

Celebrate The Season!

PRICE IS PER PERSON	2 Entrées	3 Entrées	4 Entrées
10-49 Guests	\$32.50	\$34.50	\$36.50
50-99 Guests	\$31.50	\$33.50	\$35.50
100-249 Guests	\$29.50	\$31.50	\$33.50
250-499 Guests	\$28.50	\$30.50	\$32.50
500+ Guests	Please call for custom pricing		

All packages come with 1 salad, 3 sides, 2 desserts

Our staff will arrive in professional attire and setup the food buffet Supplies include upscale disposable plates, napkins, flatware and serving utensils

Disposable chaffing setups are available for \$15 each.

Full service events are available for an additional cost. Our full service includes rentals, onsite grills, tents, tables, chairs, linens, on-site service staff and bartending services

847-461-3995 info@bellarucatering.com































SALADS

Garden Salad with Champagne Vinaigrette
Classic Caesar Salad with Housemade Croutons
Fall Cobb Salad with Bourbon Maple Bacon and Balsamic Dressing
Kale & Goat Cheese Salad with Tangy Orange Vinaigrette
Greek Salad with Lemon Oregano Dressing
Dry Cherry & Feta Salad with a Citrus Vinaigrette
Italian Grinder Salad with Oregano Vinaigrette

ENTRÉES

Pork Tenderloin with Dry Cherry Demi Glace
Stuffed Peppers with Wild Rice
Roasted Turkey with Gravy
Honey Baked Ham
Maple Glazed Salmon
Lasagna Bolognese
Vegetable Lasagna
Veggie Pot Pie
Prime Rib +\$2/pp
Roasted Tenderloin +\$4/pp
Short Ribs with Red Wine Demi Glace +\$2/pp

SIDES

Traditional stuffing
Candie Yams with Toasted Marshmallows
Green Bean Casserole
Cumin Glazed Carrots
Grilled Pesto Asparagus
Sautéed Swiss Chard
Cream Spinach
Corn Pudding
Roasted Winter Root Vegetables
Cranberry Orange Chutney
Garlic Mashed Potatœs
Crispy Brussel Sprouts with Maple Glaze
Buttermilk Corn Bread

DESSERTS & MINI PIES

Pumpkin, Pecan or Apple Cinnamon Pie
Salted Caramel or Raspberry Cheesecake
Holiday Decadent Chocolate Brownies
Chocolate Dipped Crispy Treats
Raspberry Crumble Bars
Oreo Mousse Cake
Fresh Cannoli's
Lemon Bars
Classic Vanilla Bean Flan
White Chocolate Bread Pudding
with Eggnog Creme Anglaise

ALLERGIES & SPECIAL REQUESTS

We will try our best to accommodate all food allergies or special requests. In the event a comparable substitution is not available, we will make alternate suggestions.

ORDER & PRICING INFORMATION

Orders must be finalized 10 days before you event, with the final menu and guest counts. We try to accommodate last minute orders to the best of our ability, although we may have to offer alternative food suggestions on occasion if the notice is too short. All orders must be secured with a major credit card when placing the ordering. All orders will be charged upon final approval of the menu. Your total price will be stated on the final proposal and may vary dependent on your final menu selections.

A \$300 minimum food and beverage order is required for lunch and dinner orders. A \$750 minimum food and beverage order is required for breakfast orders. There is a 15 minute window for all deliveries. All prices are subject to current federal and local sales tax as well as any applicable delivery or service charges. Delivery fees are an additional variable expenses based on the distance from our kitchen.

Prices subject to change with the market. Specific food items are subject to availability and seasonality. BellaRu Catering reserves the right to substitute food items as dictated by the seasons. In the event that BellaRu Catering needs to change a food item, the customer will be notified at least 72 hours in advance.

CANCELLATION POLICY

We understand emergencies happen. Non-refundable payments will not be refunded for any reason. If additional payments have been made towards your event, you may be eligible for a partial refund based on owner discretion.

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