|  |  |  |
| --- | --- | --- |
| **BELL HOUSE RESTAURANT CATERING OPTIONS**  **Utensils, Chafing Dishes, and or Setup Fee are not included.**  **Prices listed are for a minimum of 50 people. Less than 50 people add $2 to your Main Dish Prices.**  **MAIN DISHES**  All Main Dishes are Served with Your Choice of Bread(Garlic Bread, Buns, Yeast Rolls, Sliced French Baguettes)  **$5 Per Item**  **Angel Hair Marinara Meat Sauce**  **Chicken & Rice Casserole**  **Pot Roast with Gravy**  **BBQ Pulled Chicken**  **Chicken Tetrazzini**  **BBQ Pulled Pork**  **Sliced Turkey Breast**  **Spiral Ham** | **$7 Per Item**  **Homemade Meatloaf**  **Lasagna** (Meat or Vegetarian)  **Smothered Chicken** (Honey Mustard, Mushrooms, Bacon, and Melted Cheese)  **Roasted Pork Loin with Dijon Cream Sauce**  **Rosemary Chicken with Lemon Cream Sauce**  **$15 Per Item**  **Salmon with Maple Pineapple Glaze**  **Beef Tips with Demi Glace**  **Creamy Cajun Linguine with Shrimp**  **Blackberry Feta Pork Tenderloin**  **Tuscan Cod topped with Tomato Melange**  **SIDE DISHES**  All Side Dishes are served Hot unless Stated (Cold)  **$1.50 Per Person**  **Herbed Roasted Potatoes**  **Yukon Gold Smashed Potatoes**  **Rice (White or Brown)**  **Baked Beans**  **Country Style Green Beans**  **Homemade Stuffing**  **Italian Pasta Salad (Cold)** | **$2.50 Per Person**  **Sauteed Haricot Verts (Green Beans)**  **Glazed Carrots**  **Baked Potato Salad (Cold)**  **Broccoli**  **Wild Rice** (Or other specialty rices)  **$3 per Person**  **Au Gratin Potatoes**  **Sweet Potato Casserole with Pecan Streusel**  **Salad (Romaine & Iceberg Mix) (Cold)\***  **Asparagus**  **Spring Mix Salad (Cold)\***  **Twice Baked Potatoes**  **\*Salad Comes with choice of 1 dressing. Additional Dressings cost $.75 per person.**  **If you have something that you would like that is not listed please inquire. Our Chef is open to preparing a quote for you.**  **Contact us for your next catering event!** |

|  |  |  |
| --- | --- | --- |
| **Appetizer Platters**  **Prices listed are per person for a minimum of 15 people. Less than 15 people add $0.50 to each appetizer price.**  **Bruschetta (2 crostinis) $2. 50 - diced tomatoes, red onions, fresh basil and balsamic vinegar on toasted french baguettes**  **Blackberry Brie Tarts (2 tarts) $3.50 - flaky tarts filled with creamy brie and blackberry preserves topped with a toasted almond**  **Cheese Crackers $3.00 - variety of cheeses and crackers**  **Fruit Platter $2. 50 - varies with season**  **Vegetable Platter $2. 50 - varies with season (served with homemade ranch dip)**  **Desserts**  **Prices listed are per person for a minimum of 15 people. Less than 15 people add $0.50 to each dessert price.**  **Brownie Triangle $3.00 - Homemade**  **Lemon Cake $3.00 - dense moist filled with refreshing lemon cream covered in silky lemon ganache**  **Red Velvet Cake Roll $3.00 - filled with real cream filling**  **New York Style Cheesecake $5.00 - rich and velvety smooth - choose one of the following toppings: caramel, seasonal fruit, or ganache with chocolate shavings** | **Box Lunch - Regular $ 10.00**  **Sandwich, one side, one cookie.**  **Box Lunch - Plus $ 12.00**  **Sandwich, two sides, one cookie**  **Choice of Sandwiches**  **Chicken Salad Sandwich w/ lettuce**  **Turkey and Pesto Mayo**  **Lettuce and tomato**  **Ham and Chipottle Mayo**  **Lettuce and Tomato**  **BLT with Pesto Mayo**  **Choice of sides**  **Chips, Fruit, potato salad, grape salad**  **Choice of bread**  **White, wheat, rye**  **Gallon of sweet or unsweetened tea $5.00**  **\* All prices are subject to change**  **Call Anderly at**  **(469) 734-3409** |  |