

TRATTORIA
La Bella
LOOP

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 **V** – 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 **V** – 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 **V** – 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 **V** – louie dressing, buttermilk ranch - 4.5
CHARCUTERIE & ARTISAN CHEESE BOARD – crackers, mustarda, olives - 13
SEAFOOD TOWER – shrimp, crab legs, oysters - MP
customized options available upon request
ASSORTED SEASONAL PIZZAS – 18/pizza
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.*

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LA BELLA 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

CAPRESE SANDWICH – (with or without chicken), fresh tomatoes, mozzarella, basil, balsamic vinegar

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

GELATO – chocolate, strawberry, vanilla

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WINDY CITY LUNCH PACKAGE 55/person

15 Guests Minimum

FIRST COURSE (choose one)

MINISTRONE

TOMATO BASIL SOUP

HOUSE SALAD V, VG – 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

CAPRESE RAVIOLI – fresh mozzarella, tomato, basil, marinara, parmesan

DESSERT (choose one)

TIRAMISU

CHOCOLATE LAVA CAKE – molten chocolate cake, vanilla gelato

SEASONAL CHEESECAKE

GELATO – chocolate, strawberry, vanilla

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C'E VENTO DINNER PACKAGE 70/person

15 Guests Minimum

FIRST COURSE *(choose one)*

TOMATO BASIL SOUP

HOUSE SALAD V, VG – romaine, carrot, tomato, cucumber, celery, house vinaigrette

CAESAR SALAD V – 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

CAPRESE RAVIOLI – fresh mozzarella, tomato, basil, marinara, parmesan

TUSCAN STEAK* – hanger, mushroom sauce, seasoned fries, truffle aioli (\$10 upcharge)

DESSERT *(choose one)*

TIRAMISU

CHOCOLATE LAVA CAKE – molten chocolate cake, vanilla gelato

SEASONAL CHEESECAKE

GELATO – chocolate, strawberry, vanilla

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MILLENIUM DINNER PACKAGE 79/person

15 Guest Minimum

FIRST COURSE *(choose one)*

MINI LUMP CRAB CAKE – louie dressing (\$3 upcharge)

MINISTRONE

SECOND COURSE *(choose one)*

ESCAROLE SALAD V, VG – apple, gorgozola, fennel, Italian vinaigrette, crouton

HOUSE SALAD V, VG – 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 (\$25 upcharge)

FILET MIGNON* – 8 oz center cut, red wine mushroom sauce (\$25 upcharge)

SHORT RIB LASAGNA – brased short rib, ricotta, tomato cream sauce

CAPRESE RAVIOLI – fresh mozzarella, tomato, basil, marinara, parmesan

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

CHEF'S ASSORTED MINI DESSERTS

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BEVERAGE PACKAGES

Drinks on consumption are available with a \$150 bar tender fee

Water Service

Evian Still or Sparkling, 330ml - \$6

HOUSE WINE/BEER

2 HOURS 41/guest **3 HOURS** 49/guest **4 HOURS** 56/guest

CALL BRAND LIQUOR AND HOUSE WINE/BEER

2 HOURS 54/guest **3 HOURS** 60/guest **4 HOURS** 67/guest

PREMIUM BRAND LIQUOR AND HOUSE WINE/BEER

2 HOURS 75/guest **3 HOURS** 83/guest **4 HOURS** 93/guest

Cocktails not included in call brand

COCKTAIL LIST

included in premium package

old fashioned • manhattan • bees knees • cosmo • paper plane • margarita
french 75 • paloma • mule

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BEVERAGE PACKAGES *(continued)*

Each upgraded package will be inclusive of the previous packages' offerings

BEER (bottled)

coors light • lagunitas IPA • stella • zero-proof,
venue's choice (heineken, stella, or peroni)

WINE (bottled)

avissi • rodney strong sauv blanc • rodney strong chard •
rodney strong pinot noir •
rodney strong cab sauv

Other venues' wine offerings can be made available at retail price per bottle

LIQUOR

CALL PACKAGE

prairie vodka • prairie gin • gran centenario plata • jim beam • bacardi • dewars

PREMIUM PACKAGE

grey goose • hendricks • bacardi • patron silver
markers mark • johnnie walker black

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