



Personal Chef, Catering & Event Design

Personal Chef Services

Based in 3 Hours of Service the Additional Fees are:

- Chef Fee
(\$105.00 Applied up to 10 Guests)
(\$180.00 Applied up to 20 Guests)
(\$255.00 Applied up to 30 Guests)
- Service Fee
(\$75.00 Applied After 5 and up to 10 Guests)
(\$150.00 Applied up to 20 Guests)
(\$225.00 Applied up to 30 Guests)
- Transportation Fee \$50.00 (Miami Area)
- Additional Services available upon request

Menus for 2-30 Guests



Breakfast

Plated Breakfast Selection

Served Family Style...

Sliced Fresh Seasonal Fruit Plate
Freshly Baked Assorted Muffins, Danishes and Croissant
Freshly Squeezed Florida Orange, Grapefruit & Cranberry Juice
By order: Freshly Brewed Coffee, Speciality Coffees and Teas

Choice of Entree...

Up to 2 Choices for your entire Group (Price Based in Pre-Selected Choices)

All Plated Breakfast items to come with a side of crunchy breakfast potatoes

Any Style **Two Eggs** & Bacon \$25 p/p

Three Eggs Omelet with selection of two toppings \$27 p/p

Vegetable Frittata, herbs and Goat Cheese \$27 p/p

Spanish "Tortilla", Chorizo, Onions, confit of Potato & Tomato \$27 p/p

Florentine, Poached Eggs, Spinach, Mushrooms & Mornay Sauce \$27 p/p

Classic Egg Benedict, Poached Eggs, Toasted English Muffin & Canadian Bacon \$25 p/p

Optional Meat Substitution: Lobster \$2 Crab \$2 Smoked Salmon \$2

Grilled **Steak & Eggs**, 4 oz Prime Filet, Asparagus & Tomato \$30 p/p

Latin Style **"Bacon" & Egg**, Dulce de Leche Pork Belly & Any style of Egg \$28 p/p

Brioche **French Toast**, Vermont Butter & warm Maple syrup \$22 p/p

Malted **Waffle**, Berries Lavender Coulis & Whipped Cream \$22 p/p

Buttermilk or Buckwheat **Pancake**, Fresh Berries & Infused thyme Maple Syrup \$22 p/p

Additional Side Option...

Traditional link Sausage \$3

Crisp Apple Wood Smoked Bacon \$3

Roasted Chicken Apple Sausage \$3

\$2

Grilled Asparagus \$2

Turkey Bacon \$2

Grilled Ham Steak

Oatmeal or Grits

Yogurt Parfait \$2

served up to 11 AM

Family style Breakfasts Selection

COSMOPOLITAN \$18 p/p

Sliced Fresh Seasonal Fruit Plate
Baked Assorted Muffins, Danishes and Croissant with Butter & Preserves
Freshly Squeezed Florida Orange, Grapefruit & Cranberry Juice
Assorted Bagel & Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal

AMERICAN BREAKFAST \$24 p/p

Sliced Fresh Seasonal Fruit Plate & Yogurt
Baked Assorted Muffins, Danishes and Croissant with Butter & Preserves
Assorted Breads
Freshly Squeezed Florida Orange, Grapefruit & Cranberry Juice
Scrambled Farm Eggs
Applewood Smoked Bacon & Sausage
Oatmeal
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal

HABANA BREAKFAST \$22 p/p

Sliced Fresh Seasonal Fruit Plate
Freshly baked Guava pastelitos, Ham Croquettes, Assorted Pastelitos
Chorizo scrambled with Cilantro and Manchego Cheese
Skilled Potatoes with Sauteed Peppers and Onions
Cuban Coffees
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Herbal

***Family style Breakfasts offered for Minimum 12 guests**

Lunch

Plated Selection

served up to 4 PM

**Option Upgrade. Additional Charge per person*

Starters

(Select one for the Whole Group *exceptions applied for groups of more than 15 Guests)

Soups

Rustic Vegetable Minestrone

Classic Chicken Noodle Soup

Yellow Tomato Gazpacho with Watermelon & Cucumber Tartar

Salads

Cesar Salad, Shaved Parmesan with Tomato Confit & Crostini

Mixed Local Greens, Cucumber, Cherry Tomatoes & Balsamic Vinaigrette

Florida Heart of Palm with Orange and Grapefruit, Baby Greens, Citrus Vinaigrette

Baby Spinach & Arugula, Grilled portobello, Plum Tomatoes & Raspberry Vinaigrette

Caprese Salad, local Tomatoes, Mozzarella & Basil

Iceberg Wedge Salad, Blue Cheese, Tea drop Tomato, Crunchy Bacon

PLATED SELECTION

Price for Menu will be Entree

Price and Includes:

Course 1: Starter

Course 2: Entree

Course 3: Dessert

Entree

(Select one per person, up to two choices for the whole group)

***Pre-selected up to 72 Hours before the event**

Free Range Chicken Breast, Three grains Pilaf and sauteed Haricot Vert **\$35 p/p**

Grilled Skirt Steak, sweet Pepper & fire Roasted Corn Pee Wee Potatoes fricassee **\$40 p/p**

Braised Beef Short Rib, Parsnip Puree & Mixed Root Vegetables **\$40 p/p**

Herb Crusted Salmon, Lebanese Freekeh & Fig Salad **\$40 p/p**

Olives marinated Pork Tenderloin, Grits & Marinated Fennel **\$38 p/p**

Shrimp Po boy sandwich, crispy fried rock shrimp, new Orleans remoulade and slaw **\$32 p/p**

Loaded Angus Burger, Applewood Bacon, fried Egg, grilled onions on a sesame bun **\$32 p/p**

Desserts

**Select one for the Whole Group
*exceptions applied for groups of
more than 15 Guests)**

Our Desserts are seasonal.
For Dessert Menu please contact
US.

Substitution Side Options

Three grains Pilaf/ Whipped Yukon Potato/ Seasonal Vegetables/ Roasted Asparagus/ Sweet Potatoes Fries/ Thin cut Fries/ Ragu of Wild Mushrooms/ Cheddar & Corn Grits

Dinner

Hors d'Oeuvres

Upgrade your Dinner

Selection of 4 \$16.00 per person

Selection of 6 \$22.00 per person

Seafood Selection

Corn & Crab Empanada & Guacamole

Key Lime spicy tuna mini Taco

Coconut Ceviche & Passion Fruit Gel

Smoked Salmon with Dill Cream Cheese Crostini

Grilled Shrimp with Tomato Confit

Galician Octopus Shot

Poultry Selection

Chicken Empanada & Red Pepper Coulis

Peruvian Chicken Causa, Olives

Devil Egg with Caviar and chieve

Chicken Saltimboca, Serrano Ham & Mushrooms

Duck Confit Crepe, Mascarpone & Pineapple

Chutney

Mini Brioche Toast & Foie Gras Mousse

Vegetarian Selection

Caprese Skewer & Basil Pesto

Chia Cheese Tequeño

Miniature Flat Bread, Arugula & Fig

Yellow Tomato Gazpacho

Triple Cream Brie with Caramelized Onion Brushetta

"Colombian" style Pizza Empanada

Meat Selection

Kobee Beef Tartar

Sweet Plantain & Meat "Sushi Roll"

Skirt Steak Pincho

House Smoked Dog on Croquette

Pistacho & Zathar crusted Lamb Chop

Steak Empanada & Chimichurri

PLATED SELECTION
Price for Menu will be Entree
Price and Includes:
Course 1: Appetizer
Course 2: Salad
Course 3: Entree & 3 Side
Selection (served Family tyle)
Course 4: Dessert

Plated Selection

Course 1: Appetizer

*(Select one for the Whole Group *exceptions applied for groups of more than 15 Guests)*

Vegetarian Selection

Tagliatelle & Garden Vegetables, sundried Tomatoes, Asparagus & Wild Mushrooms

Shitake Bao Buns, shitaki mushroom, tofu, crispy shallot and scallions

Beet & Avocado Tartar, citrus segment, crispy shallots and arugula

Pasta Selection

Ravioli & Roasted Corn with Duck Breast, Confit Tomato, Fresh Shitaki and Fig

Short Rib & Pecorino Agnoloti, shaved Carrot, Aged Balsamic and Chieve

Seafood Selection

Jumbo Lump Crab Cakes, Avocado & Herb Mousse with Pickled Herb Salad (\$8 p/p)

Ahi Tuna Tartar, Creamy Avocado, Crispy Shallots & Soy Sesame Dressing (\$5 p/p)

Bella Ceviche, corvina, cucumber, lime juice, aji amarillo, soy and ginger (\$5 p/p)

Italian Octopus, Baby Heirloom Tomatoes, Pee Wee Potatoes, Capers & Pernod Broth

Shrimp & Cucumber Risotto

Meat Selection

Prime Beef Carpaccio, Truffle Oil, Shaved Parmesan & Petit Arugula

Classic Prime Steak Tartar, Quail Egg and Asiago Crostini

Pork Belly Bao Buns, cucumber slaw and sesame

Dinner

Plated Selection

Course 2: Salad

*(Select one for the Whole Group *exceptions applied for groups of more than 15 Guests)*

Crisp Heart of Romaine, Lemon-Cesar Dressing, Shaved Parmesan & Herb Croutons
Mélange of Field Greens, Goat Cheese Croquette, Pear Tomatoes & Jerez Sherry Vinaigrette

Tricolor Marinated Beets Salad, Chevre Cheese & Candied Walnuts

Heirloom Tomato & Burrata "Panzanella" Style & Fresh Arugula

Three Grain Salad, Feta Cheese, Roasted Tomatoes, Haricot Vert & Herb Vinaigrette

Plated Selection

Entree "Steak House" style

(Select one per person, up to two choices for the whole group)

**Pre-selected up to 72 Hours before the event*

Poultry & Pork Selection

Free Range Chicken Breast & Chicken Jus \$60 p/p

Apple Wood Bacon & Chicken Roulade \$60 p/p

Roasted Cornish Hen with Garlic & Rosemary \$65 p/p

Blossom Honey Lacquered Duck Breast \$70 p/p

Bone-in Pork Chop, \$62 p/p

Steak Selection

Grilled Skirt Steak & Chimichurri Sauce \$65 p/p

Braised Beef Short Rib \$60 p/p

NY Strip Loin & Peppercorn Sauce \$70 p/p

Prime Steak Filet Mignon & Red Wine Reduction \$75 p/p

Black Angus Bone-in Rib Eye \$90 p/p

Angus Tomahawk (*Ask for availability, serve two people)

Colorado Lamb Rack \$82 p/p

T-Bone Lamb \$75 p/p

Fish & Seafood Selection

Sesame & Teriyaki Grilled Salmon \$60 p/p

Snapper Bouillabaisse, Mussels, Clams and Heirloom

Tomato Fumet \$65 p/p

Grilled Swordfish & Red Wine Glaze \$65 p/p

Pan Seared Scallop and Gremolata \$70 p/p

Seared Branzino & Fennel-Dill Salad \$70 p/p

Chilean Sea Bass \$90 p/p

8 oz Maine Lobster Tail \$95 p/p

Garlic & Herb colossal Shrimps \$75 p/p

Surf & Turf Selection

Prime Steak Filet Mignon - Colossal Shrimp \$95 p/p

Angus Sirloin & Pan seared Scallop \$95 p/p

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Plated Selection

Vegetarian Selection Entree

Ratatouille Vegetable Canelloni, Roasted Garlic

Parmesan Broth **\$58 p/p**

Eggplant-Portobello Parmesan, Roasted garlic Tomato

Sauce **\$58 p/p**

Middle eastern style "Risotto", lentils, fresh mushrooms

and caramelized onions **\$58 p/p**

Vegan Kabob, Zucchini, Squash, Sweet Peppers,

Mushrooms on Almond Quinoa **\$58 p/p**

Plated Selection

Sides

(Select three for the Whole Group)

- Roasted Brussels Sprouts
- Garlic Boccolini
- Grilled Asparagus
- Creamy Spinach
- BBQ Corn Niblets
- Hens of the Wood Mushrooms
- Grilled seasonal Vegetables
- Roasted Cauliflower Steaks
- Herb crusted Tomatoes

- Tricolor Potatoes, sundried tomato Pesto & Kalamata Olives
- Farro & Forbidden Rice
- Sweet Potato Gnocchi
- Tuffle Yukon Potato puree
- Sweet potato casserole
- Bella signature Mac & Cheese
- Baked Potato - Whipped Butter & Chieve
- Grilled Polenta
- Corn & Pecorino Cheese Grits

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