

from just **\$75 per guest**

Elegant, 3-Course dinner with hosted bar

isa.bella

Fine Italian Catering



HORS D'OUVRES

Meatballs Marinara

hand-rolled, pork & beef cocktail meatballs with house marinara, provolone picante & fresh organic basil

Cocktail di Mère *

a chilled cocktail of shrimp, blue crab meat, mango, avocado, meyer lemon & mild chilis.

Balsamic Brussels Sprouts

balsamic vinegar, garlic & toasted almond

California Bruschetta

roma tomato, avocado, garlic, basil, lemon, e.v.o.o., served with crostinis

Meat & Cheese Board *

Genoa Salami, Aged hard Salami, Carando Dry-aged Pepperoni, fresh mozzarella, provolone picante, calamata olives, sun-dried cherries, fresh basil & toasted almond

Thai Chili Chicken Wings

tossed in our famous ginger-garlic chili sauce

Caprèse Kebobs

mozzarella pearls, cherry tomatoes, olives & fresh organic basil leaves drizzled with e.v.o.o. & sprinkled with Meyer lemon zest

SALAD & SIDES

Classic Caesar Salad

romaine lettuce, parmesan, aged asiago & rustic croutons

Garden Salad

mixed greens, carrot, roma tomato, chives, croutons, house vinaigrette

Signature Salad

sun-dried cherries & cranberries, gorgonzola, maple-candied walnuts, with white balsamic vinaigrette

Minestrone Soup

Garlic-chicken broth, beans, pasta, veggies, herbs, spices

Broccolini, Green Beans or Rapini Amandine

Petite broccoli spears with roasted garlic, toasted almond & lemon

\$5,000 minimum. 20% gratuity & 7.75% sales tax not included

ENTRÉES

Chicken al Fonghi

panko-crusted, Italian spiced chicken breast with a trio of mushrooms over garlic cream sauce

Chicken Parmesan

panko-crusted chicken breast with marinara, melted mozzarella, aged parmesan & fresh, organic basil

Baked Rosemary Chicken

tender, juicy and healthy chicken breasts baked with lemon, rosemary & olive oil

Eggplant Parmesan

thick-cut, crunchy eggplant cutlets with aged asiago mozzarella, marinara & fresh, organic basil

Tuscan Roast Pork

Tuscan-spiced pork shoulder slowly braised in jus & coconut milk; tart cherry vinaigrette

PASTAS

Pasta with your Selection of Gourmet Sauce

house marinara, cheesy pesto, sharp provolone cream, rosa (pink), garlic cream, jalapeño-cilantro, white-wine & olive oil

Uncle Frank's Lasagna *

Four stories of beef, pork, ricotta, parmesan, mozzarella & sharp provolone

Mama Rosa's Gnocchi *

hand-rolled potato dumplings in your choice of sauce

Butternut Squash Ravioli *

square-cut raviolis stuffed with puréed, spiced, butternut squash in rosa sauce with fresh, organic basil

Accompaniments *

We invite you to enhance your pasta dishes from a selection of gourmet proteins & vegetables

DESSERTS

Butter Crunch Tiramisu

classic espresso cake with our crunchy, buttery twist

Cannolis Three Ways

Mini Cannolis made three different ways hazelnut, peanut butter & traditional with sprinkles