



Bella

EVENT MENU



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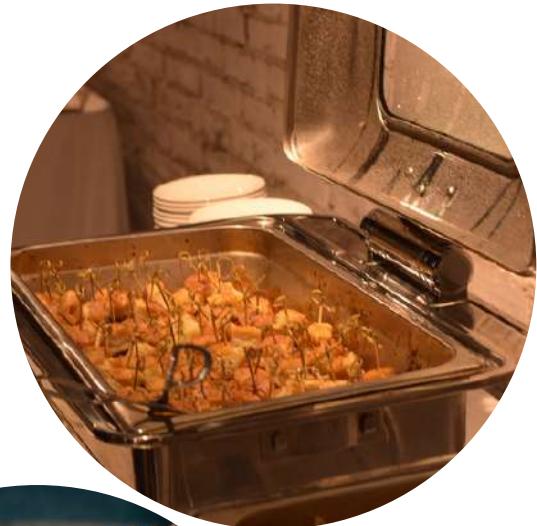
POLICIES and reminders

- ◆ 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.

FOR STARTERS

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

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 rillettes, 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

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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

half pan feeds 10 guests | full pan feeds 20 guests

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 140 / full 280
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 420 / full 840

BRUNCH

Scrambled Eggs	half 20 / full 40
Tuscan Fritatta	half 65 / full 130
Caprese Fritatta	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 70 / full 140
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

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

bouron, 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 Lager 7

Modelo Especial 7

ON-SITE PRIVATE DINING ROOM

WEEKDAY

Morning Events 300

Evening Events 400

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 400

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

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

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

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