



La Vita Bella
Sample Menu Items

Dips

Fresh Salsa - Semi-chunky tomatoes, jalapeno, onion, cilantro and garlic. Served with tortilla strips for dipping.

Crab and Shrimp Seafood Dip - Served warm, this dip is a mixture of shrimp and crab served in a warm cheese sauce with a loaf of buttery garlic bread.

7-Layer Mexican Dip - Layered spicy refried beans, homemade guacamole, sour cream, Mexican cheese blend, fresh roma tomatoes, black olives, green onion and jalapeno slice. Tortilla strips included for dipping. (*Also available in individual cups for individual servings)

Texas Caviar - Savory pico style dip including black beans, fresh corn, ripe tomato, green onion, cilantro and a blend of spices. Served with tortilla strips for dipping. (*Also available in individual cups for individual servings)

Brie, Bacon and Spinach Artichoke Dip - Not your ordinary spinach and artichoke dip! Served warm with buttery toast rounds, this dip is a delicious blend of brie and other mild cheese, bacon, spinach and artichokes. *A vegetarian option is also available!

Queso - A delicious blend of creamy Mexican cheeses with tomato, onion, green chili's, jalapeno and fresh cilantro. Served with tortilla strips for dipping.

Queso Supreme - A step above our regular Queso, this version includes your choice of spicy chorizo, sausage or ground beef. Served with tortilla strips for dipping.

Guacamole - Creamy avocado is blended with green onion, garlic, jalapeno, cilantro and a touch of tomato. Served with tortilla strips for dipping.

Fresh Salsa - Semi-chunky tomatoes, jalapeno, onion, cilantro and garlic. Served with tortilla strips for dipping.

Cucumber Dip - Cool cucumbers are shredded and mixed with green onion, mayo, cream cheese and garlic. Delish!!! Served with potato chips for dipping.

Appetizers

Steak Crostini - Herb crusted beef tenderloin is slow roasted, thin sliced and served on freshly made crostini with a delicious gorgonzola spread.

Southwest Pinwheel - Flour tortillas filled with black beans, blend of Mexican cheese, green onion, tomato, green chilis, diced jalapeno, black olives with a Mexican cream cheese spread.

Ham and Cheese Pinwheel - Flour tortillas filled with smoked ham, cheddar cheese, green onion, tomato, green chilis, black olives with an savory cream cheese spread.

Italian Pinwheel - Flour tortillas filled with pepperoni, salami, an Italian cheese blend, diced red onion and kalamata olives with savory Italian cream cheese spread.

Maple Salmon Bites - Salmon is marinated in a delicious maple soy sauce, grilled and then served in bite size phyllo cups with a touch of crème fraiche and dill.

Wonton Cups - Wonton papers filled with a mixture of spicy sausage and cheese

Veggie Tray - A mix of fresh seasonal vegetables served with a creamy dip.

Charcuterie Board - A delightful variety of olives, cheese, cured meats, crackers and condiments.

Fruit Tray - A mix of fresh seasonal fruits served with a creamy fruit dip.

Deluxe Grazing Board - This tray is a combination of the Veggie, Charcuterie and Fruit Trays noted above and includes upgraded cured meats and cheese options. Served on a 16" tray, this board will serve 20 as an appetizer or 10 as a meal. *Ask about boards for larger or smaller groups as well as custom teak boards to keep!

Deluxe Grazing Table - This option is recommended for larger crowds (40-50) as an appetizer and will include a combination of the Veggie, Charcuterie and Fruit Trays noted above and includes upgraded cured meats and cheese options. Served on tiered board displays (approximately 4' x 4' total board size). *Boards must be returned to La Vita Bella within 3 days of the Event Date. **Larger, Full Table Set-Up for special events also available. Full Table would include a 6' x 3' banquet style table with additional displays, plates, etc.

Bruschetta - Traditional bruschetta made of fresh tomato, basil, olive oil, fresh parmesan and balsamic vinegar. Served with toast points.

Baked Brie and Bruschetta- Brie is wrapped in a puffed pastry, baked and topped with a traditional bruschetta. Served with assorted artisan crackers.

Prosciutto and Hot Honey Brie - Chunks of prosciutto are baked in a delicious bread bowl with Brie and then drizzled with a spicy honey.

Baked Brie with Salted Caramel Pecans - A Brie round is baked and topped with a delicious salted caramel and pecan sauce. Served with artisan crackers.

Baked Brie and Jam - A Brie round is wrapped in puffed pastry and baked and topped with your choice of raspberry, strawberry, or bacon and pepper jam. Served with artisan crackers.

Jalapeno Poppers - Fresh jalapeno halves filled with creamy cheese, beef fajita meat, and then wrapped with bacon, basted with tangy BBQ sauce and grilled to perfection. (*2 per person)

Taco Poppers - Tri-color mini sweet pepper halves filled with creamy cheese, Monterrey Jack and cheddar cheese, ground beef and zesty seasonings. Served with fresh salsa and sour cream on the side.

Stuffed Mushrooms - Mushroom caps filled with a sausage stuffing and topped with herbed butter.

Spinach Puffs - Puffed pastries filled with spinach, feta, onion and garlic. Non-vegetarian option including bacon is also available!

Sriracha Smokies - Not your ordinary little smokies! These bite size sausages are wrapped in smoky bacon and then marinated in a mixture of brown sugar and sriracha, baked, and served 3 per skewer. Delicious!!!

Ham and Swiss Bake - Hawaiian rolls filled with smoked ham and Swiss and topped with a buttery glaze before baking.

Sausage and Cheese Bites - Spicy sausage and sharp cheddar are combined with a breading mix and spices and then rolled into bite size balls and baked. Served with a spicy aioli dipping sauce.

Salad Skewers - Your choice of Greek or Italian Salad Skewers. Greek will include: Feta, Tomato, Kalamata Olive and Cucumber with a light Greek dressing drizzle. Italian will include: Marinated Mozzarella, Basil Leaf, Prosciutto, Black Olive and Tomato with a light Italian dressing drizzle.

Tortellini Antipasto Skewers - Delicious cheese filled tortellini are layered with cherry tomatoes, prosciutto or pepperoni, marinated mozzarella, fresh basil and olives and then brushed with a lemon basil vinaigrette. Served on skewers.

Shrimp Cocktail - Jumbo shrimp served with homemade spicy cocktail sauce.

Mini Crab Cakes - Lump crab cakes made in a perfect bite sized portion! Served with a sriracha aioli drizzle. Full sized crab cakes also available as an entrée. (*See below)

Salads and Soups

Pasta Salad - Rotini pasta is tossed with cubes of Monterey jack cheese, spicy pepperoni, fresh cherry tomatoes, green onion, black olives, parmesan and savory Italian seasonings. *May also be made without pepperoni for a vegetarian option.

Tortellini Antipasto Salad - Three cheese tortellini, mozzarella, assorted tomatoes, olives, artichokes and green onion tossed with our delicious lemon basil vinaigrette.

Greek Salad - Crisp romaine lettuce is tossed with a traditional Greek dressing, cucumbers, kalamata olives, pepperoncini, feta, tomato and red onion.

Broccoli Salad - Fresh broccoli, bacon, shredded cheddar cheese, dried cranberries, sunflower seeds and red onion tossed with a sweet and tangy dressing.

House Salad - Baby greens are topped with sweet cherry tomatoes, cucumber, green onion, croutons and shredded Monterey jack cheese with your choice of two dressings. *Ranch, Honey Mustard, Italian, Light Italian, Lemon Basil Vinaigrette, Greek or Thousand Island.

Tomato and Cucumber Salad - A delicious tomato melody is paired with fresh sliced cucumber, red onion and thin sliced bell pepper is tossed with a sweet and tangy dressing and chopped herbs.

Potato Salad - Golden potatoes, onion, hardboiled eggs, diced dill pickles are blended with Duke's Mayo, a touch of mustard and our special seasonings.

Bacon Potato Salad (because EVERYTHING is better with bacon!) (BPS) - Not your ordinary potato salad! This one is made with skin on red potatoes, diced onion and celery, creamy mayo and chopped bacon.

Chili - Beef and bean chili topped with shredded cheese, diced onion and sour cream. Served with your choice of corn chips, tortilla strips, corn bread muffins or cracker assortment.

Baked Potato Soup - Creamy potato soup topped with shredded cheese, chopped bacon and green onion. Served with your choice of oyster crackers, dinner roll or cracker assortment.

Chicken Tortilla Soup - Chopped grilled chicken served in a spicy broth and topped with shredded cheese, green onion, sour cream, avocado and tortilla strips.

Tortellini Soup - Three cheese tortellini with Italian sausage served in a delicious broth with spinach and mushrooms and topped with parmesan. Served with a crusty Italian bread slice.

Chicken and Dumplings - Just like Grandma made it!!! Thick and rich and delicious! Served with dinner rolls.

Vegetable Beef Soup - Tender beef pieces served in a savory broth with potatoes, carrots, green beans and corn. Served with your choice of corn bread muffin, dinner roll or cracker assortment.

Sandwiches and Wraps

Assorted Slider Sandwiches - Mini/Slider sized sandwiches including your choice of three (3) of the following: Smoked Chicken Salad; Roast with Provolone and Horseradish Sauce; Ham with Brie; Smoked Salmon with Herbed Cream Cheese (served open-faced); Egg Salad; Tuna Salad; Pulled-Pork Sliders

Smoked Ham and Turkey Wrap - Smoked ham, turkey and Colby jack cheese, shredded lettuce, tomato and red onion with a smokey sriracha aioli served on your choice of Whole Wheat or Original Flour Wrap

Italian Wrap - Pepperoni, Salami and Smoked ham, provolone cheese, shredded lettuce, tomato, pepperoncini and red onion with creamy Italian sauce and seasonings on a Sun-Dried Tomato Basil Wrap

Veggie Wrap - Fresh spinach, cucumber, tomato, bean sprouts, avocado and red onion with herbed cream cheese and Havarti cheese served on a Garden Veggie Wrap.

Smoked Chicken Salad Croissant - Absolutely delicious! Smoked chicken is blended with creamy mayo, diced onion, celery, dried cranberries and coarsely chopped walnuts and served on a croissant.

Italian Sub - Pepperoni, Salami and Smoked ham, provolone cheese, shredded lettuce, tomato, pepperoncini and red onion with creamy Italian sauce and seasonings on a fresh sub-roll.

Smoked Ham and Turkey Sub - Smoked ham, turkey and Swiss cheese, shredded lettuce, tomato, pickle and red onion with your choice of mayo or mustard and served on a fresh sub-roll.

Pulled Pork Sandwiches - Texas style slow smoked pork is shredded and served with toasty buns, pickles, onions along with a sweet and spicy BBQ sauce and/or a tangy mustard based sauce.

Smoked Ham and Turkey Sub - Smoked ham, turkey and Swiss cheese, shredded lettuce, tomato, pickle and red onion with your choice of mayo or mustard and served on a fresh sub-roll.

Epic Boards - Everything you need for the perfect meal or dessert for parties of 20 or less to be served up on jumbo lazy Susan style boards (when appropriate for your setting). You and your guests will thoroughly enjoy this beautiful and interesting serving option! *For larger crowds, we would suggest an Epic Table instead of the Boards. **Boards must be returned to La Vita Bella or purchased in advance.

Epic Chili Board - Homemade beef and bean chili served in the center of one of our epic boards and surrounded by all our favorite toppings - shredded cheese, diced onion, sliced jalapenos, sour cream, Fritos and a cracker assortment.

Epic Chicken, Waffles and Mashed Potato Board - Our delicious, slightly spicy chicken strips are surrounded by our fresh made waffles and creamy garlic mashed potatoes (with ALL the accoutrements!).

Epic Taco Board - Corn and flour tortillas with your choice of two (2) - shredded chicken, carnitas, shredded beef or ground beef. Served with a fresh salsa assortment, shredded cheese, lettuce, tomato, guacamole, sour cream, sliced jalapenos, cilantro and tortilla chips.

Epic Salad Board - Lettuce assortment with your choice of grilled chicken or shrimp on the side and surrounded by assorted tomatoes, shredded and crumbled cheeses, chopped bacon, chopped fresh veggies, croutons and other salad toppings as well as your choice of two salad dressings.

Epic Sandwich Board - Assorted sliced rolls, sandwich meats, sliced cheeses, pickles, lettuce, tomatoes, red onion, pickled peppers, condiments and seasonings.

Epic Game Day Board - Everything you need for your next tailgate all served up on one epic board! Smoked chicken wings with assorted sauces, fried mozzarella sticks with marinara, bacon wrapped smokies, pizza bites and assorted dips, chips, crackers and veggies.

Epic Baked Potato Bar - Baked Potatoes served with assorted toppings including homemade chili, shredded cheese, butter, sour cream, chopped bacon, chopped ham, green onion, sliced jalapenos and herbed cream cheese.

Epic Smores Bar - Different than our other Epic Boards, this board is rectangular, approximately 3' x 1' in size and includes burners and sticks for roasting your marshmallows inside or out! Ingredients included with the board are jumbo marshmallows, dark and milk chocolate squares, assorted graham and sweet crackers, mini chocolate chips, chocolate toffee pieces, salted chocolate caramel and crushed peppermint.

Main Course

Herb Crusted Beef Tenderloin - Thoroughly trimmed beef tenderloin is marinated in assorted herbs, seared on a flat top grill and cooked to a perfect medium to mid-rare, sliced thin and served with creamy horseradish sauce and a gorgonzola spread on the side. (Approximately 6-8 oz serving per person.)

Pot Roast - Beef pot roast is slow cooked with onion, celery, mushrooms, red potatoes and carrots and served with a delicious brown gravy.

Chicken Rollatini - Chicken breast cutlets filled with spinach, prosciutto and cheese; lightly battered and fried; topped with marinara and mozzarella.

Lasagna - Layers of Italian meat sauce, Italian blend of cheese, ricotta and spinach. Served with crusty garlic bread.

Stuffed Shells - Large shells are stuffed with a blend of chicken, sun dried tomatoes, spinach, onions, garlic, Italian seasonings and cheese and then baked with a fresh marinara sauce. Served with crusty garlic bread.

Manicotti - Your choice of Italian Sausage or Chicken stuffed manicotti with creamy Italian cheeses baked with a fresh marinara sauce. Served with crusty garlic bread.

Spaghetti w/Meatballs - Authentic Italian Marinara and Homemade Meatballs served over Spaghetti. Served with crusty garlic bread.

Cheese Tortellini Alfredo - Three Cheese Tortellini covered in a creamy Alfredo Sauce. *Add Grilled Chicken - \$25.00 / Grilled Shrimp - \$40.00 Served with crusty garlic bread.

Pasta Primavera - Penne pasta is tossed in a light cream sauce with assorted fresh veggies and served with crusty garlic bread. *Add Grilled Chicken / Grilled Shrimp *Ask about our Vegan option as well!

Chicken Alfredo - Seasoned Chicken is grilled and served atop Fettuccini with a creamy Spinach and Mushroom Alfredo Sauce. Served with crusty garlic bread.

Grilled Shrimp with Mango Salsa - Jumbo prawns are marinated and grilled and then topped with a sweet and spicy **Mango Salsa** with sweet onion, a touch of jalapeno and creamy avocado.

Tuscan Chicken - Boneless and skinless chicken things are browned and topped with a creamy sauce including sundried tomatoes, mushrooms and spinach. May be served over penne pasta upon request.

Brown Sugar Salmon - Salmon filets marinated in a soy and brown sugar glaze.

Crab Cakes - Maryland style jumbo lump crab cakes. Served with a sriracha aioli drizzle.

Street Tacos - Street taco mini corn or flour tortillas with your choice of shredded chicken, carnitas or ground beef. Served with a fresh salsa assortment, sliced jalapenos and cilantro. *2 per person

Epic Taco Bar - Corn and flour tortillas with ground beef taco meat and your choice of one (1) - shredded chicken, carnitas or shredded beef. Served with a fresh salsa assortment, shredded cheese, lettuce, tomato, guacamole, sour cream, sliced jalapenos, cilantro and tortilla chips. *2 per person

Spinach Enchiladas - Corn or flour tortillas filled with a creamy blend of Monterey jack and other cheeses, spinach and mushrooms. Topped with a fantastic sauce and more cheese.

Chicken Enchiladas - Flour tortillas filled with shredded chicken and Monterey jack cheese and topped with a creamy sauce, cheese and chopped fresh tomatoes and cilantro.

Flautas - Corn or Flour tortillas rolled and filled with a blend of Mexican cheese, shredded zucchini and zesty seasonings and then fried and served with sour cream, fresh salsa and guacamole (*2 per person)

Flautas with Beef or Chicken - Corn or Flour tortillas rolled and filled with your choice of shredded beef or chicken and a blend of Mexican cheese and zesty seasonings and then fried and served with sour cream, fresh salsa and guacamole (*2 per person)

Fajitas - Your choice of veggie, beef or chicken marinated in a Mexican blend of spices that has been grilled with sliced onion and bell peppers and served with flour tortillas, fresh pico, guacamole, jalapenos, shredded cheese and sour cream.

Black Beans - Black beans are slow cooked with a blend of tomatoes, onion, jalapeno and fresh cilantro. Served with a grated cheese blend, sour cream and thin sliced cilantro for topping.

Black Beans with Ham and Sausage - Fresh black beans are slow cooked with a blend of ham, sausage, tomatoes, onion, jalapeno and fresh cilantro. Served with a grated cheese blend, sour cream and thin sliced cilantro for topping.

Ratatouille Flatbread - Flatbread is topped with a light garlic olive oil sauce, grilled - mushrooms, zucchini, summer squash and red onion and then topped with mozzarella and fresh basil. (*5 flatbreads)

Italian Flatbread - Flatbread is topped with a savory marinara sauce, Italian sausage, pepperoni, diced onion, mushroom and bell pepper and then topped with mozzarella and fresh basil. (*5 flatbreads)

Pulled Pork - Pork roast is cooked low and slow and then shredded. Served with your choice of sliced bread or buns, assorted BBQ sauce and pickles.

BBQ Baby Back Ribs - Ribs are smoked for hours until they are fall of the bone good! Served with bread, assorted BBQ sauce and pickles.

Baked Pork Chops - Boneless, thick cut pork chops are slow baked in a light gravy for extra tenderness with thin sliced onion and mushrooms. Served over a bed of our Garlic Mashed Potatoes with a side of golden corn. Comfort food at it's finest!

Sherried Beef - Bite sized pieces of tender beef are slow cooked with a rich sherry gravy, whole mushroom and sliced water chestnuts. Served over a bed of egg noodles that have been tossed in butter and fresh parsley.

Chicken Tenders - These tenders are like no other! Marinated in a blend of smokey spices, fried and served with a drizzle of honey and side of creamy sriracha aioli.

Sides and Veggies

Spanish Rice - Rice cooked with tomatoes, garlic, and seasoning in broth.

Grilled Squash Medley - Summer squash, zucchini, red onion and mushrooms are grilled to perfection.

Jasmine Cilantro Lime Rice - Simple and delicious! This savory rice is an excellent pairing with our Spinach Enchiladas, Flautas or Fajitas!

Herb Roasted Potatoes - Baby potato assortment roasted with fresh herbs.

Garlic Mashed Potatoes - Creamy gold potatoes are mashed with roasted garlic and served with your choice of white or brown gravy. An excellent pairing with our Chicken Tenders!

Bacon Wrapped Asparagus - Fresh Asparagus is seasoned with a drizzle of sriracha sauce and then wrapped in bacon, sprinkled with brown sugar and baked to perfection!

Broccoli Rice Casserole - Broccoli is cooked to just tender and then combined with long grain white rice and cheese.

Twice Baked Potato Casserole - Creamy gold potatoes are mixed with shredded sharp cheddar, diced green onion, crispy bacon and served with a side of sour cream.

Summer Squash Casserole - Locally sourced yellow squash and zucchini are baked into a creamy casserole.

Green Bean Casserole - Whole green beans are combined with sharp cheddar cheese, sliced mushrooms and fried onions in a creamy dish.

Baked Beans - Smokey, sweet and with a little heat! These baked beans pair wonderfully with our Pulled Pork, Baby Back Ribs and Smoked Chicken.

Sauteed Green Beans - Fresh green beans are sauteed until just crisp tender in olive oil with garlic and diced onion.

Roasted Asparagus or Brussels Sprouts - Your choice of fresh asparagus or brussels sprouts is roasted in a blend of olive oil, garlic, cracked pepper and shredded parmesan cheese.

Brussel Sprout Hash - Fresh Brussel sprouts are shredded and sauteed with a generous portion of chopped bacon.

Mexican Cornbread Muffins - Not your ordinary cornbread muffins! These are extra large sweet cornbread muffins that are filled with a mixture of spicy sausage, grilled corn - fine chopped onion and jalapeno, and sharp cheddar. Included with or without meat with our black beans, these are delicious all on their own as well!

Cottage Fries - Hand cut fries with savory seasonings. Served with your choice of white gravy or brown gravy .

Terms and Conditions:

Prices do not include Sales Tax, Delivery Fees or Gratuity.

Quotes are valid for thirty (30) days.

\$500 minimum for all delivered catering orders. Pick up options are available for lesser amounts.

50% Due at Time of Booking. Dates are not held without receipt of the 50% deposit. Deposits received within sixty (60) days of the Event Date are non-refundable.

Cancellations must be made in writing no less than sixty (60) days prior to the Event Date to receive a full refund.

Cancellations made between sixty (60) and forty-five (45) days prior to the Event Date will receive no refund but the deposit amount may be applied towards another future event. Cancellations made within forty-five (45) days of the Event Date will receive no refund.

Delivery, Set-Up and Removal charges will be added based upon Event Location and Hours.

Additional Servers or Hours above those included on the Quote will be charged at \$50 per hour / per server.

Final Balance Due One (1) Week Prior to the Event Date.

\$45 Returned Check Fee.

All prices subject to change based upon market fluctuations

La Vita Bella reserves the right to substitute "like items" in the event of unexpected market shortages.

*Thank you for considering La Vita Bella for your
Event Catering, Coordination and Design needs!*

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