

# Bella Notte Plated Menu

6 HOUR RECEPTION  
\$149.99 P/P

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 7.35% CT SALES TAX

## Upon Arrival

Butler Style Blush Infused Champagne Garnished with Seasonal Fruit **or** Apple Cider Mimosas



## Cocktail Hour

Five Hour Open Bar Begins

Grazing Table with Seasonal Fruit, Cheese, Vegetable, Hummus & \*Caprese Skewers Display

## Butler Passed Hors D' Oeuvres | PLEASE SELECT THREE

### Skewered Grecian Chicken

Skewered Marinated Chicken, Onions & Peppers Served with Tzatziki Sauce

### Bruschetta San Remo

Diced Plum Tomatoes, Fresh Garlic, Onion, Basil & Extra Virgin Olive Oil

### Buffalo Chicken Bruschetta

Topped with Crispy Buffalo Chicken & Crumbled Bleu Cheese

### Prosciutto & Mozzarella di Bufala

Fresh Mozzarella Wrapped with Thinly Sliced Grilled Prosciutto

### Sirloin Bruschetta

Topped with Fresh Bruschetta & Grilled Sirloin

### Spinach & Feta Pastry Purses

Filo Dough Stuffed with Feta Cheese and Spinach Served with Tzatziki Sauce

### Coconut Shrimp

Served with our Chef-made Fruit Chutney

### Bacon Wrapped Scallops \* At Market Value

Scallops Wrapped in Bacon Served with our Chef-made Peachtree Infused Glaze

*Hors 'Oeuvres Station* | PLEASE SELECT THREE

*Stuffed Mushroom Caps*

Sweet Italian Sausage Stuffing

*Orzo Rounds*

Petit Orzo Rounds Stuffed with Sweet Italian Sausage, Mozzarella & Fresh Basil  
Lightly Fried & Topped with a Tomato Basil Aioli

*Mac & Cheese Fritters*

Ditalini Pasta, Four Cheese Blend, Panko Breadcrumbs, Basil & Tomato Aioli, Parmesan Shower

*Sausage & Veal Pizzaiola*

Tender Sausage & Veal Tossed in Sweet Onion, Pepper, Olive Oil & Plum Tomato Sauce

*Artichoke Heart Francaise*

Egg Battered & Served in a Savory Lemon White Wine Sauce

*Eggplant Rollatini*

Thinly Sliced Eggplant Stuffed with Spinach & Ricotta Cheese  
Baked with Marinara Sauce & Mozzarella Cheese

*Calamari Fritto*

Served with Marinara



ELEGANT EXTRAS

\*AT MARKET VALUE

\* *Clams Rockefeller*

Topped with Spinach, Gorgonzola Cheese & a Béarnaise Sauce

\* *Clams Casino*

Fresh Count Neck Clams with our Casino Butter  
Topped with Bacon & a Touch of Breadcrumbs

\* *Mussels Thermidor*

Tossed in Prosciutto Cream Sauce

\* *Buffalo Shrimp Bruschetta*

Shrimp Sautéed with Shallots and Garlic, Tossed with a Spicy Sauce  
Served on Garlic Bread & Drizzled with Bleu Cheese Dressing

*Family Style Pasta Course* | PLEASE SELECT ONE

*Farfalle, Fusilli or Orecchiette Pasta*

Choice of A la Vodka, Marinara, Alfredo, Pesto, Carbonara, or Bolognese

*Fusilli Napolitano*

Fresh Ground Sausage, Prosciutto Ham, Peas, Garlic & Chopped Basil  
Sautéed in a Pink Sauce Tossed with Fusilli Pasta & Asiago Pecorino Romano Cheese

*Butternut Squash Ravioli*

Tossed in a Brown Sugar, Cinnamon, Honey Glaze, Light Cream Sauce

*Penne with Grilled Vegetables*

Fresh Grilled Vegetables & Sliced Grape Tomatoes with Penne Pasta  
Tossed in an Oreganato Sauce



*Salad Course* | PLEASE SELECT ONE

*Tossed Garden Salad*

Served with your Choice of Two Dressings:  
Italian, Ranch, French, Gorgonzola Cream or Zinfandel Vinaigrette

*Caesar*

Crisp Romaine Lettuce Tossed with a Creamy Dressing, Croutons and Parmesan Cheese

*Apple Cranberry Walnut Mixed Greens*

Mixed Green Leaf Salad with Fresh Sliced Apples, Dried Cranberries, Toasted Walnuts  
Served with La Notte's Gorgonzola Cream Dressing or Zinfandel Vinaigrette

*Tuscan*

Mixed Greens, Romaine Lettuce, Mixed Nuts, Dried Fruits & Crumbled Gorgonzola Cheese  
Served with Balsamic Vinaigrette



*Dinner Service*

*Complimentary Bottle of Red & White Wine On each Table*

*Main Entree* | PLEASE SELECT THREE

*Stuffed Chicken Florentine*

Stuffed with Spinach & Mozzarella Cheese  
Topped with a Sun-Dried Tomato White Wine Lemon Sauce

*Chicken Saltimbocca*

Topped with Prosciutto & Provolone  
Sautéed with Mushrooms in a Sage Sherry Demi Glaze

*Crispy Chicken Roulade*

Spinach, Fontina Cheese & Lemon Thyme Jus

*Veal Parmigiana*

Breaded, Fried then Baked with Mozzarella Cheese & Marinara Sauce

*Apple Walnut Stuffed Pork Loin*

Chef Made Apple & Walnut Stuffing and Finished with a Maple Glaze

*Black Angus NY Strip Steak*

Served with Sautéed Onions and Mushrooms in a Cognac Demi Glaze

*Sirloin Gorgonzola*

Grilled Sirloin Topped with Gorgonzola Cheese in a Burgundy Brandy Demi Glaze

*Filet Mignon*

Center Cut Filet Mignon Flame Broiled & Complimented with a Sherry Demi Glaze

*Haddock Casino*

Topped with Sautéed Red Onion, Bacon & Roasted Red Peppers in a Garlic Butter Sauce

*Caribbean Salmon*

Pan Seared in a Coconut Rum Butter Sauce, Topped with a Mango Salsa

*Gemelli Stuffed Salmon*

Stuffed with our Chef-Made Red Roasted Pepper, Asiago Cheese & Gemelli  
Pasta Stuffing Served in a Lemon Butter Sauce

## Swordfish Oscar

Fresh Grilled Swordfish Topped with Lump Crabmeat and Béarnaise Sauce

## Baked Stuffed Shrimp

Topped with our Signature Chef-made Stuffing & Served with Drawn Butter

## Surf & Turf

Filet Mignon Accompanied by Shrimp & Scallop Casserole

## Eggplant Sorrentino

Slices of Breaded Eggplant Pan Layered with Pancetta, Provolone & Plum Tomato Sauce  
Topped with Fresh Mozzarella

**Vegetarian, Vegan, Gluten Free & Children Selections Must be Preordered**



## Starch

PLEASE SELECT ONE

- ♦ Chef-Made Red Pepper, Spinach Creamy Risotto
- ♦ Fingerling Roasted Potatoes Tossed with Truffle Oil & Showered with Parmesan Cheese
  - ♦ Red Bliss Bacon & Garlic Mashed Potatoes
  - ♦ Creamy Scalloped Potatoes
  - ♦ Twice Baked Potato
  - ♦ Wild Rice Pilaf



## Vegetable

PLEASE SELECT ONE

- ♦ Seasonal Julienne Vegetable Selection
  - ♦ Green Bean Almondine
  - ♦ Steamed Broccoli
- ♦ Roasted Asparagus Spears Topped with Fontina Cheese
- ♦ Grilled Brussel Sprouts Tossed in a Lemon Vinaigrette
- ♦ Caramelized Butternut Squash \* Seasonal Item}



## Sweet Finale

*La Notte's Viennese Dessert Table*

