

***Shining Mountain Event Center***

***and***

***Bella Vista Restaurant Catering***

***2017 Banquet Menu***

*We are so pleased that you are considering Shining Mountain Event Center and Bella Vista Restaurant Catering. Together we can create an event that will be nothing less than extraordinary. Our team of culinary experts have compiled a selection of menu items that will delight your guests and have them raving about your event. Whether you are hosting a small special family celebration, corporate reception, or a grand wedding, our goal is to provide exceptional service for you and your guests. Shining Mountain Event Center and the Bella Vista Restaurant are sure to leave a lasting impression that you will remember for many years to come.*

**ANTIPASTI (APPETIZERS)**  
**Passed Hors D' Oeuvre Plates**  
**\$.99 - \$5.99/pp**

*Stuffed Olives*

*Crostini*

*Mini Satay Curried Chicken*

*Crab Stuffed Mushrooms*

*Bruschetta*

*Panelle (chickpea fritters)*

*Antipasti*

*Oysters Rockefeller*

*Wine and Cheese Pairing*

*Clams on the Half Shell*

*Prosciutto Wrapped Figs*

*Mini Quiches*

*Mini Crab Cakes*

*Melanzane*

*Shrimp Brochettes*

*Beef Brizola*

*Gourmet Cheeses and Italian Cured Meats*

*Parmesan Fritters*

*Canapés*

*Pate*

## **SECONDI y PRIMI (ENTREES)**

**\$9.99 - \$16.99/pp**

**(highest price is used when multiple items are chosen)**

**includes one side**

**additional sides \$1.99 - \$4.99/pp**

**all Entrees include Artisan Rolls with Cream Butter**

### **POULTRY**

*Grilled Chicken Mornay*

*Chicken Piccata*

*Chicken Cordon Bleu*

*Chicken Piedmontese*

*Cajun Grilled Chicken with Chipotle Lime Glaze*

### **BEEF/PORK**

*Filet Mignon, encrusted with Peppercorns and Wild Mushrooms*

*NY Strip in Cabernet and Wild Mushroom Sauce*

*Choice of Cut of Beef - served Diane, Oscar, Robespierre, or Tuscan Style*

*Braised Short Ribs*

*Ribeye Carving Station*

*Roasted Pork with Mustard and Fennel*

*Herb Crusted Veal Chops*

*Veal Escalope*

*Veal Saltimbocca*

*Osso Busco*

**SEAFOOD**  
**(Market Prices May Vary)**

*Broiled Salmon in Lemon Caper Sauce with Roasted Tomatoes OR Pistachio and Honey Crust*

*Cashew Crusted Halibut with Lobster Cream Sauce*

*Stuffed Calamari*

*King Prawns in Cognac*

*Grilled Swordfish Salmoriglio*

*Dover Sole with Black Butter and Capers*

*Sea Bass with Honey Ginger Orange OR Fennel Crust in Brandy*

*Shrimp Scampi*

*Trout Almondine*

*Cioppino (classic favorite made with butter poached salmon, steamed fennel and thyme)*

**PASTA/VEGETARIAN FARE**

*Fettuccine with Alfredo Sauce*

*Shrimp Scampi with Linguine*

*Clams with Linguine*

*Chilled Prawns with Lemon Risotto*

*Cannelloni or Lasagne*

*(Classico - fresh herbed, Wild Mushroom, di Mare - seafood, Roasted Vegetable, or Butternut Squash)*

*Choice of Pasta served with Choice of Sauce*

*(Arrabiata, Pomodoro, Alfredo, Vodka, Carbonara, Bolognese, Primavera, or DiMare)*

*Eggplant Melanzane with Balsamic Glaze*

*Flatbread with Wild Mushroom Ragout*

**SIDES**  
**\$1.99 - \$4.99/pp**

*Wild Mushroom Risotto*

*Roast Tomato with Asparagus*

*Flatbread with Mushroom Raghu*

*Roasted Tuscan Potatoes*

*Garlic Mashed or Bleu Cheese Mashed Potatoes*

*Fingerling Potatoes*

*Lemon Risotto*

*Couscous and Lemon Salad*

*Grilled Vegetable Medley*

*Jasmine Rice*

*Cajun Dirty Rice*

*Red Onion and Potato Frittata*

*Sautéed Baby Carrots*

*Sugar Snap Peas*

*House Salad with Fresh Greens, Tomatoes, and Julienned Vegetables*

*Caesar Salad with Crisp Romaine, Parmesan, Homemade Croutons, and Caesar Dressing (contains Anchovies)*

**DOLCI (DESSERT)**  
**\$3.99 - \$5.99/pp**

*Mini Cheese Cakes*

*Fresh Berries with Chocolate and Cream*

*Cartellate*

*Chocolate Tart*

*Puff Pastry with Bavarian Cream and Banana Foster*

*Ice Cream Sundae Setup*

*Bartlett Pears filled with Orange Ricotta Cream drizzled with Chocolate*

*Campari and Orange Granitas*

*Tiramisu*

*Frittelle con Zabaione*

## **THEMED MENUS**

*Work with our team to create a customized menu based on the theme of your choice. Pricing will vary.*

***SOUTHWESTERN***

***CLASSICO LATIN***

***LATIN FUSION***

***TROPICAL ISLANDS***

***AMERICAN BACKYARD***

***ITALIAN VILLA***

***TOUR OF EUROPE***

***ASIAN INSPIRED FUSION***

### ***EXAMPLE:*** **ITALIAN VILLA TABLE**

#### **Passed Hors D'Oeuvres**

*Prosciutto Wrapped Figs*

*Mini Crab Cakes*

*Fine Cheese and Wine Pairing*

#### **Station #1**

*Bruschetta*

*Gourmet Cheeses and Italian Cured Meats*

*Antipasti*

#### **Station #2**

*Sautéed Garlic Shrimp*

*Eggplant Melanzane with Balsamic Glaze*

*Flatbread with Wild Mushroom Ragout*

#### **Station #3**

*Grilled NY Strip with Fresh Grated Horseradish*

*Grilled Asparagus in Black Pepper Butter*

*Roasted Tuscan Potatoes*

#### **Station #4**

*Personal Cake Service or Dolci Selections*