Option 1
- A fresh mix of iceberg & romaine lettuce, mixed with red cabbage & carrots. Topped with olives, red onions, cucumbers & tomatoes with Italian and ranch dressing on the side.
- Red and green peppers, yellow and green squash, red onions and portabella mushrooms marinated with balsamic vinegar
  - Cheese ravioli with a mushroom cream sauce, spinach mushroom lasagna or
- Eggplant Siciliano battered and sautéed in olive oil, stuffed with fresh herbs, ricotta cheese & olives then baked in a tomato basil sauce with Mozzarella cheese.
  - Freshly baked dinner rolls

Plated $57.00 Buffet $51.00

Option 2
- A traditional Caesar salad of romaine lettuce, homemade seasoned croutons and shaved parmesan. Served with Caesar dressing.
  - Garlic mashed potatoes
  - Steamed carrots, squash, zucchini
- Breasts of chicken, lightly floured and sautéed with onions, mushrooms and Marsala wine sauce.
  - Freshly baked dinner rolls

Plated $60.00 Buffet $54.00

Option 3
- Mixed greens with fresh cranberries, feta cheese and topped with a raspberry vinaigrette dressing.
- Red and green peppers, yellow and green squash, red onions and portabella mushrooms marinated with balsamic vinegar
  - Garlic herb baby red potatoes
- Pollo della Helen stuffed chicken breast with asparagus, mushrooms, spinach and asiago cheese drizzled with a creamy white wine mushroom sauce
  - Freshly baked dinner rolls

Plated $63.00 Buffet $57.00

Option 4
- Baby spinach, shaved parmesan with a poppy seed dressing
- Pork loin boneless seasoned pan seared and oven roasted, sliced and topped with Chef Raul's homemade gravy
  - Rice pilaf
  - Grilled asparagus
  - Freshly baked dinner rolls

Plated $65.00 Buffet $59.00
Option 5

- Iceberg Lettuce Wedge with Diced Tomatoes, Crumbled Blue Cheese and Crispy Bacon topped with Creamy Blue Cheese Dressing
  - Twice baked potato
  - Green beans with herb butter
- Filet of beef tenderloin with a mushroom demi glaze sauce
  - Freshly baked dinner rolls

Plated $73.00 Buffet $67.00

Option 6

- A fresh mix of iceberg & romaine lettuce, mixed with red cabbage & carrots. Topped with olives, red onions, cucumbers & tomatoes with Italian and ranch dressing on the side.
  - Whipped sweet potatoes
  - Julienne vegetables
- Salmon Florentine stuffed with sautéed spinach and drizzled with a lobster cream sauce
  - Rolls and butter

Plated $73.00 Buffet $67.00

Belgio’s Catering Wedding Menus Include:

- Wait staff and bar staff
- Four hours of open traditional bar
- Wine service with dinner or champagne toast
- Choice of solid color linen napkins and tablecloths to the floor
- China, silverware and glassware for the dining tables

Additional Charges:

- Linens for the cake, Place card, Gift, Head and DJ Tables
- Hors d’oeuvres, Desserts, Gratuity and Tax
- Any fees for the specific venue, tables, chairs or any other rentals not listed above.
- Based on a minimum of 100 Guests. Please call Belgio’s Catering for pricing on smaller groups.