

Bella Donna Special Events

(818) 704-5032 Phone

officemgr@belladonnaspecialevents.com

Displayed or Passed Hors D'oeuvres

Comfort Food

Mini Angus Beef Burgers

Tomato Basil Soup Shooters with Mini grilled cheese sandwiches

Mini Mac & Four Cheese

Mini Grilled Hot Dogs

Shrimp and Grits in Filo Cup

Mini Chicken Pot Pie

Pulled Pork on Corn Bread Round

Mini Reuben with Sauerkraut

Monte Cristo on French toast

Mini Assorted Quiche

Mashed Potato Spoons

Our Favorites

Filet Mignon Crostini with drizzle of Béarnaise

Wild Mushroom Vol au Vents

Baby Shrimp Ceviche

Goat Cheese and Roasted Pepper Bruschettas

Pear and Brie Filo Purse

Mini Beef Wellingtons

Mediterranean Kabob Chicken or Beef

Crab Shooters with Lemon Aioli

Ahi Tuna Tartar on crispy Wonton

Curried Chicken Salad Cups

Chicken Tika Marsala Bites

Guava and goats cheese quesadillas

Caramelized onion and cheddar cheese torte
Wild Mushroom Tartlet
Smoked salmon with dill cream cheese in mini puff pastries
Baby shrimp with basil in creamy brandy sauce in mini puff pastries
Jamaican jerk chicken skewers simmered in 12 exotic spices lime juice and beer
Beef and Chicken Sates with peanut sauce and spicy BBQ sauce
Grilled baby lamb chops in rosemary, garlic and balsamic Bourbon BBQ spicy wings
Mini meatballs in peppercorn sauce or Marinara
Poached Asparagus, wrapped in Pancetta Ham and drizzled with a balsamic glaze
Mini Caprese Skewer with a drizzle of Balsamic Chocolate
Mini Antipasto Skewer
Brie and Raspberry Log
Dates Wrapped with Bacon and Blue Cheese
Mini Potato Latka with dollop of sour cream and Caviar
Stuffed Red Potatoes with Chef Patrice's choice of filling
Jumbo sea-scallops wrapped in orange, sage, and smoked bacon
New Orleans style crab cakes with spicy mayonnaise
Crackling shrimp in light batter and drizzled with orange teriyaki sauce
Coconut Shrimp with a Guava Rum Sauce
Sweet island plantains wrapped in pancetta and baked to perfection.
Assorted Mini Pizzas
Margarita, Three Cheese, BBQ Chicken, Vegetarian
Bruchettas:
Classic marinated roma tomatoes, Basil, balsamic and olive oil
Sundried Tomato Artichoke Crostini
Roasted Red and Yellow Pepper Crostini
Baby Back Pork Ribs
Simmered in pineapple juice and brown sugar, with a Caramelized glaze.
Spanikopita

*Chinese Pot stickers: Duck, Chicken, Pork, or Vegetable
In orange, ginger, and Grand Marnier
Vegetable or Chicken Dumplings in mint cilantro and sesame sauce
Vegetable or Chicken Egg Rolls in spicy Dijon sauce or sweet and sour
sauce
Assorted Stir Fry in Chinese Spoons
Empanadas
Lobster
Green Chili Chicken
Vegetable
Mini Chicken Quesadillas*

Beautiful Displays

*Grilled assorted baby vegetables marinated with balsamic
vinegar and olive oil with lemon basil
Fresh fruit display with imported and domestic cheeses
And assorted crackers and Breads
Seasonal Vegetable Display with Assorted Dips*

*Assorted Seafood, Clams, Oysters and Shrimps beautifully displayed at
Market price
Beluga Caviar with assortment of condiments
Market Price*

Salads

- New Orleans style penne pasta with assorted vegetables
Tossed in a blackened mayonnaise and homemade ranch dressing
Add Chicken or Shrimp
- Red potatoes and green bean salad tossed in a tarragon champagne dressing
- Penne pasta tossed with roma tomatoes and garlic and basil or pesto
- Caribbean style roasted sweet plantains, roasted sweet peppers and Bermuda onions in a tarragon champagne dressing
- Assorted baby greens with three types of vinaigrette
- Caesar salad with crispy romaine lettuce, grated parmesan and garlic croutons
- Chinese Chicken Salad with carrots, almonds, pea shoots, scallions and fried wonton strips in sesame and ginger vinaigrette.
- Spinach salad with fresh spinach, mushrooms, chopped egg, bacon bits with a poppy seed honey mustard dressing.
- Mixed Baby Lettuce with feta cheese, pine nuts, pear tomatoes all tossed in a raspberry champagne vinaigrette.
- Sundried tomatoes, artichoke hearts, crumbled feta cheese, chopped basil and roasted pine nuts tossed with penne pasta in a balsamic, olive oil dressing
- Baby Field Greens with feta cheese, dried cranberries and caramelized walnuts in a balsamic glaze dressing