

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 or tortillas*

*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

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
Herb chèvre cheese & jam

Glazed Meatballs

Tossed in our sweet tangy BBQ sauce,
creamy Swedish sauce or teriyaki

5 Cheese Stuffed Mushrooms

Broiled mushrooms, stuffed with
a garlic, onions and cheese blend

Classic Cheeseburger Sliders

Sharp cheddar all beef patty and special sauce

Lumpia

With sweet chili dipping sauce

Veggie Spring Rolls

Crispy spring rolls
with sweet & sour sauce

Caprese Skewers

Tomatoes, Mozzarella pearls, fresh basil &
balsamic glaze

Mini Chicken Tinga Tostadas

Shredded chicken cooked in spicy chipotle
topped Shredded lettuce and Mexican Crema

Fresh guacamole & salsa with chips

Premium Appetizer Selections

Upgrade a classic selection for an additional price per person

Ceviche - \$2 pp

Choice of Shrimp or Tilapia,
cucumber, lime, onions & chips

Shrimp Cocktail- \$2 pp

Jumbo prawn shooters with cocktail sauce

Mini crab cakes \$3 pp

Dungeness crab cakes, remoulade sauce

Bahn Mi Sliders \$2 pp

Vietnamese BBQ pork or Xaxiu marinated
pork, Vietnamese mayo, pickled carrot and
daikon, fresh jalapeño and cilantro

Choose 1
Classic Salad

Garden Salad

Spring lettuce, sweet onions, cucumbers, cherry tomatoes & croutons

Choice of dressing:

Ranch

Balsamic Vinaigrette

Champagne Vinaigrette

Caesar

Italian

Greek Vinaigrette

Classic Caesar salad

Romaine hearts, shaved parmesan, garlic croutons

Greek Salad

Artichoke hearts, red onion, kalamata olives, tomato, feta

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

Classic coleslaw

Shredded cabbage, carrots with homemade coleslaw Dressing.

Premium Salad Selections

Upgrade a classic selection for an additional price per person

Apple Goat Cheese Salad \$1pp

Granny smith apples, chèvre, red onion, spiced almonds, champagne vinaigrette

Seasonal Fresh Berry & Fig Salad \$1pp

Seasonal berries, figs, candy walnuts, chèvre, Vanilla Bean vinaigrette

Choose 2
Classic Entrees

Pasta Entrée Selections

Choose a Pasta

Penne or Linguini

Choose a Meat

Ground beef or Italian Sausage or chicken
Premium meat- Shrimp +2pp

Choose a Sauce

Classic Marinara, Garlic Alfredo, Pesto

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 Picatta

Seared chicken breast in
a lemon caper butter sauce

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

Tangy BBQ Chicken

Grilled chicken breast glazed with BBQ sauce

Buttermilk Fried Chicken

Smoked pulled pork

Dry rubbed pork butt smoked for 8 hours.

Fajita Bar:

Chicken or vegetarian.
Steak or Shrimp (add \$2pp)

Carne con Chile Rojo

Chicken or pork sauteed in a smokey red sauce

Chile Verde

Pork or Chicken Simmered in
Salsa Verde and Tomatillos

Beef Birria

Beef chuck braised in our guajillo pepper sauce

Pork carnitas

Pork butt braised in citrus and spices until fork
tender

Chicken Mole

Chicken drumsticks with our signature mole
sauce

Tequila Lime Chicken

Grilled chicken breast topped with our
signature tequila lime sauce

Chicken Tinga

Shredded chicken and sliced onions simmered
in a spicy chipotle sauce

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

Seared Marinated Skirt Steak \$2pp

Choice of Marinade - Brazilian steak house, Herb marinade

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 choice of:

Lemon beurre blanc sauce

Or Spicy Szechuan Glaze

Choose 2

Classic Sides

Garlic mashed potatoes

House-made - creamy - buttery & garlicky

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

Choice of creamy or baked

Rice

Choice of:

Spanish

Lime Cilantro

Steamed Jasmine

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

Citrus butter glazed rainbow carrots \$1pp

Roasted rainbow carrot medallions tossed in a citrus butter glaze,
topped with crushed walnuts and Chèvre