

Bella Cafe & Grille

— *Hamburg* —

PRIVATE SPACE DINING

CRAFTING UNFORGETTABLE GATHERINGS

CONTACT US

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PRIVATE SPACE DETAILS

The Patio

The Patio at Bella Cafe & Grille in Hamburg offers a private bright & welcoming space perfect for any occasion.

Seating up to 30 guests, it's ideal for celebrations, meetings & private dinners with a private entrance for convenience.

Your guests enjoy a warm atmosphere & exceptional flavors from a personalized menu.

The Patio is the perfect setting to make your event unforgettable.

Event Menu

create the perfect dining experience for your gathering

Event Menu is required for guest counts 15 or more
& includes the space for 3 hours
taxes & 20% gratuity will be added on to the final bill
each guest receives tea & soda, salad & entree

EVENT MENU PRICING

FRIDAY & SATURDAY | 60 PER PERSON

SUNDAY - THURSDAY | 40 PER PERSON

PERSONALIZED MENU

the custom menu will list the salad selection that will be served upon guests arrival & three entree options for guest to choose from

Appetizer & Desserts are optional add ons

PRIVATE SPACE MENU

personalized menu will be made for your guests to select their entrée.

Fresh Salads

select one which is served upon guests arrival

CAFE SALAD (gfo) mixed greens, heirloom tomato, hen's egg, pancetta, herb croutons & café ranch dressing

BELLA SALAD mixed greens, heirloom tomato, hen's egg, pancetta, smoked peanuts & honey mustard dressing

GARDEN SALAD (gfo) mixed greens, gorgonzola dolce, heirloom tomato, herb croutons & balsamic dressing

Entrees

select three for your personalized menu

*CAFE TRUFFLE BURGER

8oz brisket & short rib blend, bleu cheese garlic mayonnaise, truffle puree & fresh arugula served w/ french fries

*CLASSIC BURGER

8oz brisket & short rib blend, American cheese, lettuce, tomato, spicy house pickles & café sauce served w/ french fries

SPICY CRISPY CHICKEN SANDWICH

chipotle aioli, spicy house pickles & lemon chipotle slaw served w/ french fries

BUTTERMILK CHICKEN

boneless tenders, hand breaded & fried served w/ café ranch & Jameson's sauce & choice of side

BOLOGNESE

rigatoni, spicy pork salami bacon ragout, tomato cream & sliced baguette

ROASTED CHICKEN

(gfo) brined & roasted 1/2 chicken w/ hot honey brussels sprouts & pomme puree

Premium Entrees additional \$ per person who selects these entrees

HALIBUT SANDWICH | +5

7oz fresh, marinated & grilled topped w/ lemon chipotle slaw served w/ french fries

HALIBUT | +15

(gfo) 7oz fresh halibut filet, marinated & grilled, served over polenta, sautéed greens, cremini & shiitake mushrooms, golden raisins & brown butter balsamic

*FILET MIGNON | +15

(gfo) 8oz filet mignon w/ sherry reduction served over pomme puree & roasted carrots

Appetizers

add an appetizer to be served family style on tables before the salad course | priced per person

SALMON CAKE & FRIED GREEN TOMATOES | 17

grilled salmon "cake", fried green tomatoes, dill shallot sauce, fresh arugula & shallot vinaigrette

PARMESAN TRUFFLE FRIES | 10

(v) white truffle oil, parmesan served w/ truffle aioli

SPINACH DIP | 12

(v) sour cream topped served w/ crostinis

CHICKEN WINGS | 14

sriracha honey glaze, chives & café ranch dressing

SALMON CROQUETTES | 10

served w/ roasted red pepper rouille

Plated Desserts

individual plated desserts can be added to your menu as an option for guest to select

CHOCOLATE MOUSSE PAVE | 10

(gf) chantilly, chocolate sauce & shavings

TIRAMISU | 9

espresso & brandy soaked ladyfingers w/ sweetened mascarpone mousse w/ frangelico stick

LEMON TART | 10

almond sablé, Italian meringue w/ limoncello stick

BUDINO | 9

butterscotch pudding, salted caramel, whipped cream w/ brown sugar cookies

DESSERT ASSORTMENT PLATTER | 10

an assortment of small bite size desserts served family style on tables after entree course | each platter serves 6 guests

