

Bella Fuoco Catering Menu 10/17

Appetizers

(based on 15 people)

Hot Artichoke Feta Dip \$25

Zesty blend of garlic, feta cheese & artichoke hearts served with hearth style bread

Buffalo Chicken Dip \$30

Roasted chicken in our cheesy buffalo sauce served with hearth style bread

Baked Honey Pistachio Ricotta \$35

Creamy ricotta drizzled with local honey, topped with chopped pistachios served with hearth style bread

Shrimp Cocktail w/cocktail sauce (based on 3 jumbo per person) \$90

Antipasto Platter \$70

A variety of naturally cured Italian meats, specialty cheeses olives and marinated vegetables, served with house hearth bread

Prosciutto wrapped cantaloupe platter \$40

Fresh cantaloupe slices wrapped in prosciutto (in season)

Caprese Skewers \$40

Cherry tomatoes with basil and mozzarella cheese skewers drizzled with reduced balsamic vinegar

Hummus \$25

Chickpeas and olive oil blended with roasted garlic served with vegetables or hearth bread.

Salads

Half tray (feeds 10-12 people) \$25 Full tray (feeds 20-24 people) \$40

Choices: House salad with your choice of the following dressings:

Parmesan Peppercorn, Blue Cheese, Ranch, Balsamic Vinaigrette, Balsamic Fig Glaze

Caesar Salad

Greek Salad

Pizza

Prices reflected are for Personal size 7.5 oz. dough/8 inch & Large 15 oz. dough/14 inch

****Gluten Free Crust Available**** Add 2.25 for Personal and 4.25 for Large

Margherita \$8/\$16 – Quintessential Italian favorite with tomato sauce, mozzarella and fresh basil

Veggie Galore \$12/\$24 – A red or white pizza with a fire roasted vegetable medley of onions, mushrooms, zucchini, peppers, spinach and garlic with mozzarella. No substitutions allowed

The Funghi \$9/\$18 – White pizza with crimini mushrooms and mozzarella cheese

Jalapeno Popper \$11/\$22 – White pizza with cream cheese, mozzarella and jalapenos, finished with a sweet chili sauce.

NY Blue \$11/\$22 – White pizza with caramelized onions, bacon, mozzarella and blue cheese

The Brooklyn \$11/\$22 – Red pizza with sausage, onions and hot cherry peppers with mozzarella cheese

Lasagna Pizza \$12/\$24 – Red pizza with sausage, basil, mozzarella and ricotta cheese

Chicken Bacon Ranch (CBR) \$12/\$24 – White pizza with chicken, bacon and mozzarella cheese with a ranch dressing base.

Buffalo Chicken \$11/\$22 – white pizza with chicken, cream cheese, mozzarella cheese and finished with buffalo sauce

Garlic Chicken \$11/\$22 – White pizza with grilled garlic chicken breast, roasted red peppers, mozzarella cheese and fresh basil

DIY Pies and Calzones, 1-topping \$9/\$18, 2-topping \$10/\$20, 3-topping \$11/\$22 (additional toppings after 3 will be \$1.5 each) ** Sauce and mozzarella cheese are included **

Toppings:

Pepperoni, sausage, salami, chicken, ham, bacon, anchovy, black olives, Kalamata olives, roasted red peppers, jalapeno peppers, pineapple, artichoke hearts, spinach, mushrooms, onion, capers, mozzarella, goat cheese, blue cheese, parmesan, feta, ricotta, provolone.

Gluten Free Crust:

Add \$2.50 for personal size

Add \$4.25 for large

Pasta Entrée Selections

Half Pan (serves approx. 15 people) \$35/Full Pan (serves 20-25 people) \$65

Baked Ziti – Ziti baked with marinara & ricotta cheese

Vodka Riggies – Rigatoni pasta with our vodka infused cream marinara with Romano cheese and prosciutto.

Chicken Riggies – Rigatoni pasta with marinara, roasted chicken, hot cherry peppers, and Romano cheese.

Hats & Broccoli

Orecchiette pasta prepared with broccoli in butter and white wine sauce.

Italian Meatball Tray served with marinara (1/2 \$35, Full \$55)

Italian Sausage & Roasted Peppers Served with Rolls for Sandwiches (1/2 \$45, Full \$60)

Banquet Entrée Selections ** All entrees are served buffet style with a choice of Caesar, Garden or Greek salad with one side and fresh bread.

*Prices are per person with a 30 guest minimum**

Wood-fired Rosemary Chicken or Pork Loin 16

Slowly roasted with garlic, white wine and rosemary

Chianti Braised Wood-fired Beef 20

Slowly roasted beef in a rich wine gravy

Prime Rib 26

10 oz. slow roasted prime rib (served medium or medium rare)

Banquet Entrée Package Side Selections

Rosemary Fire Roasted Potatoes

Quartered portions in olive oil, garlic and sea salt slowly roasted

Vegetable Medley

Variety of fresh seasonal veggies sautéed and buttered

Garlic Risotto

Garlic and white wine in a creamy Risotto (add \$1.50 per person)

Pasta Salad*

Bowtie or similar pasta, black olives, provolone cheese, onion, green peppers, artichoke hearts, cucumber, cherry tomatoes, and fresh basil tossed with balsamic vinaigrette dressing. (as an add on to pizza/salad combo - Tray \$80 ½ Tray \$40)

Desert

Bella Fuoco's house Tiramisu, 12 portions per pan \$54 or alternatively in shooter cups for \$2 ea.

Cannoli Dip Platter for 15 people \$40

Brownies/Cookies \$15/doz.

Assorted Italian Specialty Cookies \$18/doz.

Wood-fired Artisan Breads

Assorted hearth bread, sausage & cheese bread, seeded rolls, cinnamon raisin swirl bread, cinnamon rolls - call for pricing and variety to fit your needs.

Beverages

Bottled Water 2.00

Assorted Soda 2.50

Ice Tea/Lemonade 15/gal

Coffee 15/gal

Mobile pizza oven catering at your location

**On site Wood-fired Pizza Oven option. Beginning at \$14*

Variety of 5 specialty pizzas, and salad option from our menu or create your own!

**If you desire our wood oven on-site for your catered event, additional charges may apply.*

Please call 307-514-2855 for more details.

Bella Fuoco Wood Fired Pizza

307-514-2855

2115 Warren Avenue, Cheyenne, Wyoming 82009

www.bellafuocopizza.com

Hours

Lunch Tuesday – Friday 11a.m. – 2 p.m.

Dinner Tuesday, Wednesday 5-7 p.m.

Dinner Thursday – Saturday 5 p.m. – 9 p.m.

Sun/Mon Closed

