



*Allow us to create the day of your dreams - beautiful, tasteful and personalized to your style. Attention to detail means a lot at Bella Sera Ranch. Our event planners and executive chef will work with you to provide the atmosphere, presentation, and style that make your day so special. We look forward to continuing our tradition of elegance, warmth and charm...on your special day.*

### **Banquet Menus**

Dinners are served buffet style with linen tablecloths, fine china & servingware and our expert Service Staff. For table service add \$3.00 per guest. Menus include a choice of entrees from the selected groups (unless otherwise indicated), iced tea, water and coffee service. Please select one group for your entire party. Child's portions for children 8 years and under are available at \$2.00 off the menu price or we offer a children's menu, upon request if made prior to the date of your function.

**Taste of Tuscan**                      **\$20.95**                      Choice of Two Entrees:                      **\$25.95**

Served with: Caesar Salad or House Salad with our House Italian Dressing, One Vegetable and Garlic Bread Sticks

**Chicken Parmesan** - a dish made with lightly breaded boneless chicken, Parmesan cheese and spaghetti sauce. This dish is served with spaghetti and marinara sauce.

**Hearty Lasagna** - a classic baked Italian pasta dish traditionally made with layers of lasagna noodles, meat, ricotta, tomato sauce and cheese. This dish can also be served meatless for vegetarian guests.

**Chicken Fettuccini Alfredo** – a classic favorite, the sliced grilled chicken is served with a parmesan cheese sauce with a hint of garlic served over fettuccini.

**Slow Cooked Roast Beef** – tender boneless beef roast slow cooked with mushrooms and served with our delicious butter whipped potatoes.

**Texas Smokehouse Selections      \$18.95      Choice of Two Entrees:      \$23.95**

Served with: Potato Salad or Cole Slaw, (Choose 1: Baked Beans, Ranchero Beans, Mac and Cheese or Seasoned Green Beans), Relish Tray consisting of pickles, jalapeno peppers and onions, our secret BBQ sauce and Hot Yeast Rolls

**Hickory Smoked Brisket** – slow smoked in the Bella Sera Ranch custom smoker, this brisket is succulent and enjoyed by all.

**Smoked Chicken** - each guest will receive a ½ chicken on the bone, slow smoked in our custom smoker.

**Slow-Smoked Ribs** – tender, fall-off-the-bone smoked ribs. Additional \$5 per person

**Smoked Pork Loin** – Tasty pork smoked to perfection and delicious!

**South of the Border      \$18.95      Choice of Two Entrees:      \$23.95**

Served with: Pico de Gallo, Spanish Rice, Ranchero Beans or Refried Beans, Chili con Queso, Salsa, Warmed Chips and Flour Tortillas

**Mesquite Grilled Fajitas** – your choice of beef, chicken or vegetable, our fajitas are served with grilled onions and peppers and sure to tantalize your taste buds.

**Enchiladas** – your choice of beef, chicken or cheese and onion, covered in our chili con carne down south sauce.

**Grilled Chicken Breast** – mesquite-grilled and covered with our chili con queso sauce, it's sure to please.

**Fiesta Tacos** – your choice of spicy ground beef or chicken, served with crispy or soft taco shells, lettuce, tomato and shredded cheese.

\*Add Guacamole + \$3.00 per person

## Southern Style Cooking

Choice of One Entree: **\$19.95**      Choice of Two Entrees: **\$24.95**

Served with: House Salad served with our homemade Italian, Ranch and Blue Cheese Dressings, Butter Whipped Potatoes, One Vegetable and Hot Yeast Rolls

**Lemon Chicken** – tender grilled breast of chicken topped with just the right amount of our rich lemon cream sauce.

**Chicken Fried Steak** – In Texas, the reigning queen of comfort food or down-home cooking is the classic chicken fried steak. This truly southern dish is served with butter whipped potatoes and delicious cream gravy.

**Hamburger Steak with Sweet Onion Mushroom gravy** – A savory gravy with mushrooms dress up these delicious beef patties hand made in our kitchen.

**Slow Cooked Roast Beef** – always a favorite, tender lean beef that is slow-roasted to perfection.

**Roasted Pork Loin** – Impress your guests with this over-the-top rendition slow roasted in the oven and served with a delicious pork gravy.

## Signature Steakhouse                      Market Price

Choose one of our signature steaks seared to medium perfection and topped with fresh butter that is sure to please. Served with: House Salad, Baked Potato or butter whipped potatoes, One Vegetable and Hot Yeast Roll

**Filet Mignon** - this tender and flavorful cut of meat is wrapped in bacon and is an elegant dish perfect for your special guests.

**Rib Eye** – well marbled for flavor, deliciously juicy.

**Strip Steak** – this prime cut has a full-bodied texture that is slightly firmer than a rib eye.

**Prime Rib** – our prime rib is slow cooked to a succulent medium and served with Au Jus.

**Steamship Round** – a large beef roast cooked to perfection and carved for your guests.

## Seafood & Vegetarian Delights

Consult with Your Planner for Seafood selections and pricing.

**Vegetable Choices:** Green Bean Bundles, Brown-Sugar Baby Carrots, Grilled Seasonal Vegetables, Broccoli sautéed with Garlic, Sweet Buttered Corn, Sautéed Zucchini and Onions,

**Reception Stations** - Our enjoyable Reception Stations provide a bit of fun for your guests and include iced tea, water and coffee service, served on disposable ware. Expertly designed and catered by our professional staff.

**Bella Sera's Chicken Spaghetti** \$12.95

Served at the buffet with a House Salad, ranch & Italian dressings with croutons, this dish is a crowd pleaser and served with hot yeast rolls. This cool weather favorite is sure to please your guests!

**Chicken & Biscuits Station** \$12.95

Served at the buffet with a House Salad, ranch & Italian dressings with croutons, the entrée is shredded roasted chicken, diced vegetables in thick rich chicken gravy, served over a hot buttered biscuit. Just the way grandma made.

**Young at Heart** \$12.95

For the adults - Chicken strips served with delicious homemade three cheese macaroni and cheese, California or Ranch dip, BBQ Sauce and hot yeast rolls.

**Pasta Station** \$14.95

Served at the buffet with a Caesar Salad, Grated Romano cheese, and Fresh Italian Bread Sticks Choose 2 sauces from our selection: Marinara, Alfredo, Tomato Cream, or our Pink Vodka Sauce, Add grilled chicken to the Alfredo Sauce or salad served at the table for an additional \$2.00 per person.

**BBQ Brisket Sandwiches** \$12.95

A Texas tradition, using smoked brisket, chopped and flavored to perfection with the chef's secret BBQ sauce. This meal is served with potato salad or potato chips & Ranch Dip with sliced red onions, pickles and sliced jalapeno peppers.

**Hamburger Bar** \$12.95

Who can resist a fresh from the grill 100% Angus beef patties? Served buffet style with a variety of buns, sliced cheeses, fresh onions, pickles, tomatoes, lettuce and French fries.

**Deli Delight** \$11.95

Create your own sandwich at our bountiful buffet of thinly sliced Ham, Beef and Turkey with American and Provolone Cheeses, and an Assortment of Breads and Rolls. Served with Pickles, Lettuce, Tomatoes and Sliced Red Onions, (Choose One) Chips and Ranch Dip or Potato Salad.

**Taco Bar** \$12.95

Served Buffet Style to include Beef Taco Meat, Refried Beans or Spanish Rice, Flour Tortillas, Crispy Taco Shells, Lettuce, Tomatoes, Grated Cheese, Warm Tortilla Chips & Salsa. (Add \$2.00 per person for Chili Con Queso or add Guacamole for an additional \$3.00 per person).

- **Add a vegetable** to any Reception Station for \$1.50 per person – choose Buttered Carrots, Buttered Corn or Seasoned Green Beans

**Candy Buffet** \$3.50

Sure to please, we will customize your Candy Buffet with your request for specific type or color of candies. All will be displayed in our beautiful glass jars with Silver Scoops and a Candy Bag for each guest. Minimum of 75 guests.

**Potato Martini Bar** \$5.75

The best mashed potatoes in East Texas will be a favorite of your guests. Served with smoked bacon bits, sour cream, chives, and two types of grated cheeses: Cheddar, Pepper Jack and home-style gravy.

**Guacamole Station** \$6.50

Made to order – our chef will create a custom treat for each guest. Served with mild and hot salsa, chili con queso and warmed tortilla chips.

**Old Fashion Sundae Bar** \$5.95

A favorite of all young at heart, the old fashion Ice Cream Bar features three choices of ice cream to dip into a waffle bowl and top with a multitude of toppings; nuts, sprinkles, whipped cream and a cherry!

**Chocolate Fountain** \$6.45

The ultimate chocolate experience! Warm, rich flowing chocolate is a fabulous treat for all. Your guests will enjoy our selections of treats for dipping; Fruits, Pretzel Sticks, Marshmallows and Pound Cake.

**Banana Pudding** \$4.50

Using Grandma Bowermaster's recipe we use layers of Nilla wafers, creamy homemade vanilla pudding and fresh banana slices to make this American classic. Displayed in 1/2 pint mason jars for a bit of nostalgia.

**Cobbler & Ice Cream** \$4.00

Warm Cobbler (Choose 1: Pecan, Apple, Peach, Cherry) served with Vanilla Blue Bell Ice Cream.

**Popcorn Buffet** \$3.95

The fun treat for your guests includes our Retro Popcorn Cart with delicious buttered popcorn. Then you choose three flavored popcorns and one Gourmet flavor for your guests. Popcorn is displayed in large jars with scoops and popcorn bags. Minimum of 75 guests

**Retro Popcorn Cart** \$1.75

Want a simple late night snack for your guests or something to get the crowd talking? Our retro popcorn cart is the answer. We'll pop up fresh buttered popcorn and serve it with 3 flavored salts to shake on the popcorn. Display in retro popcorn bags. Minimum of 75 guests

**Dip Bar** \$3.95

A great way to extend your evening - Potato & Tortilla Chips, Pretzels served with a Ranch or California Dip, Salsa & Queso

**Smores Bar** \$5.95

Mmm! Irresistible warm, gooey marshmallows, milk chocolate and graham crackers are displayed on skewers in a mini mason jar.

**Milk & Cookies** \$3.95

Who can resist decadent warm chocolate chip, white macadamia nut and oatmeal raisin cookies with a glass of ice cold milk? See your event planner for other cookie choices.

**Children’s Buffet** \$6.95

Our children’s buffet consists of Chicken Tenders served with BBQ sauce, Ranch Dip, Macaroni and Cheese, and Seasonal Fruit with a Yogurt Dip. This special display is sure to please the young crowd!

**Cigar Bar** \$140.00

Groom, treat your guests to a fun spot outdoors – very hip and trendy! Our Cigar Bar features an aged Wine Barrel for the display, humidior to display the cigars, personalized boxed matches (Qty 50 boxes), cutter and ashtray. Consult your Wedding Planner for cigar selection and price. Displayed on the Pavilion lawn. (Cigar packages start at approximately \$90 for 30 quality cigars)

**Intimate Dinner for Bride & Groom** \$ 100.00

Served at a Sweetheart Table for 2, after the Wedding Ceremony and before your Grand Entrance into the Reception—This Dinner is designed for an intimate time alone for the 2 of you to celebrate your marriage and enjoy your first meal together as Mr. & Mrs.

**Appetizers on Display Tables or Passed Hors d’ oeuvres**

**Tier 1- \$5.00 per guest for each item chosen**

- Cascade of Fresh Vegetables with Fire Roasted Red Pepper Dip
- Peanut Butter & Jelly Bites with Milk Shots
- Tomato Soup Shots & Grilled Cheese Bites
- Peanut Chicken Curry on Skewers
- Hot Spinach & Artichoke Dip with Tortilla Chips or Crostini
- Jalapeno Poppers with Horseradish or Ranch Dip
- Queso Cheese Sticks with Marinara Dipping Sauce
- Domestic Cheese and Fruit Display and Yogurt Dip

**Tier 2 - \$6.00 per guest for each item chosen**

- Homemade Meatballs served with (Orange Ancho Chili, BBQ, or Apricot Glazed) Sauce
- Smoked Chicken Nachos
- Gourmet Chicken or Mushroom Pizza
- Mini Sausage Wrapped with a Warm Croissant and served with Honey Mustard
- Chicken Quesadilla
- Hot Crab and Artichoke Dip

**Tier 3 - \$7.00 per guest for each item chosen**

- Artisan Cheese Display
- Taquitos or Empanadas Platter served with Pico de Gallo, guacamole and sour cream
- Cilantro Shrimp or Seafood Ceviche Served with Warmed Tortilla Chips
- Shrimp Cocktail in a Shot Glass served with Cocktail Sauce & Celery Sticks
- Savannah Shrimp in Spicy Butter Sauce served with Warmed Sourdough Bread
- Grilled Bacon Wrapped Shrimp

**Add \$2.00 per guest for Passed Hors d’oeuvre service.**

Service charge and tax not included.  
Prices are subject to change without notice.

**Catering Policies**

The catering portion of your bill is computed by totaling the number of guests anticipated, (our event planner will help you) then multiply that number by the menu price. Menus may be altered slightly to fit your needs. A minimum of \$11.95 per person for catering and an 18% gratuity plus the Anderson County tax rate is added to your bill. Food service for your reception is typically one hour.

## All Inclusive Meal Options:

Dinners are served buffet style with linen tablecloths, fine china & servingware and our expert Service Staff. For table service add \$3.00 per guest.

**Choose Any Reception Station served with a vegetable** (choose Buttered Carrots, Sautéed Zucchini, Buttered Corn or Seasoned Green Beans).

Or –

### Taste of Tuscan – choose one entrée

Served with: Caesar Salad or House Salad with our House Italian Dressing, One Vegetable and Garlic Bread Sticks

**Chicken Parmesan** - a dish made with lightly breaded boneless chicken, Parmesan cheese and spaghetti sauce. This dish is served with spaghetti and marinara sauce.

**Hearty Lasagna** - a classic baked Italian pasta dish traditionally made with layers of lasagna noodles, meat, ricotta, tomato sauce and cheese. This dish can also be served meatless for vegetarian guests.

Choose one of the following for an additional \$2.00 per person or add a second entrée for \$5.00 per person

**Chicken Saltimbocca** - an Italian dish that uses layers of flavor. Thin pounded chicken breast, paper thin slices of Prosciutto and Mozzarella cheese make up this wonderful dish.

**Chicken Fettuccini Alfredo** – a classic favorite, the sliced grilled chicken is served with a parmesan cheese sauce with a hint of garlic served over fettuccini.

**Slow Cooked Roast Beef** – tender boneless beef roast slow cooked with mushrooms and served with our delicious butter whipped potatoes.

### Texas Smokehouse Selections – choose one entree

Served with: Potato Salad or Cole Slaw, (Choose 1: Baked Beans, Mac and Cheese or Seasoned Green Beans), Relish Tray consisting of pickles, jalapeno peppers and onions, our secret BBQ sauce and Hot Yeast Rolls

**Smoked Chicken** - each guest will receive a ½ chicken on the bone, slow smoked in our custom smoker.

**Smoked Pork Loin** – Tasty pork smoked to perfection and delicious!

**Hickory Smoked Brisket** – slow smoked and succulent, this meal will be enjoyed by all.

Choose one of the following for an additional \$2.00 per person or add delicious link sausage for \$1.00 per person. A second entrée can be added for \$5.00 per person

**Slow-Smoked Ribs** – tender, fall-off-the-bone smoked ribs. Additional \$5 per person

## **All Inclusive Meal Options Continued:**

### **South of the Border - choose one entree**

Served with: Pico de Gallo, Spanish Rice, Ranchero Beans or Refried Beans, Chili con Queso, Salsa, Warmed Chips and Flour Tortillas

**Enchiladas** – your choice of beef, chicken or cheese and onion, covered in our chili con carne down south sauce.

**Fiesta Tacos** – your choice of spicy ground beef or chicken, served with crispy or soft taco shells, lettuce, tomato and shredded cheese.

Choose one of the following entrees for an additional \$2.00 per person. Add Guacamole to any meal for \$3.00 per person. A second entrée can be added for \$5.00 per person

**Grilled Chicken Breast** – mesquite-grilled and covered with our chili con queso sauce, it's sure to please.

**Mesquite Grilled Fajitas** – your choice of beef, chicken or vegetable, our fajitas are served with grilled onions and peppers and sure to tantalize your taste buds.

### **Southern Style Cooking – choose one entree**

Served with: House Salad served with our homemade Italian, Ranch and Blue Cheese Dressings, Butter Whipped Potatoes, One Vegetable and Hot Yeast Rolls

**Lemon Chicken** – tender grilled breast of chicken topped with just the right amount of our rich lemon cream sauce.

**Roasted or Smoked Pork Loin** – Impress your guests with this over-the-top rendition slow cooked in our smoker or in the oven.

Choose one of the following entrees for an additional \$2.00 per person. A second entrée can be added for \$5.00 per person

**Chicken Fried Steak** – In Texas, the reigning queen of comfort food or down-home cooking is the classic chicken fried steak. This truly southern dish is served with butter whipped potatoes and delicious cream gravy.

**Hamburger Steak with Sweet Onion Mushroom gravy** – A savory gravy with mushrooms dress up these delicious beef patties hand made in our kitchen.

**Slow Cooked Roast Beef** – always a favorite, tender lean beef that is slow-roasted to perfection.

**Roasted or Smoked Pork Loin** – Impress your guests with this over-the-top rendition slow cooked in our smoker or in the oven.



## **Al a Carte Catering Items:**

If an outside caterer is used, the caterer is responsible for coordination of arrival and set up of food service, with you the customer and Bella Sera Ranch staff.

Caterer must provide adequate staff (at least 2) to prepare, serve, and break down food service.

Caterer is required to bus tables and clean up food service stations.

Caterer must adhere to Bella Sera Ranch cleaning requirements posted in all kitchens

**Use of Kitchen for Prep Only – \$200**

**Use of Kitchen for Prep Including Oven & Warmer – \$350**

**Use of Full Kitchen Privileges** to include cooking equipment, warmers, prep area, ice machine, refrigerators - \$500

**China Setup** (includes dinner plate, salad plate, salad & dinner fork, knife, iced tea and tea spoon) - \$2.75 pp

**Glassware** – Tea / Water - \$0.95 pp (Barware included in Bar Fee)

**Champagne Flute** - \$.95 per person

**Clear Glass Cake Plates & Stainless Steel Fork** (Includes display plate & fork service) - \$0.75

**Chafing Dishes** Stainless Steel - \$20.00 ea

**Serving Utensils** - \$1 per item

**Additional Tables** - \$7.00

**Additional Linens** - \$10.00

**Additional Skirting** - \$12.00

**Additional Chivari or Garden Chair** - \$3.00

**Punch Bowl and Cups** - \$20.00

**Facilities Cleanup** - \$500.00