

TRATTORIA
La Bella

ON RUSH

HORS D'OEUVRES SELECTIONS

All hors d'oeuvres have a minimum order of one dozen

PASSED OR STATIONED COLD

- TUNA POKE** - coconut-miso dressing, fried wonton - 65/dozen
- HEIRLOOM TOMATO BRUSCHETTA** - basil pesto, balsamic reduction - 35/dozen
- SHRIMP COCKTAIL SHOOTER** - 65/dozen
- SMOKED SALMON CROSTINI** - capers, red onions, dill crème fraiche - 51/dozen
- AVOCADO TOAST CROSTINI** - fresh mozzarella, cherry tomato - 48/dozen
- TUNA TARTARE** - avocado, cucumber - 55/dozen

PASSED OR STATIONED HOT

- CHEESEBURGER SLIDERS** - special sauce, butter pickles - 48/dozen
- OSTERIA MEATBALLS** - beef & pork blend, whipped ricotta, pomodoro, parmesan - 60/dozen
- FRIED CHICKEN SKEWERS** - chipotle honey, pickle, cheddar biscuit - 48/dozen
- MINI CRAB CAKE** - garlic lemon aioli - 72/dozen
- MINI FRIED CHICKEN SLIDERS** - fresh-baked bun, chipotle honey, pickle - 50/dozen
- CRISPY ARANCINI** - mozzarella, truffle oil - 41/dozen
- MINI PIGS IN A BLANKET** - 45/dozen
- BACON WRAPPED SCALLOPS** - balsamic reduction - 72/dozen

STATIONED PLATTERS

per person unless otherwise noted

- BEEF CARPACCIO** - shaved parmesan - 7.5
- SEASONAL VEGETABLE CRUDITE** - louie dressing, buttermilk ranch - 4.5
- CHARCUTERIE & ARTISAN CHEESE BOARD** - crackers, mustarda, olives - 13
- SEAFOOD SALAD** - giardinara - 8
- ASSORTED SEASONAL PIZZAS** - 18
- HOUSE-MADE CHIPS AND DIP** - 4.5

V = vegetarian, VG = vegan

**This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Menus subject to change without notice, due to product availability.

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101 LUNCH PACKAGE *45/person*
15 People Minimum

FIRST COURSE *(choose one)*

MINISTRONE

HOUSE SALAD V, VG - romaine, carrot, cucumber, celery, house vinaigrette

SECOND COURSE *(choose two)*

All Sandwiches served with French Fries

101 BURGER - 8oz Angus beef, lettuce, tomatoes, onions, sharp cheddar, pickles, bun

CHICKEN PARMESAN - mozzarella, parmesan, marinara

ASPARAGUS RISOTTO V - shaved parmesan

ITALIAN SUB - mortadella, salami, capicola, provolone, tomato, lettuce, mayo, red wine vinaigrette, oregano

MEATBALL SUB - giardiniera, provolone, pomodoro, chips

ORECCHIETTE PASTA - hot Italian sausage, broccolini, fontina

DESSERT

TIRAMISU

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ERIE STREET LUNCH PACKAGE *55/person*
15 Guests Minimum

FIRST COURSE *(choose one)*

MINISTRONE

TOMATO BASIL SOUP

HOUSE SALAD - romaine, carrot, tomato, cucumber, celery, house vinaigrette

CAESAR SALAD V - romaine, crutons, parmesan cheese, caesar dressing

SECOND COURSE *(choose three)*

ROASTED CHICKEN VESUVIO - vesuvio potatoes, garlic, white wine, peas, oregano, lemon

SEARED SALMON LIMONE - asparagus, white wine sauce, lemon, mashed potatoes

CHICKEN PAILLARD - mixed greens, tomato, cucumber, red wine vinaigrette

MUSHROOM RISOTTO V - crimini, shiitake, black truffle

DESSERT *(choose one)*

TIRAMISU

CHOCOLATE LAVA CAKE - molten chocolate cake, vanilla gelato

SEASONAL CHEESECAKE

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RUSH STREET DINNER PACKAGE 70/person
15 Guests Minimum

FIRST COURSE *(choose one)*

TOMATO BASIL SOUP

HOUSE SALAD - romaine, carrot, tomato, cucumber, celery, house vinaigrette

CAESAR SALAD - romaine, croutons, parmesan cheese, caesar dressing

SECOND COURSE *(choose three)*

All proteins served with seasonal vegetables and tavern mashed potatoes

ROASTED CHICKEN VESUVIO - vesuvio potatoes, garlic, white wine, peas, oregano, lemon

SEARED SALMON LIMONE - asparagus, white wine sauce, lemon, mashed potatoes

MUSHROOM RISOTO V - crimini, shiitake, black truffle

TUSCAN STEAK* - hanger, mushroom sauce, seasoned fries, truffle aioli

DESSERT *(choose one)*

TIRAMISU

CHOCOLATE LAVA CAKE - molten chocolate cake, vanilla gelato

SEASONAL CHEESECAKE

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MICHIGAN AVENUE DINNER PACKAGE *79/person*
15 Guets Minimum

FIRST COURSE *(choose one)*

MINI LUMP CRAB CAKE - louie dressing
MINISTRONE

SECOND COURSE *(choose one)*

ESCAROLE SALAD - apple, gorgozola, fennel, Italian vinaigrette, crouton
HOUSE SALAD - romaine, carrot, tomato, cucumber, celery, house vinaigrette
BABY WEDGE SALAD - crisp baby iceberg lettuce, bacon, blue cheese

THIRD COURSE *(choose two)*

ROASTED CHICKEN VESUVIO - Vesuvio potatoes, garlic, white wine, peas, oregano, lemon
RIBEYE* - 16 oz, grilled asparagus, creamy horseradish, roasted potatoes, red wine mushroom sauce
FILET MIGNON* - 8 oz center cut, red wine mushroom sauce
BRAISED SHORT RIB* - red wine sauce, cheesy soft polenta
MUSHROOM RISOTTO - crimini, shiitake, black truffle
BRANZINO - asparagus, lemon, olive oil
SALMONE LIMONE - asparagus, white wine sauce, lemon, mashed potatoes

DESSERT *(choose one)*

TIRAMISU
OLIVE OIL CAKE - orange, aged balsamic, strawberry
CHOCOLATE LAVA CAKE - molten chocolate cake, vanilla gelato
SEASONAL CHEESECAKE

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BEVERAGE PACKAGES

HOUSE WINE/BEER

2 HOURS 36/guest 3 HOURS 44/guest 4 HOURS 51/guest

CALL-BRAND LIQUOR/BEER/HOUSE WINE

2 HOURS 49/guest 3 HOURS 55/guest 4 HOURS 62/guest

PREMIUM-BRAND LIQUOR/BEER/HOUSE WINE

2 HOURS 65/guest 3 HOURS 72/guest 4 HOURS 83/guest

HOUSE WINE/BEER

WINE - Seaglass

rosé • chardonnay • pinot grigio • pinot noir • cabernet sauvignon

BEER

miller lite • bud light • budweiser • heineken • modelo • 312

CALL PACKAGE

WINE - Seaglass (choose 3)

rosé • chardonnay • pinot grigio • pinot noir • cabernet sauvignon

BEER (choose 3)

miller light • bud light • budweiser • amstel • heineken • corona

LIQUOR

stoli vodka • citadel gin • bacardi rum • el jimador tequila • old forester bourbon
dewer's white label scotch

PREMIUM PACKAGE

WINE (choose 4)

avissi prosecco • aqua vi venus pinot grigio • echo bay sauvignon blanc • taken chardonnay
seaglass pinot noir • brassfield meritage • seaglass cabernet sauvignon

BEER (choose 3)

miller lite • bud light • budweiser • amstel • heineken • corona • blue moon
lagunita's sumpin' sumpin' • goose island matilda

LIQUOR

stoli vodka • grey goose vodka • kettle one vodka • patron tequila • bacardi superier rum
meyer's dark rum • hendrick's gin • maker's mark whiskey • crown royal whiskey angel's
envy bourbon • woodford bourbon • johnny walker black label scotch

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