



Custom Menu Ideas

Many customers are very undecided when it comes time to plan an event that they are going to have catered. So we have created a few different options for customer review in efforts to ensure they have a number of options to meet their specific tastes. Please note below we have listed a number of different protein options, salad options, vegetable options, potatoes or rice options, and many other accompaniments that might be desired. Also understand we are a custom catering service and if you do not see what you're looking for here please do not hesitate to request alternate menu items from your assigned catering team member. After you make some of your primary selections we will assist in "rounding out" your final food and beverage menu as well as the services that you require.

Bell's Catering
1-800-803-5946
352-493-4492
sales@bellscatering.com



Hors D'ourve Options

(Hot and Cold) Variety

Fresh Seasonal Fruit Platter with Yogurt Honey

Assorted Fresh Season Vegetable and Ranch Dip

*Chilled Jumbo Shrimp Cocktail Platter

Artesian Meat and Cheese Display (Serviced with Assorted Olive Platter)

*Mini Lump Crab Cakes

Pork Pot Stickers

Cream Cheese Wonton

Tomato and Mozzarella Bruchetta with Basil Oil Focaccia Bread

Sausage and Cheese Stuffed Mushrooms

Italian Meatballs- Assorted Display (Sweet and Sour, BBQ, Parmesan Marinaria)

*Grilled Rib Eye Steak Kabobz (Minis in A1 Sauce)

Deviled Eggs

Mini Philos (Filled with Cashew Chicken, Tuna Apple Salad, Egg Salad, Shrimp Salad, or Crab Salad and Chef Selected Filling Varieties)

Shrimp and Scallop Ceviche or Sub Calamari

Bacon Wrapped Shrimp Skewer Ponzu Sauce

Smoked Salmon and Cream Cheese Crostini

Spring Rolls

Chocolate Dipped Strawberries

Oven Baked Bacon Wrapped Asparagus with Sea Salt and Olive Oil

Bacon Wrapped Jalepenos stuffed with Cream Cheese

Spinach Dip with Farmers Bread

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Poultry Options

Baked Bone In Lemon Pepper Chicken Pieces
Fire Roasted Bone Less Chicken Breast in White Cream Sauce with Sun Dried Tomatoes
Grilled Bone less Chicken Breast Medallions in Lemon Butter Sauce
Greek Chicken (Boneless Breast of Chicken with Roasted Peppers, Tomatoes, Onions, Topped with Feta Cheese)
Herb Seasoned Rock Cornish Hens
Stuffed Quail
Gajuillo Chicken (Presented with Southwestern Corn Salsa and Mexican Rice)
Chicken Breast Florentine
Coq Au Vin (Rooster in Wine)
Chicken Roulade with Fennel Sausage

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Beef and Pork Options

Chef Carved Prime Rib of Beef Au jus
Herb Crusted Roast Beef Tenderloin
Grilled Fillet Mignon*
Rib eye Steak (Charcoal Grilled)*
Sirloin Steak (Charcoal Grilled)*
NY Strip Steak (Charcoal Grilled)*
Sliced Roast Beef Au Jus
Spiced Beef Tips
Traditional Southern Pot Roast with Potatoes and Carrots
Meatloaf Stuffed and Bacon Wrapped
Italian Stuffed Pork Loin
Roasted Bone In Pork Chops
Herb Crusted Roasted Pork Loin
Herb Crusted Pork Loin with Mango Salsa

*Signifies Grilled on Site (Additional Charges May Apply)

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Seafood

Shrimp and Sausage Jambalya
Blue Crab and Vegetable Stuffed Flounder
Grilled Salmon in Lemon Butter Sauce
Shrimp Scampi over Pasta
Shrimp Alfredo over Pasta

Hand Shucked Raw Cedar Key Oyster Station
Traditional Cedar Key Oyster Roast
Southern Fried Catfish*
Southern Fried Cedar Key Mullet*
Paella Chicken and Shrimp
Green Lip Mussels
Seafood Sausage

*Fried on site to ensure quality (Additional Charges may apply)

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Pasta and More

Penne Basil Chicken
Pasta Primavera
Meat and Three Cheese Lasagna
Three Cheese Baked Ziti
Italian Sausage and Three Cheese Ziti
Chicken and Mushroom Pasta in White Sauce
Eggplant Rollatini with Marinara Sauce
Three Cheese Stuffed Shells with Marinara Sauce
Pasta Action Station
Manicotti

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Salads

Tossed Salad with Dressing
Caesar Salad with Shredded Parmesan Cheese and Croutons
Mixed Greens Salad with Sun Dried Cranberries, Candied Nuts, and Raspberry Vinaigrette Dressing
Greek Salad with Feta Cheese, Greek Olives, and Pepporciini Peppers
Boston Bibb Salad (With Bibb Lettuce, Feta Cheese, Wild Mushrooms, Artichoke Hearts and Red Wine Vinaigrette Dressing)
Fresh Spinach Salad (With Red Onions, Grape Tomatoes, Mushrooms, and Warm Bacon Onion Dressing)
Caprese' Salad (Sliced Tomatoes, Fresh Mozzarella Cheese, Red Onion, and Balsamic Vinaigrette Dressing)
Bow Tie Pasta Salad with Fresh Gulf Seafood
Baby Shell Pasta Salad with Fresh Gulf Seafood (with Broccoli, and Red Peppers)
Marinated Cucumber Tomato and Onion Salad
Creamy Sweet Broccoli Slaw
Fresh Red Skin Potato Salad
Mac Salad
Panzanella Salad

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Potatoes and Rice

Baby Baked Potatoes in Butter Sauce
Assorted Multi Colored Fingerling Potatoes Herb Roasted
Parsley and Butter Red Potatoes
Garlic Mashed Potatoes
Loaded Stuffed Twice Baked Potatoes
Saffron Rice Pilaf
Wild Rice Blend
Mexican Red Rice with Fresh Onions, Peppers, Cilantro and Tomatoes
Orzo Blend
Savory Bread Pudding with Wild Mushroom, Roasted Tomatoes w/ Herbs
and Bacon

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Vegetables and Other Sides

Braised Whole Green Beans (Country Seasoned)
Roasted Fresh Whole Green Beans in Olive Oil, Sea Salt and Pine Nuts
Fresh Season Vegetable Melody
Local Honey Glazed Whole Baby Carrots
Country Style Squash Casserole
Cauliflower Au Gratin
Raw Marinated Asparagus with Olive Oil and Sea Salt
Roasted Bacon Wrapped Asparagus Bunches with Sea Salt and Olive Oil
Southern Style Creamed Corn Homemade

Assorted Dinner Rolls with Fresh Whipped Butter
Iced Tea (Sweetened and Unsweetened)
Lemonade
Assorted Sodas
Bottled Water
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Desserts

Please Schedule a time with our in house bakery chef to coordinate the perfect dessert for your event.

Traditional dessert varieties available.

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Specialty Items and Stations

Chocolate Fondue
Multi Tiered Dessert Display
Whole Smoked Pig Luau Style

Oriental Station

Seared Tuna Platter
Spring Rolls with Duck Sauce
Chicken Teriyaki on a Stick
Pot Stickers

Florida Traditional Station

Ice Cold Gulf Shrimp Martinated Cocktail with Lemon Wedges
Mini Philo Cups with Blue Crab Salad
Deviled Eggs w/ Orange Balsamic Reduction with Toast

Country Style Station

Stuffed Mushroom Caps with Sausage and Cheese
Smoked Salmon Dip
Crab Dip
Spinach & Artichoke Dip
Smoked Gouda Cheese & Bell Pepper

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BBQ Options

BBQ Meat Options

Slow Hard Wood Smoked Hand Pulled Pork
Smoked and Season BBQ Chicken Pieces
Dry Rub Hard Wood Smoked St Louis Style Pork Spare Rib
Smothered Style “Sticky Fingers” St Louis Style Pork Spare Rib
Bubba’s Original Sweet Large Rack Baby Backs
Traditional Baby Back Ribs “Piggy Backs”
Slow Smoked and Sliced Petite Turkey Breast
Texas Style Hand Sliced Beef Brisket
Texas Style Smoked Sausage

BBQ Side Options

Traditional Super Sweet BBQ Beans with Pulled Pork and Brown Sugar
Creamy Southern Cole Slaw
Cheesy Macaroni and Cheese
Seasoned Collard Greens
Steamed Corn on the Cobb
Fried Corn on the Cobb
Sweet Potato Casserole with Nuts and Marshmallows

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Bar Options

***** ALL BAR PRICING IS WITH CLEAR DISPOSABLE WARE - GLASS AND STEMWARE WILL BE QUOTED SEPARATELY *****

Hourly Bar Menu

This Pricing is for and Open Bar Provided by Customer to the Guests)

A fully stocked bar featuring our Call, Premium or Luxury Brand selection of Liquors, House Red and House White Wine, assorted Domestic and Imported Beer, Soft Drinks, Mineral Waters, Juices and Mixers. Bars are priced per person for a specified period of time, not exceeding five (5) hours. Our bartenders use a 1½ ounce pour for all standard drinks.

Call Brands

(Bourbon: Jim Beam, Blended Whisky: Canadian Club, Vodka: Smirnoff, Gin: Beefeater, Scotch: Dewars, Rum: Bacardi, Tequila: Jose Cuervo)

1 Hour 2 Hours 3 Hours 4 Hours 5 Hours (per person)

Premium Brands

(Bourbon: Jack Daniels, Vodka: Absolute, Gin: Tangurey, Scotch: Chivas Regal, Blended Whisky: Seagrams VO, Rum: Captain Morgan, Tequila: Suaza Conmemorativo)

1 Hour 2 Hours 3 Hours 4 Hours 5 Hours (per person)

Luxury Brands

(Bourbon: Maker's Mark, Scotch: Johnnie Walker Black, Vodka: Grey Goose, Gin: Bombay, Blended Whisky: Crown Royal, Tequila: Patron)

1 Hour 2 Hours 3 Hours 4 Hours 5 Hours (per person)

All menu items are subject to a 7.5% service charge, 7.5% Base Gratuity and 7% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change.

Beer & Wine

(Miller Light, Budweiser, Bud Light, Michelob Ultra, Coors Light, Corona, Stella Artois, Amstel Light, Heineken)

Choice of 2 Imports and 2 Domestic

1 Hour 2 Hours 3 Hours 4 Hours 5 Hours (per person)

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The Hosted Bar

A FULLY STOCKED BAR FEATURING OUR CALL, PREMIUM OR SUPER PREMIUM SELECTION OF LIQUORS, RED AND WHITE WINE, ASSORTED PREMIUM AND IMPORTED BEER, SOFT DRINKS, MINERAL WATERS, JUICES AND MIXERS. OUR BARTENDERS USE A 1 ½ OUNCE POUR FOR ALL STANDARD DRINKS. CHARGES ARE BASED ON A PER DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED.

Call Brands
Premium Brands
Luxury Brands
Domestic Beer
Imported Beer
House Wine
Soft Drink and Juices
Bottled Water
Cordials

CONSUMPTION BY BOTTLE

Well Brands Call Brands Premium Brands Luxury Brands

All Bottles begin with Full Bottles and Uncorked bottles are the property of customer.

The Cash Bar

GUESTS PURCHASE DRINKS INDIVIDUALLY. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. CASH BAR PRICES 7% FLORIDA SALES TAX. GRATUITY IS AT THE DISCRETION OF THE GUEST. A GRATUITY JAR WILL BE PLACED ON EACH BAR.

Call Brands
Premium Brands
Luxury Brands
House Wine
Domestic Beer
Imported Beer
Soft Drinks and Juices
Bottled Water

Specialty Requests are available for Bar Service, Specialty Martini Bars, or Specialty Cocktail Bars are also available and are priced based on custom setups. Please inquiry with Catering Booking Agent if you need any specialty items quoted.

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Catering Service Types

Full Catering

Includes Full Setup of Food Service and Food Service Equipment, This service also includes One hour Setup time, One Hour Service Time, and Service Area Cleanup. Staff Ratio for Full Catered Event is 1:50 for Buffet Style Service (Plus any additional Carvers, Bartenders, On site Cooks) - Staff Ratio for Full Catered Event is 1:18 for Table Service Style Service (Plus any additional Kitchen Staff Requirements, Bartenders and On Site Cooks).

Delivery and Setup

Includes Full Setup and Delivery of Selected Menu Items, However all items are presented in Disposable's and do not include any Service Equipment unless it is otherwise specified within this contract. (Chaffing Dishes, Linens, Etc.) We still offer a Turn Key Delivery Service, all of our Deliveries include (Disposable Table Cover (White) For Service Tables, Disposable Serving Utensils, Ice for the Beverages, Sauces and Condiments) We Typically have a Delivery Window of 30 minutes and we recommend that you have your delivery time as close to service time as to ensure the best possible product quality.

Rental Equipment

This Service can be offered to our customer for either of the service types above, We do coordinate the delivery and pickup of all necessary rental equipment for any event. Events might incur an additional fee if there is a logistical challenge for coordinating delivery times due to location access restrictions, these will be addressed on a per instance basis. Also for Delivery and Setup type of service, the customer still maintains full liability for the returning of the equipment to the rental company unless it is been coordinated with the caterer.

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Catering Service Types

Table Service Fee

We will not offer Table Service with any event that does not have China Place Setting. Additionally there is an Additional 7.5% Gratuity Added to any Event that opts for Full Catering , China With Table Service.

Room Setup and Break Down Fees :

There will be an additional fee to Setup and Breakdown the Dining Tables, Guest Chairs and Basic Cleaning of the Facility.

Place Setting Types

Basic Paper Goods

Included with any booked event, This includes a Basic White 3 compartment plate, a 20 oz cup, a disposable utensil kit (with Knife, Fork, Spoon, Salt and Pepper Packs, and Napkin).

Metro Disposable's

This is our High End Disposable Place Setting, This option includes : Metro 9"x 9" Square Dinner Plate, 6" x 6" Square Salad Plate, 6" x 6" Square Dessert Plate, Look a Like Plastic Silverware Set (Knife, Fork and Spoon) Disposable Salt and Pepper Shaker Set (1:10), 17" x 17" Dinner Napkins and 20oz Clear Beverage Cup.

China

This place setting includes China Dinner Plate, China Salad Plate, China Dessert Plate, China Bread and Butter Plate, Real Silver Ware (Dinner Fork, Salad Fork, Dessert Fork, Dinner Knife, and Spoon), 16 oz Water Goblet, 16 oz Beverage Goblet, Glass Salt and Pepper Shakers, Linen Napkin and Linen Table Cover. This is inclusive of the additional fees included for setup and breakdown of place settings.

Bar Service is Available for any Event

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