBBED BABY CARROTS

Whole Roasted Baby Carrots, Coriander Seed,
Mustard Seed, Fennel Seed, Peppercorn,
Extra Virgin Olive Oil

CREAMED SPINACH

Fresh Baby Spinach, Onions, Garlic, Mozzarella,
Parmesan, Milk, Nutmeg

KUNG PAO CAULIFLOWER

Potato Starch Crusted Taiwanese Cauliflower,
Peanuts, Green Onions, Red Chiles, Sweetened
Soy Glaze, Sesame Seeds, Green Onions

CALABACITAS

Sautéed Zucchini, Yellow Squash, Garlic, Cilantro
Fresh Corn Poblano peppers, Mexican Crème,
Queso Fresco

BROCCOLI RABE

Sautéed Rapini, Garlic, Chile Flakes, Lemon,
Extra Virgin Olive Oil

JULIENNE VEGETABLE MEDLEY

Thinly Cut Zucchini, Yellow Squash, Garlic, Butter,
Baby Carrots, Red Onion, Parsley

RATATOUILLE

Zucchini, Eggplant, Peppers, Onion, Garlic, Tomato
Sauce, Fresh Basil

BOK CHOY & SHITAKE MUSHROOMS

Baby Bok Choy, Dried Mushrooms, Jicama,
Chicken Stock, Garlic, Soy Sauce



LATE NIGHT BITES



SNACKS

priced per 30 servings

HAM & AMERICAN CHEESE SLIDERS

GARDETTO'S

TORTILLA CHIPS & SALSA

TURKEY & PROVOLONE SLIDERS

TRAIL MIX

KETTLE CHIPS & ONION DIP

SALAMI & AMERICAN CHEESE SLIDERS

CARAMEL CORN



DESSERTS



PETITE SWEETS

priced per 30 servings

MINI ASSORTED CHEESECAKES

COOKIE ASSORTMENTS

DECADENT CHOCOLATE BROWNIES

PETITE FOURS

ASSORTED DESSERT BARS

WHOLE PIES

includes slicing & plating

BANANA CHEESECAKE

Butter Mousse, Cookie Crust, 14 slices

KEY LIME PIE

14 slices

CHEESECAKE CREME BRULEE

14 slices

PECAN PIE

8-12 slices

TRADITIONAL CHEESECAKE

16 slices

PUMPKIN PIE

8-12 slices

ITALIAN LEMON CREAM CAKE

12 slices

APPLE PIE

8 slices

TRIPLE CHOCOLATE

14 slices

TIRAMISU

16 slices

INDIVIDUAL

minimum 30 guests

CHOCOLATE MOUSSE CAKE

PISTACHIO CREAM

TRADITIONAL CHEESECAKE

DULCE DE LECHE

LEMON BERRY TIRAMISU

CUSTOM WEDDING CAKES PROVIDED BY





APPETIZER EVENTS 100 GUESTS



SILVER

ASSORTED SKEWERS

MELON & PROSCIUTTO

Pistachio, Mint, Honey

CAPRESE

Bocconcini, Cherry Tomato, Basil,
Balsamic Reduction, Infused Olive Oil

FIG & GOAT CHEESE

Pecan Honey

PICKLED PEAR & BRIE

Candied Walnut Agrodolce

BAGUETTE & SPREAD

HONEY ALMOND CHICKEN SALAD

Wild Rice Cranberry Toast

TRADITIONAL PLATTERS

VEGETABLE Ranch

FRUIT PLATTER Sweet Dip

MEAT & CHEESE PLATTER

GOLD

ASSORTED BURRATA BOARDS

GRILLED STONE FRUIT

Hickory Balsamic, Basil

PEPERONATA

Artichoke, Piquillo, Olives

PARMA

Grilled Asparagus, Pistachio,
Grilled Zucchini, Macerated Tomatoes,
Basil, Infused Oil

SMOKED SALMON & BOURSIN

Gravlax Roulade, Cucumber Dill Relish

BRIE & ROASTED BROCCOLINI CROSTINI

BRESAOLA

Fig, Whipped Roquefort Spoons

DEVILED EGGS

DIPS & SPREADS

Crudites, Crackers or Crusty Breads

SPINACH AND ARTICHOKE DIPS

SWEET ITALIAN SAUSAGE & PEPPERS

HUMMUS

Roasted Red Pepper

Garlic

Sundried Tomato

PLATINUM

MAPLE PORK BELLY SKEWERS

Bourbon Maple Reduction, Cornbread Crouton

AHI TUNA WONTON

Avocado, Marinated Cucumber, Ponzu,
Furikake, Sriracha Creme

BEEF CARPACCHIO

Pickled Shallot, Capers, Shaved Parmesan,
Arugula, Minced Egg, Olive Oil, Lemon Dijon

VB ITALIAN SAUSAGE

Marinara, Parmesan

Alternate Option

Signature Red Wine Pomodoro Reduction,
Mozzarella Gratinee

SEAFOOD SCALLOP SHOOTERS

Romesco Crema, Scallop Enhance

SEAFOOD PLATTER

PROSCIUTTO & ASPARAGUS