

# *Building Your Customized Menu is as easy as 1-2-3-4*

- 1. Review all your menu options*
- 2. Choose your favorites in each category*  
*2 Appetizers*  
*1 Salad*  
*2 Entrees*  
*2 Sides*
- 3. Come to your scheduled Quarterly Tasting  
to try all your selections*
- 4. At the tasting, consult and finalize your  
menu with our Chef. Be prepared to discuss  
any special request, upgrades, allergies,  
kids options, etc.*

*That's it. Your menu, your way!*

*All meals at Belle Vie will include  
Professional waitstaff  
China package  
Chefs selection- bread and butter*

*Standard meals are priced for Buffet Service but we  
are happy to provide a Plated or Family Style meal  
for an additional charge. Please inquire for pricing.*



*Choose 2*  
**Classic Appetizers**

**Charcuterie Platter/Small Plate**

Chefs selections of fruit,  
cheese, meats & accompaniments

**BBQ Pork Sliders**

Smoked pulled pork on a fresh roll, topped  
with tangy coleslaw & BBQ sauce

**Chilled Fruit Salad**

Seasonal, chilled fresh fruit platter or cup

**Rustic Bruschetta**

Fresh tomatoes, basil, parmesan  
& olive oil on toasted crostini

**Artisan Crostini**

Toasted crostini topped with choice of:  
Spinach and artichoke spread or  
Mushroom duxelles or  
Herb chèvre cheese & jam

**Glazed Meatballs**

Tossed in our Sweet Tangy BBQ Sauce or  
Creamy Swedish Sauce

**5 Cheese Stuffed Mushrooms**

Broiled Mushrooms stuffed with  
Seasoned Garlic, Onions and Cheese Blend

**Chicken Flautas**

Chicken Rolled & Fried in a Flour Tortilla  
topped with Creamy Chipotle Sauce

**Chicken Quesadillas**

Grilled Chicken, Monterey Jack Cheese

**Spring Rolls**

Crispy Spring Rolls  
with Sweet Chili Sauce

**Chicken Pot Stickers**

Pan Fried Chicken Dumpling  
with Tangy Pot Sticker Sauce

**Fresh guacamole & salsa with chips**

**Premium Appetizer Selections**

Upgrade a classic selection for an additional price per person

**Shrimp Ceviche - \$2 pp**

Shrimp, Cucumber, Lime, Onions, Chips

**Chicken Skewers - \$2 pp**

Yogurt marinated chicken breast,  
bell peppers & red onions

**Surf & Turf Skewers - \$3 pp**

Large prawns, steak cubes, marble potatoes,  
bearnaise sauce

**Shrimp Cocktail- \$2 pp**

Jumbo prawn shooters with cocktail sauce

**Mini crab cakes \$3 pp**

Dungeness crab cakes, remoulade sauce

**Smoke salmon crostini \$3 pp**

Baguette, smoked Alaskan salmon,  
caper and dill creme fraiche

*Choose 1*  
**Classic Salad**

**Mesclun Salad**

Spring lettuce, sweet onions, cucumbers, grape tomatoes,  
dried cranberries and balsamic vinaigrette

**Classic Caesar salad**

Romaine hearts, shaved parmesan, garlic croutons

**Tomato, Basil & Fresh Mozzarella Salad**

On top of baby spinach and drizzled with virgin olive oil and balsamic

**Santé Fe Salad**

Crisp Romaine, jicama, red onion, tomato, corn and  
black bean in cilantro vinaigrette

**Pasta Salad**

Tri-Color Pasta Salad with Fresh Seasonal Vegetables

**Macaroni Salad**

Elbow macaroni, red onions, corn, sweet peas, celery, onions,  
carrots, and a creamy mayonnaise dressing

**Fresh Fruit Salad**

Fresh Seasonal Fruit

**Cactus Salad**

Grilled cactus, tomatoes, onions

**Classic coleslaw**

Shredded cabbage, carrots with homemade coleslaw Dressing.

*Choose 2*  
**Classic Entrees**

**USDA choice Tri-Tip Steak**

Choose traditional dry-rub  
or garlic rosemary crusted

**Red Wine Braised Pot Roast**

Beef chuck- slow cooked & served with  
roasted root vegetables

**Chicken Parmigiana**

Crispy breaded chicken breast baked and  
topped with marinara, mozzarella & parmesan

**Chicken with mushroom cream sauce**

Chicken breast topped with sauteed  
mushrooms & creamy alfredo sauce

**Chicken Marsala**

Chicken breast with our signature marsala  
cream sauce, mushroom & caramelized onions

**Chicken Florentine**

Chicken breast in bacon, spinach cream sauce

**Gourmet Lasagna**

Rich tomato meat sauce, ricotta & mozzarella  
cheese baked to perfection

**Cheese-Filled Tortellini**

With sun-dried tomato & pesto cream sauce

**Penne with Spicy Italian Sausage**

Pasta with spicy sausage in a zesty marinara

**Spaghetti & meatballs**

Classic spaghetti served with beef and/or pork  
meatballs in a zesty marinara sauce

**Tangy BBQ Chicken**

Grilled chicken breast glazed with BBQ sauce

**Slow Cooked Pork Ribs**

Smoked Baby back ribs glazed with BBQ sauce

**Smoked pulled pork**

Dry rubbed pork butt smoked for 8 hours.

**Sausage & Peppers**

Grilled Smoked Sausage with sauteed onions  
and sweet peppers

***Fajita Bar:***

Choice of Chicken, Steak, or Portobello Fajita –  
vegetarian. Shrimp (add \$1.50 per guest)

***Chile Colorado***

Chunk of Steak Sautéed in our Rich red Sauce,  
Topped with Onions

***Chile Verde***

Carnitas Simmered in Salsa Verde and  
Tomatillos

***Beef Birria***

Beef chuck braised in our guajillo pepper sauce

## *Classic Entrees Continued*

### ***Pork carnitas***

Pork butt braised in citrus and spices until fork tender

### ***Tequila Lime Chicken***

Grilled chicken breast topped with our signature tequila lime sauce

### ***Chicken Mole***

Chicken drumsticks with our signature mole sauce

### ***Poblano Chicken***

Chicken breast with our delicious roasted poblano peppers and corn cream sauce.

### ***Cochinita Pibil***

Achiote marinated pork shoulder, wrapped in plantain leaves and braised.

### **Vegetarian Options**

#### ***Stuffed Portobello Mushroom***

Large mushroom marinated in balsamic and olive oil, then stuffed with roasted tomatoes, spinach and cheese

#### ***Pasta Primavera***

Penne pasta with roasted tomatoes, asparagus, carrots, tossed in extra virgin olive oil, garlic and parsley

## *Premium Entree Selections*

Upgrade a classic selection for an additional price per person

### ***Slow cooked BBQ Beef Brisket \$3pp***

USDA prime brisket, smoked for 10 hours

### ***Shrimp scampi - \$2pp***

Jumbo prawns sautéed in our garlic butter and white wine sauce served with angel hair pasta

### ***Wild Caught Salmon*** (market price)

Pan seared with lemon beurre blanc sauce

*Choose 2*  
*Classic Sides*

**Garlic mashed potatoes**

House-made - creamy - buttery & garlicy

**Roasted red potatoes with rosemary**

Oven roasted to a crisp and well-seasoned with  
garlic & rosemary

**Seasonal roasted vegetables**

Chef selection of the freshest vegetables  
available

**Fresh Green Beans**

Sauteed with garlic, onions & olive oil

**Corn on the Cob with Butter**

**Mac and cheese**

Made from scratch & slow baked with a 4  
cheeses blend

**Rice**

Choice of:

Spanish

Lime Cilantro

Steamed Jasmine

Rice Pilaf

Chinese fried rice

**Beans**

Choice of:

Homemade Whole Pinto  
or Refried Beans

**Pasta**

Choice of Linguini or Penne  
with Classic Marinara or  
Garlic Alfredo or  
Olive Oil & Parmesan

*Premium Side Selections*

Upgrade a classic selection for an additional price per person

**Asparagus \$2pp**

Fresh Sauteed Asparagus topped with hollandaise sauce

**Roasted Brussel sprouts \$2pp**

Bacon lardons, red onions, honey.

**Fresh Broccoli \$2pp**

Tender broccoli roasted and drizzled with sweet soy glaze

All meals are served with chef's selection of bread and butter