BELLE VIE ESTATE

BUILDING YOUR CUSTOMIZED MENU

is as easy as 1-2-3-4

01 Review all your menu options

02 Choose your favorites in each category 2 Appetizers

1 Salad
2 Entrees
2 Sides

03 Come to your scheduled Quarterly Tasting to try all your selections

04 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
- Chef's' 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 $2 pp
Granny smith apples, chèvre, red onion, spiced almonds, champagne vinaigrette

Seasonal Fresh Berry & Fig Salad $2 pp
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

Premium Entree Selections

Upgrade a classic selection for an additional price per person

Seared Marinated Skirt Steak $2 pp

Choice of Marinade - Brazilian steak house, Herb marinade

Shrimp scampi - $2 pp

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

Entrees Continued...

Vegetarian Options

Stuffed Portobello Mushroom
Large mushroom marinated in balsamic and olive oil, then stuffed with roasted tomatoes, spinach and cheese

Eggplant & Zucchini Lasagna
Layers of pasta, zucchini, eggplant and ricotta spread in a rustic tomato sauce

Thai Coconut Curry Vegetables
Fresh seasonal vegetables stewed in creamy yellow curry coconut gravy

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

Choose 2

Classic Sides

Garlic mashed potatoes
House-made - creamy - buttery & garlicy

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