



# Bella

## POLICIES *and reminders*

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- ✦ Types of services we offer include on-premise events in our Private Dining Room, off-site full-service catering with optional bar services, and convenient pick-up catering. Each option is tailored to your needs, and our team will guide you to the best fit.
  - ✦ Our Private Dining Room seats up to 80 guests. For larger groups, we recommend booking early to secure space, service, and setup.
  - ✦ For 20 guests or fewer, you may create a custom, personalized limited menu served restaurant-style. For 21+ guests, you'll select from our catering menu to create your custom buffet.
  - ✦ For events with 25+ guests, we recommend a private bar. A setup fee applies for staffing and preparation but is waived with a \$500+ tab. Booking a private bar also extends your event time to 4 hours instead of the standard 3.
  - ✦ Our mezzanine (loft) overlooks the restaurant and is available as an add-on for larger gatherings. Recommended for parties of 60+, it provides extra space for a buffet or bar. Pricing varies by season and holidays—please ask about availability.
  - ✦ There is no food and beverage minimum. Our booking (room) fee for on-premise events acts as your deposit. The fee includes setup, breakdown, tables, chairs, china, and flatware.
  - ✦ A 3% administrative fee is added for event coordination, a 20% gratuity and standard tax rate also applies. If gratuity is less than \$150 per service staff member, the difference will be added.
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# FOR STARTERS

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Focaccia Bread	half 30 / full 60
Truffle Fries	half 35 / full 70
Spinach Artichoke Dip	half 60 / full 120
Meatballs	half 50 / full 100
Arancini	half 20 / full 40
Meatball-Focaccia Bites	half 40 / full 80
Caprese Bites	half 45 / full 90
Turkey Focaccia Sandwich Bites	half 40 / full 80
Zesty Bella Vita Soup	five 20 / ten 40
Chicken Noodle Zuppa	five 25 / ten 50

*half pan feeds 10 guests | full pan feeds 20 guests*



# CHARCUTERIE DISPLAY

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## FORMAGGIO MISTO

*“plate of mixed cheeses”*

mozzarella, gorgonzola, brie, goat, pimento cheese, and prosciutto, with candied walnuts, sundried tomato, grapes, melon, blueberries, focaccia, crackers, pesto, and a roasted garlic purée

## SALUMI MISTO

*“plate of mixed meats”*

prosciutto, genoa, pancetta, coppa, and smoked salmon rilletes, with gorgonzola, and brie cheese, grapes, strawberries, pimento stuffed olives, artichokes, focaccia, crackers, pesto, and a roasted garlic purée

*\$150 half pan | \$300 full pan*

*half pan feeds 10 guests | full pan feeds 20 guests*





## CATERING & BUFFET MENU

*Our event menu is built for flexibility, giving you options that fit your budget and your vision. From casual to formal, we'll help bring your gathering to life.*

*half pan feeds 10 guests | full pan feeds 20 guests*

### SALAD

Beet Salad	half 30 / full 60
House Salad	half 50 / full 100
Caesar Salad	half 30 / full 60

### SIDES

Mashed Potatoes	half 30 / full 60
Fingerling Potatoes	half 35 / full 70
Green Beans	half 70 / full 140
Asparagus	half 50 / full 100
Polenta	half 60 / full 120
Mixed Vegetables	half 75 / full 150
Broccolini	half 40 / full 80

### PASTA

Alfredo	half 60 / full 120
Creamy Tuscan Shrimp	half 90 / full 180
Lasagna	half 65 / full 130
Ragu Rigatoni	half 60 / full 120
Penne al Pomodoro	half 50 / full 100
Eggplant Parmesan Penne	half 80 / full 160
Angel Hair Addition	half 10 / full 20

### PROTEIN

Chicken Piccata	half 90 / full 180
Chicken Marsala	half 130 / full 260
Grilled Chicken	half 65 / full 130
Chicken Parmesan	half 85 / full 170
Baked Salmon	half 130 / full 260
Blackened Shrimp	half 80 / full 160
Halibut	half 230 / full 460
Blackened Tuna	half 125 / full 250
Pork Tenderloin	half 165 / full 330
Beef Short Rib	half 165 / full 330
Ribeye	half 210 / full 420
Filet Mignon	half 350 / full 700

### BRUNCH

Scrambled Eggs	half 20 / full 40
Tuscan Frittata	half 65 / full 130
Caprese Frittata	half 60 / full 120
Bacon	half 30 / full 60
Sausage	half 35 / full 70
Ham	half 25 / full 50
Fresh Fruit	half 70 / full 140
Pancakes	half 35 / full 70
Cinnamon Rolls	half 50 / full 100
Chocolate Croissants	half 55 / full 110
Biscuits	half 40 / full 80
Brunch Potatoes	half 60 / full 120
Bottomless Mimosas	16 per 21+ adult

### DESSERTS

Tiramisu	half 65 / full 130
Cheesecake	half 70 / full 140
Lemon Cream Cake	half 70 / full 140
Chocolate Torte	half 110 / full 220
Chocolate Chip Cookies	half 12 / full 24

*half pan feeds 10 guests | full pan feeds 20 guests*



# BAR MENU

*full wine menu and premium liquors available upon request*

## HOUSE COCKTAILS

### LIMONCELLO MULE

wheatley vodka, domain de canton, lime, limoncello  
ginger beer 14

### CLASSIC MARGARITA

blue agave tequila, fresh lime juice, orange liqueur 12

### SEASONAL SANGRIA

red wine or white wine based sangria,  
changed seasonally 12

### VENETIAN OLD FASHIONED

bouyon, turbinado, bitters,  
meletti amaro essence 16

### STRAWBERRY SPARKLER

wheatley vodka, fresh lemon juice,  
strawberry, bubbly 13

### VIOLET HOUR

gin, lavender syrup, elderflower liqueur,  
lemon juice, rose water 12

### VIENNA ESPRESSO MARTINI

wheatley vodka, cold brew, licor  
43, vanilla, frangelico 14

## PRIVATE BAR

### STANDARD BAR

bottled beer, house wine, one  
draft cocktail 75

### PREMIUM BAR

bottled beer, house wine, two draft  
cocktails, and well liquors 100

*Option 1: Tally drinks ordered by guest,  
Client is responsible for entirety of the bill.*

*Option 2: 1 or 2 Drink vouchers provided to  
guests then a cash bar is open for guests to start a  
tab. Client is responsible for the tallied drinks.*

*Option 3: Cash bar, Guests are  
responsible for their own tabs.*

## WINE

Woodbridge Chardonnay 6 | 22  
Woodbridge Pinot Grigio 6 | 22  
Woodbridge Pinot Noir 6 | 22  
Woodbridge Cabernet 6 | 22

## CHAMPAGNE

Wycliff Champagne Brut 6 | 20

## BOTTLED BEER

Michelob Ultra 6  
Birra Moretti 7  
Peroni 7  
Stella Artois 7  
Angry Orchard Cider 7  
Menabrea Blonde Lauger 7  
Modelo Especial 7



# ON-SITE PRIVATE DINING ROOM

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## WEEKDAY

Morning Events 200

Evening Events 350

## MEZZANINE BUYOUT\*

Morning Events 750

Evening Events 1,000

*Monday - Thursday  
morning events must end by 3pm  
evening events must end by close*

## WEEKEND

Morning Events 300

Evening Events 500

## MEZZANINE BUYOUT\*

Morning Events 750

Evening Events 1,500

*Friday - Sunday  
morning events must end by 3pm  
evening events must end by close*

*flat-rate booking (room) fee includes tables, chairs, china, flatware, complete setup and break down*

*\* mezzanine buyout will increase guest maximum from 60 guests to 80 and ensure further privacy*

## EVENT PLANNING

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Planning a celebration takes vision, organization, and big-picture orchestration, all within a tight logistical framework. It's a big production and the day of your event is the culmination of the month's we'll spend creating an exhaustive blueprint to make your vision come to life.

## BELLA CATERING

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We believe that quality, delicious food and crafted drinks are the foundation for a successful gathering. We start with fresh from-scratch dishes, and add impeccable planning and service. Full service off-site catering, in-house events, pick-up, and delivery available.

*+20% gratuity, 3% admin fee, and 9.75% sales tax*

**865-995-8592**

events@bellamaryville.com

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121 W Broadway  
Maryville, Tennessee 37801

BELLA CATERING