

Banquet Menus

All Banquet Menus Priced Per Person Plus 8% Sales tax & 20% Gratuity

Selection # 1 \$21.95

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 \$18.95

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 \$16.95

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

Selection # 4 \$22.95

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 \$23.95

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 \$21.95

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

Selection # 7 \$19.95

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

Selection # 8 \$16.95

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

Barbeque Menu \$19.00

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

Graduation Package \$20.95

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.

Sit Down Dinners

All Menu Items Priced Per Person Plus 8% Sales Tax and 20% Gratuity

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:

Penne Pasta Bowl (Penne Pasta with Marinara or Creamy Vodka Sauce) **Add \$2.50 Per Person**

Soup Starter Choose one: Italian Wedding Soup, Minestrone, or New England Clam Chowder

Add \$3.25 Per Person

Dessert Choose One: Chocolate Cake, Rice Pudding, Vanilla Ice Cream, or Sherbet **Add \$2.50 Per person**

- **Seasoned Salmon Filet** with a Balsamic Glaze **\$25.95**
- **Chicken Piccata** with sautéed mushrooms in a Lemon Butter Sauce **\$23.95**
- **Surf & Turf** **Market Price**
Grilled Demi Glazed Steak and Jumbo Shrimp in a Garlicky Scampi Sauce
- **Broiled Haddock Fillet** with a Cracker Crumb Topping..... **\$23.95**
- **Sliced Oven Roasted Turkey** with Homemade Dressing..... **\$19.95**
- **Taste of Italy Italian Platter**..... **\$20.95**
Stuffed Eggplant Roulette, Seven Layer Lasagna, Grilled Sweet Sausage with onion & Peppers
- **Tender Roast Pork Loin** with Homemade Dressing..... **\$19.95**
- **Chicken Cordon Bleu**..... **\$23.95**
Crispy Chicken stuffed with Ham & Cheese Topped with a Homemade Creamy Cheese Sauce
- **Slow Roasted Prime Rib** in Au Jus.....**\$29.95**
- **Chicken Milanese**..... **\$21.95**
Crispy Chicken Cutlet Topped with a Creamy Lemon Dill sauce
- **Beef Tenderloin En Croute**..... **\$29.95**
Elegant Beef Tenderloin Filet Cooked Perfectly with Blue Cheese & Mushroom Filling inside a golden-Brown puff Pastry Served with a Red Wine reduction
- **Chicken Marsala**..... **\$23.95**
Golden Pan-Fried Chicken Cutlets & Mushrooms in a Rich Marsala Wine Sauce
- **Beef Tenderloin Steak**.....**\$26.95**
Grilled Steak Topped with Mushrooms and a Rich Demi Glaze Sauce

Stationed Buffets

Station Selection #1

\$34.95

Priced Per Person Plus 8% Sales Tax and 20% Gratuity

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, Assorted 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

\$27.95

Priced Per Person Plus 8% Sales Tax and 20% Gratuity

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 Crudité, 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

ADD ON Carving Station

\$12.00 Per Person

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

Dessert Selection

Plus 8% Sales Tax & 20% Gratuity

Add a Dessert to Any of Our Buffets Choose One

Chocolate Cake	\$2.50 Per Person
Rice Pudding	\$2.50 Per Person
Carrot Cake	\$4.25 Per Person
Vanilla Ice Cream	\$2.50 Per Person
Orange Sherbet	\$2.50 Per Person
Cheesecake	\$4.25 Per Person
Brownie Ala Mode	\$4.25 Per Person
Strawberry Shortcake	\$4.25 Per Person
Apple Strudel Ala Mode	\$4.25 Per Person

Candy Buffet **Base Price \$196.00**

35lbs of Assorted Candy Serves up to 70 People (each Additional 5lbs add \$28.00)

Chocolate Fountain **\$4.00 Per Person**

Fresh Fruit, Salty Snacks, & Pastries

Bar & Beverage Services

Plus 8% Sales Tax and 20% Gratuity

Self-Serve Soda station..... \$2.50 Per Person

(unsweetened Iced Tea, Lemonade, Fountain Soda & Water)

Wine Punch \$35.00 Per Gallon

Fruit Punch \$20.00 per Gallon

Champagne Toast (House Brands) \$3.00 Per Person

Beer, wine & Soda \$14.95 Per Person

(4 Hour Domestic Beer, House Wine & Soda)

Open Bar (4 Hours)

House Brands \$19.95 Per Person

Premium Brands \$24.95 Per Person

Each Additional Hour add \$5.00 per Person

Hors D 'Oeuvres Stations

Minimum 75 People

Plus 8% Sales Tax and 20% Gratuity

Chocolate Fountain: Assorted Sweet Pastries, Fresh Fruit & Salty Snacks	\$4.00 Per Person
Dessert Station:	\$10.00 Per Person
Assortment of Cakes & Sweet Pastries, Fruit, Pepperoni & Veggie Display Table	
Cheese Station: Assorted Cheese Served with Party Crackers & Fresh Fruit	\$4.00 Per Person
Fried Finger Foods: A Variety of Deep-Fried Appetizers with Dipping Sauce	\$10.00 Per Person
Italian Charcuterie Station: Assorted Italian Relishes, <i>Hofmann Meats</i> & Cheese	\$10.00 Per Person



Cold Hor D 'Oeuvres

(16" Platter Servers Approximately 35 – 40 People)

Plus 8% Sales Tax & 20% Gratuity

Cheese & Pepperoni Platter	\$80.00
Fresh Veggie Crudité	\$55.00
Italian Charcuterie Platter: Variety of Meats, Cheeses & Italian Delights	\$120.00
Finger Sandwich Platter	\$80.00
Sliced Fruit Platter	\$80.00
Bruschetta: Fire Roasted Tomatoes & Asiago Cheese Served with Crostini	\$55.00
Party Pinwheels	\$60.00
Shrimp Cocktail Shooters	50 Pieces for \$98.00
Mini Vegan Stuffed Cherry Peppers with Assorted Herbs & Grains	100 Pieces for \$120.00
Shrimp Cocktail Platter: Chilled Jumbo shrimp Served with Cocktail Sauce.....	Market Price
Avocado Toast	100 Piece Tray for \$95.00
Chunky Avocado Spread Over French Bread Topped with Tomato & Roasted Corn	

Hot Hor D 'Oeuvres

Per 100 Pieces

Plus 8% Tax and 20% Gratuity

Stuffed Mushroom Caps With Roasted Red Peppers, Bleu Cheese & Sausage	\$150.00
Bacon Wrapped Scallops	\$195.00
Coconut Shrimp: Served with Spicy Marmalade.....	\$135.00
Chef Brian's Award Winning Chicken Wings	\$95.00
Sweet & Smokey Mini Meatballs	\$85.00
Sesame Chicken Strips: Golden Fried Tossed in Asian Sesame Sauce.....	\$145.00
Chicken Cordon Bleu Balls	\$135.00
Beef Tenderloin Crostini	\$175.00
Sliced Tenderloin, Roasted Red Peppers & Creamy Bleu Cheese on a Crunchy Crostini	
Mac & Cheese and Honey BBQ Pork Shooter	\$145.00
Mini Reuben Egg Roll	\$135.00
Golden Fried Stuffed with Corn Beef, Sauerkraut, and Swiss Cheese. Served with Russian Dressing	
Mini Perogies: Stuffed with Garlic Parm Potato & Cheddar Cheese	\$135.00
Jalapeno & Cheddar Potato Nest	\$85.00
Shredded Potato with Jalapeno Peppers & Cheddar Cheese Baked to Golden Brown	
Mini Turkey Florentine Meatballs	\$85.00
Hand Rolled Turkey & Spinach Meatballs, Tossed with Creamy Alfredo Sause	
Pigs in Blanket: <i>Mini Hofmann Hot Dogs</i> Wrapped in Puff Pastry with Dipping Sauce.....	\$65.00



Brunch Buffet

All Buffets Priced Per Person Plus 8% Tax and 20% Gratuity

Sparkling Mimosa.....\$30.00 Gallon (Minimum 2 Gallons)

Selection # 1 \$18.95

Fretta Casserole, French Toast Sticks, Sausage Links, Vegetable Lasagna, Chicken Salad Croissant Sandwiches,
Pasta Salad, Fresh Fruit Salad, Assorted Pastries, Juice, Coffee & Tea.

Selection # 2 \$19.95

Assorted Quiche, Eggs Benedict, Pasta Primavera, Bacon, Sausage, Spinach Ambrosia Salad, Finger Sandwiches,
Bagels & Pastries, Fresh Fruit Salad, Juice Coffee & Tea.

Selection # 3 \$21.95

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 Plus 8% Tax and 20% Gratuity

Perfect for Baby Showers or Bridal Showers

Luncheon # 1 \$17.50

Seasoned Grilled Chicken Wraps, Penne Pasta with Vodka Sauce, Soda, Coffee & Tea

Includes Choice of FOUR Sides from the list below –

Luncheon # 2 \$17.50

BBQ Pork Sliders, Macaroni & Cheese, Soda, Coffee & Tea Includes Choice of FOUR 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 Plus 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 **\$10.50**

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

Lunch Buffet **\$12.50**

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

Snack **\$4.50**

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

Full Day Package Price **\$25.00**

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



\$65.00 PER PERSON

ALL- INCLUSIVE PRICE for a FOUR-HOUR EVENT

INCLUDES TWO-HOUR BUFFET

Includes: White Clams (Steamed and Raw), 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

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, \$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 \$100.00 for All Event.
- 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 Final Headcount Due 14 Days Prior to Event Date.
- Menu Conformation is Due 4 Weeks Prior to Event Date.
- Please Consult your Banquet Coordinator Regarding Room Setup & Decorations.
- 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.