

bella luna

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regional italian cuisine

Catering

Menu

25942 royal oak royal oak 410-745-6100

## Catering menu

### Hor Dourves and Appetizers

- Tuna or beef carpaccio 5.00 p/p
- Parmesan gorgueres 20.00 p/dz
- Parmesan baskets 18.00 p/dz
- Bruschetta 20.00 p/dz
- Cheese and antipasto platter 12.00 p/p
- Seared scallops with lemon oregano jam 24.00 p/dz
- Portobello napoleons 20.00 p/dz
- Eggplant rolls 18.00 p/dz
- Mussels in a spiced, garlic wine broth 14.00 p/p
- Soup 5.00/ 9.00 p/p
- Ravioli 22.00 p/dz
- Romanesco meatballs 20.00 p/dz
- Limoncella shrimp 24.00 p/dz
- Roasted beet napoleon 18.00 p/dz
- Beef roulades 28.00 p/dz
- Proscuitto wrapped scallops 36.00 p/dz
- Clams oreganato 22.00 p/dz

### Salads

- Local farm greens with assorted homemade dressing 7.00 p/p
- Roasted nuts and blue cheese over farm greens and balsamic 10.00 p/p
- Mediterranean salad 11.00 p/p
- Roasted beets and goat cheese over farm greens 10.00 p/p
- Pasta salad 9.00 p/lb
- Warm mushroom salad 14.00 p/p

## Catering menu

### Entrees

- Lasagna 16.00 p/p
- Chicken in rosemary cream over pasta 20.00 p/p
- Sausage and peppers over pasta 19.00 p/p
- Seafood marinara or fra diavlo 26.00 p/p
- Veal saltimocca 28.00 p/p
- Kobe beef tenderloin \*\*\*\*
- Halibut wrapped in prosciutto 32.00 p/p
- Shrimp, olives and oranges over pasta 20.00 p/p
- Black risotto with scallops, tomatoes and cream 32.00 p/p
- Quiches 8.00 p/p
- Herb crusted salmon with roasted beet puree 25.00 p/p
- Eggplant involtini 19.00 p/p
- Porchetta 16.00 p/p
- Stuffed grilled chicken 18.00 p/p
- Boneless short ribs braised in Barolo 26.00 p/p
- Roasted cauliflower and pancetta pasta 21.00 p/p
- Veal marsala 26.00 p/p
- Veal osso bucco \*\*\*

Please inquire about additional seasonal side dishes

\*\*\*\* denotes a menu item that requires custom pricing

Desserts 8.00 per person

Chocolate mascarpone cheesecake

Maple mascarpone cheesecake

Nutella cake

bread pudding

Cannoli

Cookie and fruit tray

Tiramisu

Artisanal cheese plate with fresh fruit and sauces \*\*\*

Zabaglione

Panna cotta

Roasted hazelnut cake

Lemon goat cheesecake

Homemade tarts

Semifreddo

At bella Luna we are proud to say we make things here, everything from salad dressings to desserts. All the pasta we serve is made from scratch. We love to use fresh local produce in the foods we create. We utilize the local farms and even go do some of our own veggie picking.. We strive to give you the experience of some unique items that we think are great!!! We are happy to custom create a menu for you from things you see on these pages or other ideas you may have. Our services include full service catering for as few as 8 people, you can pickup your meal or we can deliver it to you,. You can also hold your event at Bella Luna. Please call us for more details and information.