



Bella Blanca Events

EST. 2009 · NORTH HOLLYWOOD, LOS ANGELES

CATERING MENU

ALL MENUS CUSTOMIZED TO YOUR CELEBRATION

COLD APPETIZERS

Smoked Salmon

Santa Barbara smoked salmon, dill cream cheese & fried capers

Trio Seafood Cocktail

Jumbo shrimp, crab, lobster & avocado marinated in homemade sauce, served in shot glasses

Shrimp Cocktail

Poached wild shrimp with zesty house cocktail sauce

Baby Beets

Local red, golden & candy stripe baby beets, beet purée, crumbled Gorgonzola, tarragon

Avocado Salad

California avocados, avocado purée, marinated hearts of palm, seasonal citrus & micro mint

Tomato Burrata

Farm heirloom tomatoes & fresh Burrata, basil oil and cherry balsamic

Charcuterie

Assortment of cooked, cured and smoked meats with country mustard & crostini

Cheese Platter

Fresh, aged, soft and hard cheeses with waterwheel crackers & dried fruit

Eggplant Caponata

Fresh baked heirloom eggplant, house tomato basil sauce & fried pistachio

Grilled Corn Ensalada

Grilled corn, pickled tomatillos, garden tomatoes, lime & cilantro vinaigrette

Asian Chicken Salad

Grilled chicken breast, Napa cabbage, Mandarin & wonton strips in Asian dressing

Couscous

Chef's selection of seasonal ingredients tossed in house lemon vinaigrette

Olive Tapenade

Green & black olives, sun-dried tomatoes, capers & herbs

Watermelon & Feta *(seasonal)*

Seasonal watermelon, basil, feta cheese, mint & California olive oil

Mango & Fennel

Seasonal mango, baby fennel, Kalamata olives, heirloom tomatoes, mustard vinaigrette

Hummus

House made garbanzo dip topped with fresh pomegranate, served with pita chips

Tzatziki

Fresh chopped cucumbers, herbs & garlic tossed in Greek yogurt

House Pickles

Pickled garden carrots, asparagus & cauliflower

Avocado & Ahi Tuna +

California avocados, marinated Ahi tuna cubes, soy glaze & spicy mayo

Smoked Sturgeon +

House smoked wild sturgeon with whipped butter & fresh salmon roe

Halibut Ceviche +

Wild halibut in lime juice, cucumbers, Fresno chili & micro cilantro

Seared Ahi Tuna +

Sushi grade Ahi tuna, ponzu sauce, soy glaze, spicy mayo & micro greens

Caviar +

Imported Royal Caviar with house made blini, crème fraîche & micro chives

Oysters +

Two varieties of seasonal fresh oysters over ice with cocktail sauce & mignonette

Seafood Trio +

Crab claws, seasonal oyster & jumbo shrimp over ice with dipping sauces

SALADS

Bella Blanca

Premium mixed greens, mozzarella pearls, candied pecans, raspberry & balsamic vinaigrette

Classic Caesar

Local Romaine, house Caesar dressing, shaved Parmesan, house croutons

Greek

Garden tomatoes, cucumbers, pickled red onion, Kalamata olives, feta & citrus vinaigrette

Wild Arugula

Local wild arugula, toasted pine nuts, Parmesan dust & lemon vinaigrette

Baby Spinach

Baby spinach, candied walnuts, fresh strawberry, seasonal apples & strawberry vinaigrette

Red Russian Kale

Seasonal red Russian kale, black radish, seasonal pears in truffle vinaigrette

Mango Chicken Salad

Sautéed chicken breast, bell peppers, jicama, mango, avocado & candied pecans on mixed greens, honey balsamic vinaigrette

HOT APPETIZERS

Chicken Skewer

Marinated chicken breast with peanut dipping sauce

Beef Skewer +

Marinated skirt steak with chimichurri dipping sauce

Crab Cakes +

Fresh lump crab meat breaded & fried golden brown with chipotle mayo

Fried Calamari

House battered calamari deep fried golden brown & tossed in Asian glaze

Grilled Shrimp Skewer

Mesquite grilled shrimp with sweet chili dipping sauce

Spinach Artichoke Dip

Fresh baby spinach & artichoke baked in cheese sauce with blue corn tortilla chips

Ravioli

Four-cheese ravioli with house made basil cream sauce and Parmesan

Stuffed Mushrooms

Jumbo mushrooms stuffed with three cheese blend & baked to perfection

Buffalo Chicken Eggroll

Grilled chicken tossed in buffalo sauce & mozzarella, served with house ranch

Twice Baked Potato

Baked potatoes stuffed with potato purée, bacon, cheddar cheese & sour cream

Pork Belly

Local farm pork belly cured, braised & deep-fried with date sauce

Steamed Mussels

PEI mussels steamed with shallots, garlic, fresh herbs & white wine sauce, with crostini

Zucchini Blossoms +

House battered zucchini blossoms stuffed with ricotta, fresh herbs & lemon zest

SEAFOOD

Grilled Salmon

Mesquite grilled Atlantic salmon fillet with lemon Beurre Blanc sauce

Butter Poached Shrimp

Jumbo shrimp poached in butter and white wine sauce, served with crostini

Seared Scallops +

Fresh wild scallops seared to perfection with garlic & shallot butter

Alaskan Halibut +

Wild Alaskan halibut baked to perfection with white miso glaze

Sea Bass +

Oven roasted sea bass with white wine capers sauce

Lobster Tail ++

8oz Maine or Australian lobster tail grilled, butter poached, or steamed. Also available as 4oz split (+)

Grilled Wild Prawns +

Mesquite grilled shell-on wild prawns with sweet chili dipping sauce

POULTRY

Panko Crusted Chicken Breast

Free-range chicken crusted in panko breadcrumbs with house marinara sauce

Grilled Chicken Breast

Local free-range chicken grilled to perfection with creamy mushroom & white wine sauce

Stuffed Chicken Breast

Free-range chicken stuffed with artichokes, sun-dried tomato & mozzarella cheese

BEEF

Prime Ribeye Steak

Marinated prime ribeye grilled to perfection with house chimichurri sauce

Prime New York Steak

Marinated prime New York steak grilled to perfection with house chimichurri sauce

Prime Filet Mignon +

Filet Mignon marinated & grilled to perfection with burgundy wine & mushroom sauce

Braised Beef Short Ribs +

Prime beef short ribs slow braised in red wine, served with au jus

Prime Rib

Prime rib spiked with garlic and fresh herbs, roasted to perfection with au jus

Dry-Aged Tomahawk Steak +

35-day dry-aged Tomahawk steak grilled to perfection

LAMB & PORK

Mediterranean Lamb Chop +

Mesquite grilled marinated frenched lamb chops

Rack of Lamb +

7-day dry-aged frenched rack of lamb roasted to perfection with sherry wine reduction

Frenched Pork Rack

Local all natural frenched pork rack roasted to perfection with sherry wine reduction

Baby Back Ribs

All natural baby back ribs dry rubbed, cooked to perfection with house made BBQ sauce

Bacon Wrapped Pork Tenderloin

All natural pork tenderloin wrapped in applewood smoked bacon & grilled to perfection

Stuffed Pork Loin

All natural pork loin stuffed with roasted bell peppers & baby spinach, roasted to perfection

SIDES

Vegetable Medley

Seasonal assortment of vegetables roasted or steamed

Wild Mushrooms

Sautéed wild mushrooms in garlic shallot butter & fresh herbs

Asparagus

Grilled or sautéed jumbo asparagus tossed in fresh gremolata sauce

Garden Carrots

Sautéed garden carrots glazed in butter & honey

Brussels Sprouts

Seasonal Brussels sprouts sautéed in duck fat & topped with maple syrup

Shishito Peppers

Sautéed shishito peppers topped with aged balsamic

Garden Rice

Assortment of wild, brown, long grain & white rice

Basmati Rice

Fragrant basmati rice cooked to perfection

Fingerling Potatoes

Oven roasted fingerling potatoes

Wild Mushroom & Potato Medley

Sautéed wild mushrooms and roasted fingerling potatoes in garlic butter & fresh herbs

Garlic Mashed Potatoes

Yukon gold potatoes mashed with roasted garlic to perfection

Truffled Mac & Cheese +

Al dente pasta tossed in truffle cheese sauce and baked to perfection

Ricotta Cavatelli +

House made ricotta cavatelli with wild mushrooms and butter sauce

Lobster Mash +

Fresh lobster meat folded in potato purée & infused lobster butter

DESSERT

Fruit Platter

Assortment of seasonal fruits and berries

Chocolate Cups with Fresh Berries +

Individual chocolate cups filled with pastry cream & topped with fresh seasonal berries

LATE NIGHT MENU

Pancakes

House made light & fluffy pancakes, whipped cream & syrup

French Toast

Brioche dipped in cinnamon batter, powdered sugar & syrup

LA Street Tacos

Grilled skirt steak on corn tortillas with house tomatillo & roasted tomato salsas

Chicken Quesadilla

Grilled chicken breast with three-cheese blend, served with house salsa

Kobe Beef Slider

Fresh ground Kobe beef, butter lettuce, garden tomato, chipotle aioli on brioche bun

Grilled Cheese

Fontina cheese and wild mushroom on milk bread grilled to perfection

House Fries

House fries tossed in smoked paprika and fresh herbs with roasted tomato aioli

The Club

Roasted turkey breast, applewood bacon, garden tomato, crisp lettuce, tarragon aioli on wheat

FOOD ALLERGIES

Please notify us in writing at least 10 days prior to your event of any guest allergies or special dietary needs. Bella Blanca Events is not liable unless notified in advance.

MENU SUBSTITUTIONS

All menu items are subject to substitution at the discretion of our culinary team. Some seasonal items may not be available. We will contact you at least 7 days prior to your event with any changes.

UPCHARGE ITEMS

Items marked with + are available at an additional market price. Please ask your event coordinator for current pricing.