



Proudly Offers the

*The Views at Superstition  
Bella Catering Package*

Choice of Two of the following appetizers:

*Seafood Stuffed Mushrooms with Citrus Hollandaise*

*Hot Spinach and Artichoke Dip with Crackers & Baguettes*

*Mini Crab & Artichoke Cakes w/ Lemon Garlic Aioli Remolade Sauces*

*Teriyaki Chicken Skewers'*

*Mini Beef Wellington*

*Cheese Tortellini with Marinara Dipping Sauce*

*Shrimp On Cucumbers Rounds with Dill Cream Cheese*

*Bruschetta with Baguettes*

*Assorted Fresh Fruit Display with Choice of 2 Dips:*

*Cinnamon Whip Dip, Amaretto Cream Dip, Grand Marnier Cream Dip,*

*Orange Liqueur Cream Dip*

*Assorted Vegetable Crudités with Choice of 2 Dips:*

*(Spinach Dip, Buttermilk Ranch, Garlic Herb Buttermilk,*

*Ginger & Garlic Dip)*

*Choice of one of the following salads:*

- *Garden Fresh salad with Choice of Dressing*
- *Caesar Salad with Croutons and Parmesan Cheese*
- *Fresh Spinach Salad with Toasted Almonds, Mandarin Oranges with a Citrus Chardonnay Dressing*
- *Strawberry Kiwi Salad: A delicious blend of mixed greens with slices of fresh strawberry, kiwi and dried cranberries topped with candied walnuts and raspberry vinaigrette.*
- *Italian Salad: Fresh Romaine with slices of marinated artichokes, peppercini, black olives, sliced provolone, red onion, tomato wedges served with basil balsamic vinaigrette*
- *Apple & Pear Salad: A blend of mixed greens with slices of fresh Macintosh Apple and Pears tossed with red grapes and toasted pecans served with apple juice reduction vinaigrette.*
- *Tomato Red Onion Basil Salad: Romaine Lettuce layered with slices of Red Onion and Fresh Basil with Seasoned Vinaigrette.*

Choice one entrée or split your menu with 2 options:

- *Sautéed Breast of Chicken with Marsala Wine Sauce*
- *Chicken Picatta: Breast of Chicken in a Light Lemon Caper Sauce*
- *Chicken Cordon Bleu*
- *Asiago Chicken*
- *Sun Dried Tomato Chicken*
- *Chicken Stuffed with Ricotta & Spinach topped with a Creamy Chicken Sauce*
- *Citrus Marinated Chicken Baked with Mango Salsa*
- *Grilled Tri-Tip served with a Bordelaise Sauce (Carved on Buffet)*
- *Beef Medallion: Top Sirloin, stuffed and rolled with an herb bread filling and topped with a Burgundy Mushroom Sauce*
- *Pecan Crusted Salmon with a Chardonnay Lemon Sauce*
- *Cranberry | Apricot Stuffed Pork Loin served with a Cranberry Sauce Reduction*
- *Vegetarian Medallion: Fresh Vegetables, Rice and Cheese rolled in Puff Pastry and topped with a light cream sauce*
  - *Vegetarian Lasagna with a Béchamel Sauce*

*Choice of two sides:*

- *Steamed Asparagus (Seasonal)*
- *Assorted Vegetable Mix*
- *Rosemary Red Roasted Potatoes*
- *Cream Cheese, Garlic or Horseradish Mashed Red Potatoes*
- *Rice Pilaf*
- *Penne Pasta with Sun Dried Tomato Cream Sauce*
- *Linguine with Basil Chardonnay Sauce*
- *Green Bean with sliced Almonds*
- *Brown Sugar Ginger Glazed Carrots*
- *Tortellini Alfredo*
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*All meals include fresh dinner rolls  
and breads at each table*

## *The above Package includes:*

- Champagne Pour (champagne not included)*
- Plated Head Table (If dinner is buffet)*
- Plated Salads for all guests for buffet menus*
- Cake Cutting and serving*
- Complimentary to go boxes for bride and groom, placed in their vehicle before they leave the wedding*
- China, glassware, silverware*
- Private Tasting for up to 4 guests in our Offices*
- Coffee Station with china cups and saucers*
- All tables set with salt & pepper shakers & butter dishes*
- Serving Staff for 9 hours, must include a two hour set up and a one hour clean up*
- Filtered Water will be served to each guest upon arrival in the reception hall. Pitchers of filtered water will then be placed on each table for guests' convenience.*

*If your event goes beyond the allotted time additional charges will apply.*