

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 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

Seasonal Fruit & Vegetable Board

Chefs' selections of fruits and vegetables, accompanied by artisan dips and spreads. Served with crackers & sliced baguette bread

BBQ Pork Sliders

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

Pesto Cheese Tortellini

Cheese stuffed pasta tossed with sweet cherry tomatoes and fresh basil pesto

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

Elote' Cup

Fresh sweet corn tossed in mayonnaise & lime juice. Topped with Cotija cheese and a dash of chili powder

Pork Lumpia

With sweet chili dipping sauce

Veggie Spring Rolls

Crispy vegetable spring rolls Served with sweet chili sauce

Caprese Skewers

Tomatoes, Mozzarella pearls, fresh basil & balsamic glaze

Mini Chicken Tinga Tostadas

Tortilla chips topped with shredded chipotle chicken, Mexican crema and fresh cilantro.

Tomato Basil Soup Shooters

Homemade tomato basil soup topped with fresh parsley and a Parmesan Crisp

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

Bahn Mi Sliders \$2 pp

Vietnamese Char Sui marinated pork, Vietnamese mayo, pickled carrot and daikon, fresh jalapeño and cilantro

Shrimp Cocktail- \$2 pp

Jumbo prawn shooters with cocktail sauce

Artisan Charcuterie Board \$3 pp

Chefs' selections of seasonal fruit, artisan cheese, cured meats with cracker & bread accompaniments.

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 \$2pp

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

Seasonal Fresh Berry & Fig Salad \$2pp

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

Beef Bourguignon

French style beef stew braised with burgundy wine and rich beef stock to create a deliciously rich bite of tender beef and vegetables.

Roast Pork Tenderloin

Topped with your choice of:
Black pepper cream sauce or
Honey Garlic Glaze

Chicken Picatta

Seared chicken breast in
a lemon caper butter sauce

Chicken in 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

Smoked Pulled Pork

Dry rubbed pork butt smoked for 8 hours.

Fajita Bar:

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

Chile Verde or Rojo

Pork or Chicken Simmered in
Salsa Verde and Tomatillos

Beef Birria

Beef chuck braised in our guajillo pepper 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

Thai Coconut Curry Vegetables

Fresh seasonal vegetables stewed in creamy yellow curry coconut gravy

Eggplant & Zucchini Lasagna

Layers of pasta, zucchini, eggplant and ricotta spread in a rustic tomato sauce

Pasta Primavera

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

Entrees Continued...

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

Classic Creamed Corn

Sweet tender corn in a velvety cream sauce

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