

Hot Hor D'Oeuvres

Per 100 Pieces Please Add 8% Tax and 20% Gratuity

- Stuffed Mushroom Caps \$150.00
with Roasted Red Peppers, Bleu Cheese & Sausage
- Bacon Wrapped Scallops \$210.00
- Coconut Shrimp \$145.00
Served with Spicy Marmalade
- Chef Brian's Award Winning Chicken Wings \$95.00
- Sweet & Smokey Mini Meatballs \$90.00
- Sesame Chicken Strips \$155.00
Golden Fried Tossed in Asian Sesame Sauce
- Chicken Cordon Bleu Balls \$150.00
- Beef Tenderloin Crostini \$195.00
Sliced Tenderloin, Roasted Red Peppers & Creamy Bleu Cheese on a Crunchy Crostini
- Mac & Cheese and Honey BBQ Pork Shooter \$155.00
- Mini Reuben Egg Roll \$145.00
Golden Fried Stuffed with Corn Beef, Sauerkraut, and Swiss Cheese. Served with Russian Dressing
- Mini Perogies \$145.00
Stuffed with Garlic Parm Potato & Cheddar Cheese
- Jalapeno & Cheddar Potato Nest \$90.00
Shredded Potato with Jalapeno Peppers & Cheddar Cheese Baked to Golden Brown
- Pigs in Blanket \$75.00
Mini Hofmann Hot Dogs Wrapped in Puff Pastry with Dipping Sauce.

Brunch Buffet

All Buffets Priced Per Person Please Add 8% Tax and 20% Gratuity

Sparkling Mimosa - \$40.00 Gallon (Minimum 2 Gallons)

- Selection #1 \$21.00
Fretta Casserole, French Toast Sticks, Sausage Links, Vegetable Lasagna, Waldorf Chicken Salad Croissant Sandwiches, Pasta Salad, Fresh Fruit Salad, Assorted Pastries, Juice, Coffee & Tea.
- Selection # 2 \$22.00
Assorted Quiche, Eggs Benedict, Pasta Primavera, Bacon, Sausage, Field Green Salad with Watermelon (Seasonal) & Feta Cheese, Finger Sandwiches, Bagels & Pastries, Fresh Fruit Salad, Juice Coffee & Tea.
- Selection #3 \$24.00
Omelet Station (Fresh Made Omelets to Order with a Variety of Fillings) Belgium Waffles, Ham, Bacon & Sausage, Penne Pasta with Vodka Sauce, Spinach Ambrosia Salad, Fresh Fruit Salad, Assorted Pastries, Juice, Coffee & Tea.

Light Luncheons

All Buffets Priced Per Person Please Add 8% Tax and 20% Gratuity

Perfect for Baby Showers or Bridal Showers

Luncheon # 1 \$19.50

Seasoned Grilled Chicken Wraps, Penne Pasta with Vodka Sauce, Soda, Coffee & Tea - Includes **Choice of 4 Sides from the list below**

Luncheon # 2 \$19.50

BBQ Pork Sliders, Macaroni & Cheese, Soda, Coffee & Tea Includes **Choice of 4 Sides from the list Below**

SIDE SELECTIONS:

Macaroni Salad, Cole Slaw, Fruit Salad (Seasonal), Caesar Salad, Broccoli Raisin Salad, Southwest Baked Beans, Tossed Salad, Relish Tray, Roasted Seasonal Vegetables, Corn & Avocado Salad, or Field Green Salad/ Watermelon & Feta Cheese Salad.

Corporate Package

Priced Per Person Please Add 8% Tax and 20% Gratuity

Includes: High Speed Internet Access, Podium, Microphone,

8ft X 8ft Screen, (Projector Rental Available), Conveniently Located from Downtown Syracuse with Plenty of Parking.

Continental Breakfast \$12.50

Assorted Bagels & Pastries, Condiments, Fruit Basket OR Fruit Salad, Juice, Coffee & Tea

Lunch Buffet \$14.50

Seasoned Chicken & Beef Hot Wraps or Deli Sliced Cold Wraps, Hearty Homemade Soup OR Tossed Salad, Chips, Garlic Pickles, Brownies, Soda, Coffee & Tea

Snack \$5.50

Veggie Tray OR Fresh Fruit, Homestyle Cookies, Soda, Coffee & Tea

Full Day Package Price \$27.00

Package Includes all Three: Continental Breakfast, Lunch Buffet, and Snack

½ Day \$500.00 Minimum, Full Day \$700.00 Minimum, Plus 8% Tax & 20% Gratuity - Certain Restrictions Apply

Clambakes

\$75.00 Per Person - All Inclusive Price for a

4 Hour Event, Includes 2 hour Buffet

INCLUDES: White Steamed Clams, Deep Fried Clams, Seafood **or** Clam Chowder, Roasted **or** BBQ Chicken, BBQ Pulled Pork **or** Bourbon BBQ Beef with Rolls, Steamed Garlic Mussels Over Linguini, Hofmann Kielbasa with Sauerkraut, Meatballs in sauce, Hofmann Hot Dogs & Coney's, Grilled Sausage with Onions & Peppers, Hamburgers, Signature Southwest Baked Beans, Salt Potatoes, and Watermelon

Also Includes: Choice of 3 Cold Salads: Macaroni Salad, Pasta Salad, Potato Salad, Coleslaw, Three Bean Salad, or Broccoli Raisin Salad

Dessert Table: Chef Brian's Signature Parfait's, Cookies, Brownies, Chocolate Cake

Beverage: Soda, Unsweetened Iced Tea, Lemonade, Coffee & Tea

Canned Beer: Labatt Blue, Labatt Blue Light, Coors Light, Budweiser, Bud Light, Michelob Ultra, Yuengling (Pending Availability)

Please Note: Clams are NOT Guaranteed during Season of Red Tide or Other Unforeseen Circumstances

Banquet Fees & Services

Deposits Due to Reserve Dates: \$500.00 Deposit Required for Weddings and Clambakes, \$250.00 Deposit on All Other Events. *(Deposits are Non-Refundable)*

Saturday Evening Minimum Number of people 75, any other time 30 People Minimum.

Room Charge of \$200.00 for All Events.

Please Add 8% Sales Tax and 20% Gratuity to all Prices.

All Major Credit Cards are Accepted, Final Payment Due at End of Event.

GUARANTEED MINIMUM Headcount Due 14 Days Prior to Event Date.

Menu Confirmation is Due 4 Weeks Prior to Event Date.

Please Consult your Banquet Coordinator Regarding Room Setup & Decorations.

Use of In **House Speaker** & Sound System - \$25.00

Projector & Screen Rental Available - \$35.00

Bella Domani is Not Responsible for Personal Belongings of client or Guests.

Bella Domani Reserves the Right to Limit or Stop Alcohol Consumption of Any Client or Guest.

All Excess Food and Alcohol Remains the Property of Bella Domani.

All Market Prices are Subject to Change.

It's Just Not A Party
Without
BELLA DOMANI

Catering Excellence at Your Place or Ours!



**Bella
Domani**
Catering & Banquets, LLC

Banquet Menu



5988 E. Taft Rd.
N. Syracuse, NY 13212
315-458-2514

www.belladomani.com

Prices Effective January 2022

Banquet Menus

All Buffets Priced Per Person Please Add 8% Sales tax & 20% Gratuity to all Prices

Selection # 1 \$24.00

Beef Medallion Au Jus, Sliced Baked Ham, Roasted Turkey & Gravy, Baked Ziti, Mashed Potato, Candied Sweet Potato, Corn, Garden Salad, Dinner Rolls, Coffee & tea

Selection # 2 \$21.00

Beef Medallion and Gravy, Chicken Cordon Bleu Topped with Bella's Signature Cheese Sauce, Baked Lasagna, Roasted Potato, Mushroom Risotto, Vegetable Medley, Garden Salad, Dinner Rolls, Coffee & Tea

Selection # 3 \$19.00

Baked Ziti, Meatballs & Sausage, Roast Chicken, Garlic Parmesan Potatoes, Vegetable Medley, Garden Salad, Dinner Rolls, Coffee & Tea

Selection # 4 \$25.00

Chicken Marsala, Shrimp Scampi Over Rice, Breaded Pork Tenderloin, Pasta Primavera, Seasoned Roasted Potatoes, Maple Glazed Carrots, Garden Salad Dinner Rolls, Coffee & Tea

Selection # 5 \$26.00

Chicken Francaise, Sirloin Tips & Mushrooms Over Noodles, Fried Fish, Penne Pasta with Vodka Sauce, Rice Pilaf, Green Bean Almondine, Garden Salad, Dinner Rolls, Coffee & Tea

Selection # 6 \$24.00

Chicken Parmesan, Eggplant Parmesan, Sweet Italian Sausage with Onions & Peppers, Penne/Marinara, Italian Style Green Beans, Garden Salad, Dinner Rolls, Coffee & Tea

Selection # 7 \$22.00

Honey Fried Chicken, Mashed Potato & Gravy, Glazed Baked Ham, String Bean Casserole, Baked Macaroni & Cheese, Garden Salad, Dinner Rolls, Coffee & Tea

Selection # 8 \$19.00

Seasoned Roasted Chicken, Stuffed Shells, Sweet Italian Sausage with Onions & Peppers, Italian Style Potatoes, Vegetable Medley, Garden Salad, Dinner Rolls, Coffee & Tea

Barbeque Menu \$21.00

BBO Pulled Pork, BBO Chicken, Hot Dogs & Hamburgers, Salt Potatoes, Signature South West Baked Beans, Coleslaw, Macaroni Salad, Soda, Unsweetened Iced Tea, Lemonade, Coffee & Tea

Graduation Package \$23.00

Package Includes: Baked Ziti, Meatballs, Assorted Pizza, Roasted Chicken, Deli Wrap Platter, Macaroni Salad, Tossed Salad, Soda, Coffee & Tea Station, Personalized Sheet Cake, Snack Bowls for Each Table (Chips & Pretzels), Table Linens to Match School Colors.

ADD ON Carving Station to any Buffet Selection (\$15.00 Per Person):

Includes Pineapple Brown Sugar Glazed Baked Ham, Perfectly Seasoned Roast Beef and Oven Roasted Turkey Breast Carved to Perfection

Sit Down Dinners

Priced Per Person Please Add 8% Sales tax & 20% Gratuity to all Prices

All Dinners Include: Tossed Salad, Chef's Vegetable, Rolls, Coffee & Tea

Please **Choose One Starch** for the Entire Party: Rice Pilaf, Potato, or Pasta

Extra Add Ons: Add \$3.00 Per Person

Penne Pasta Bowl (Penne Pasta with Marinara or Creamy Vodka Sauce)

Dessert **Choose One:** Add \$3.00 Per person

Chocolate Cake, Rice Pudding, Vanilla Ice Cream, or Sherbet

Seasoned Salmon Filet \$28.00

with a Balsamic Glaze

Chicken Piccata \$26.00

with sautéed mushrooms in a Lemon Butter Sauce

Surf & Turf Market Price

Grilled Demi Glazed Steak and Jumbo Shrimp in a Garlicky Scampi Sauce

Broiled Haddock Fillet \$26.00

with a Cracker Crumb Topping

Sliced Oven Roasted Turkey \$22.00

with Homemade Dressing

Taste of Italy Italian Platter \$23.00

Stuffed Eggplant Roulette, Seven Layer Lasagna, Grilled Sweet Sausage

with onion & Peppers

Tender Roast Pork Loin \$22.00

with Homemade Dressing

Chicken Cordon Bleu \$26.00

Breaded Chicken stuffed with Ham & Cheese Topped with a Homemade

Creamy Cheese Sauce

Slow Roasted Prime Rib \$34.00

in Au Jus

Chicken Milanese \$24.00

Crispy Chicken Cutlet Topped with a Creamy Lemon Dill sauce

Beef Tenderloin En Croute \$34.00

Elegant Beef Tenderloin Filet Cooked Perfectly with Bleu Cheese Crumble

& Mushroom Filling inside a golden-Brown puff Pastry Served with a

Red Wine reduction

Chicken Marsala \$26.00

Golden Pan-Fried Chicken Cutlets & Mushrooms in a Rich Marsala Wine Sauce

Beef Tenderloin Steak \$31.00

Grilled Steak Topped with Mushrooms and a Rich Demi Glaze Sauce

Stationed Buffets

All Menu Priced Per Person Plus 8% Sales tax & 20% Gratuity to all Prices

Station Selection #1 \$38.00

Pasta Station: Creamy Bacon Mac & Cheese, Penne with Vodka sauce, Tortellini with Pesto sauce

Carving Station: Pineapple Brown Sugar Glazed Ham, Perfectly Seasoned Roast Beef, Oven Roasted Turkey Carved to Perfection

Salad Station: Caesar Salad, Antipasto Salad, Field Green Salad with watermelon (Seasonal), & Feta Cheese, Breads & Salad Dressings

Seafood Station: Bacon Wrapped Scallops, Shrimp in a Garlicky Scampi Sauce Over Rice, Hearty Seafood Chowder

Dessert Station: Assorted Cheesecake, Assorted Cakes & Pies, Chef Brian's Signature Parfait's

Station Selection #2 \$30.00

Pizza & Wings Station: Fresh from the Oven Assorted Pizza & Chef Brian's Award-Winning Chicken Wings

Cold Hors D'Oeuvres Station: Assorted Domestic Cheese, Sliced Pepperoni, Fresh Fruit, Vegetable Crudit , Crackers & Dip

Creamy Mac & Cheese Bar: Bar Toppings Include: Bacon Bits, Scallions, Jalapeno Peppers, Crunchy Onions, BBQ Pork, Crumbled Feta, Peas, Ham, Broccoli, Pepperoni, Tomatoes

Fried Finger Food Station: Variety Fried Appetizers & Dips

Chocolate Fountain: Fresh Fruit, Salty Snacks, & Sweet Pastries

Dessert Selection

Priced Per Person Please Add 8% Sales tax & 20% Gratuity to all Prices
Add a Dessert to Any of Our Buffets **Choose One** for Entire Group

Chocolate Cake \$3.00

Carrot Cake \$4.75

Vanilla Ice Cream/Sherbet \$3.00

Bella's Signature Berry Parfait \$3.00

Cheesecake \$4.75

Brownie Ala Mode \$4.75

Strawberry Shortcake \$4.50

Apple Strudel Ala Mode \$4.50

Candy Buffet Base Price \$235.00

35lbs of Assorted Candy Serves up to 70 People - See Photo Gallery
(Each Additional 5lbs add \$28.00)

Chocolate Fountain (per person) \$6.00

Fresh Fruit, Salty Snacks, & Pastries - See Photo Gallery

Bar & Beverage Services

Priced Per Person Please Add 8% Sales tax & 20% Gratuity to all Prices

Self-Serve Soda Station (unlimited, per person)	\$3.00
<i>(unsweetened Iced Tea, Lemonade, Fountain Soda & Ice Water)</i>	
Wine Punch (per gallon)	\$37.00
Fruit Punch (per gallon)	\$22.00
Champagne Toast (House Brands) (per person)	\$3.50
Open Beer, wine & Soda	\$16.95
<i>(4 Hour Domestic Beer, House Wine & Soda)</i>	
Open Bar House Brands	\$21.95
Open Bar Premium Brands	\$26.95
<i>Includes 4 Hours. Each Additional Hour add \$6.00 per Person</i>	

Hors D'Oeuvres Stations

Priced Per Person Please Add 8% Sales tax & 20% Gratuity to all Prices

Chocolate Fountain (per person)	\$6.00
<i>Assorted Sweet Pastries, Fresh Fruit & Salty Snacks</i>	
Dessert Station (per person)	\$12.00
<i>Cheesecake, Parfaits, Chocolate Cake, & More</i>	
Cheese Station (per person)	\$6.00
<i>Assorted Cheese Served with Party Crackers & Fresh Fruit</i>	
Fried Finger Foods (per person)	\$12.00
<i>A Variety of Deep-Fried Appetizers with Dipping Sauce</i>	
Italian Charcuterie Station (per person)	\$12.00
<i>Assorted Italian Relishes, Hofmann Meats & Cheese</i>	

Cold Hor D'Oeuvres

Please Add 8% Sales tax & 20% Gratuity to all Prices

16" Platter Servers Approximately 35 - 40

Cheese & Pepperoni Platter	\$90.00
Fresh Veggie Crudité	\$60.00
Italian Charcuterie Platter	\$130.00
<i>Variety of Meats, Cheeses & Italian Delights</i>	
Finger Sandwich Platter	\$90.00
Sliced Fruit Platter	\$90.00
Bruschetta	\$60.00
<i>Fire Roasted Tomatoes & Asiago Cheese Served with Crostini</i>	
Party Pinwheels	\$65.00
Shrimp Cocktail Shooters	50 Pieces for \$110.00
Shrimp Cocktail Platter	Market Price
<i>Chilled Jumbo shrimp Served with Cocktail Sauce</i>	
Avocado Toast	100 Piece Tray for \$105.00
<i>Chunky Avocado Spread Over French Bread Topped with Tomato & Roasted Corn</i>	