



SPECIAL EVENTS & WEDDING CATERING

CRAFTING UNFORGETTABLE GATHERINGS

appetizers

- 10 | **ANTIPASTO** curated blends of cheeses, artisan meats, house pickled veggies, jams and olives
- 8 | **MEATBALLS** marinara, or peach BBQ sauce
- 5 | **FRESH FRUIT** nutritious mix of melons, berries, grapes & seasonal fruit served w/ yogurt dipping sauce
- 6 | **CAPRESE SKEWERS** fresh mozzarella, grape tomatoes, fresh basil w/ balsamic reduction & olive oil
- 5 | **TAVALO DIPS** homemade red pepper coulis, kalamata olive tapenade & roasted garlic hummus served w/ fresh veggies & assortment of crackers.

entrees

all entrees are served buffet style w/ SALAD (Bella Notte's signature or Caesar) & BREAD (artisan rolls w/ herb butter)
Price includes delivery, attendants & disposables. Excludes KY sales tax, beverage service & gratuity.

- PASTA | 34 person
select two pastas
- PASTA & GRILL | 42 person
select one pasta, one grill & one side
- GRILL | 50 person
select two grill & two sides

signature PASTA

- GRILLED CHICKEN FETTUCCHINE ALFREDO** traditional Roman preparation w/ parmesan, nutmeg & parsley
- CHICKEN MARSALA** penne, mushrooms, shallots, marsala rosemary sauce
- GRILLED CHICKEN PESTO** penne, creamy pesto, roma tomatoes, toasted pine nuts & parmesan
- FRESCO CHICKEN** penne, sun-dried tomatoes, fresh broccoli, garlic, basil, toasted pine nuts & lemon butter sauce
- GORGONZOLA** grilled chicken, penne, bacon, sun-dried tomatoes, crushed red chilies & gorgonzola cream sauce
- LA BELLA w/ GRILLED CHICKEN** penne, asparagus, roma tomatoes, lemon juice, parsley, parmesan & vodka cream sauce
- ARRABIATA w/ MEATBALLS** penne, marinara, crushed chilies, chili infused oil, basil & lemon
- HOMEMADE LASAGNA** w/ choice of sauce - *meat sauce or marinara sauce*

griglia GRILL

- ATLANTIC SALMON** fresh Atlantic salmon cut in-house grilled to medium, served w/ choice of sauce
 - Oreganato - *garlic, capers, olive oil, spices*
 - Piccata - *lemon, olive oil, chicken broth*
 - Polynesian Soy - *sweet & tangy glaze*
- PORK LOIN** brined 24 hours, served w/ choice of sauce
 - Stone Fruit Mostardo - *sweet & spicy chutney*
 - Mustard Demi - *savory mustard garlic glaze*
 - Pineapple Soy - *sweet & sour glaze*
- FILET MIGNON** in-house butchered center cut beef tenderloin, house marinated, served w/ choice of sauce
 - Chimichurri - *bright herb & garlic w/ spice hint*
 - Peppercorn Bordelaise - *bold red wine, butter, garlic*
 - Gorgonzola Butter - *rich savory sauce*
- GRILLED CHICKEN BREAST** served w/ choice of sauce
 - Piccata - *lemon, olive oil, & broth*
 - Marsala - *wine, garlic, mushroom, & cream*
 - Peach BBQ sauce - *bold sweet & smokey*

ADD ONS

- +SIDE | 3
- +PASTA | 6

- +CHICKEN BREAST & PORK LOIN | 8 person
- +ATLANTIC SALMON & FILET MIGNON | 12 person

contorni SIDES

BUTTERMILK POTATO PUREE
GREEN BEAN ALMONDINE

CREAMY POLENTA
SAUTEED BROCCOLI

SEASONAL VEGETABLES
ask for current selection

mobile wood-fired pizza oven

booking minimum \$2k, additional \$250 setup fee, available May to early October and weather permitting
all entrees are served buffet style w/ SALAD (Bella Notte's signature or Caesar) & BREAD (artisan rolls w/ herb butter)
Price includes delivery, attendants & disposables. Excludes KY sales tax, beverage service & gratuity.

PIZZA OVEN | 32 person

select 3 pizzas

MARGHERITA basil, fresh mozzarella & grated parmesan

QUATTRO FORMAGGI shredded mozzarella & provolone, crumbled gorgonzola & grated parmesan

MEATBALL CREMA pisto (garlic cream) sauce, meatballs, grated parmesan, shredded mozzarella & provolone

BBQ CHICKEN BBQ sauce, wood-fired grilled chicken, sliced mushrooms, shaved onions, smoked gouda, shredded mozzarella & provolone

PARMA fresh mozzarella, grated parmesan, garnished w/ prosciutto & fresh arugula

CAPRI pesto sauce, imported fresh buffalo mozzarella, diced roma tomatoes, garnished w/ basil & balsamic reduction drizzle

MEAT MANIA pepperoni, house marinated sausage, crumbled bacon, meatballs, parmesan, shredded mozzarella & provolone

CLASSIC CHEESE shredded mozzarella & provolone

AMERICANO pepperoni, shredded mozzarella & provolone

CHEESY DREAMS garlic butter sauce, fresh mozzarella, grated parmesan, shredded mozzarella & provolone cheeses

ULTIMATE PEPPERONI traditional pepperoni, thick-cut pepperoni, fresh mozzarella, shredded mozzarella & provolone

SMASHED DANTE fresh mozzarella, house marinated sausage, toasted minced garlic, garnished w/ shredded artisan parmesan & balsamic reduction drizzle

ITALIANO pepperoni, salami, house marinated sausage, fresh mozzarella & tri blend olives

GORGACON pisto (garlic cream) sauce, crumbled gorgonzola, bacon, sun-dried tomatoes, toasted minced garlic, crushed red pepper, garnished w/ fresh arugula

beverages

Introducing the "Brillo Bar" our portable bar system. It is a beautiful, professional, and serves group of all sizes w/ ease. The "Brillo Bar" is a perfect addition to your event.
All of our bar services include the products (cups, napkins & straws) needed to create your bar space.

NA BEVERAGE BAR | 5 person

Non-alcoholic drinks including, sodas, iced tea, water, lemonade, duration of dinner service

open bar

We provide a licensed in-house bartender which is required by the state for all alcohol served. Prices do not include bartender fee or setup fee. Those fees are based on guest count. Prices are based on 3hr of service.

BEER & WINE BAR | 21 person

Includes two beer & two wine selections, ask about available options. Price is for 3hr of service, additional hour of service +7 per person

FULL SERVICE BAR | 33 person

Beer & Wine Bar plus Old Forester bourbon, Tito's vodka & Jose Cuervo tequila, Basic mixers and option for 2 cocktails included.
Price is for 3hr of service, additional hour of service +11 per person

BARTENDER(S) 125 per bartender | 1 bartender per 75 guests

SETUP FEE 125 (1-100 guests) | 200 (+100 guests)

prices subject to change until booking is confirmed (contract & deposit received)