



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
800-803-5946 ext 304
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Hors D'ourve Options

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

Assorted Gourmet Cheese and Cracker Display

Our Original Loaded Cream Cheese Ball with Crackers

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

*Sweet Chili Pepper Dipped Shrimp

*Bacon Wrapped Scallops

*Mini Lump Crab Cakes

Assorted Mini Quiche'

Tempura Chicken Tender Skewers

Spinach and Artichoke Rangoon's

Baked Herb Crusted Pork Loin Crostini with Mango Salsa

Tomato and Mozzarella Bruchetta with Basil Oil Focaccia Bread

Sausage and Cheese Stuffed Mushrooms

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

Assorted Pinwheel Sandwiches (Cream Cheese and Pineapple, Pimento Cheese, Hummis and Spice)

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

Deviled Eggs

Mozzarella wrapped with Hard Salami and Prosciutto

Mini Philos (Filled with Cashew Chicken, Tuna Apple Salad, Egg Salad, Shrimp Salad, or Crab Salad)

Stuffed Artichoke Heart (Filled with Tarragon Walnut Chicken Salad)

Shrimp and Scallop Ceviche

Peel and Eat Fresh Gulf Shrimp

Bacon Wrapped Shrimp Skewer in Sweet Chili Sauce

Smoked Salmon and Cream Cheese Crostini

Cajun Turkey Crostini

Crab and Mango Crostini

Garlic and Herb Shrimp Crostini

Assorted Pinwheel Sandwiches

Mini Deli Roll Sandwiches

Assorted Tortilla Wraps

Chocolate Dipped Strawberries

Oven Baked Bacon Wrapped Asparagus with Sea Salt and Olive Oil

Fiesta Chips and Salsa with Cheese

Bacon Wrapped Jalepenos stuffed with Cream Cheese

Spinach Dip with Farmers Bread

Traditional Pork Potstickers

Contact Us

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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
Chicken Supreme (Fried Bone less Chicken Strips with Light Rioux Based Chicken Gravy and Parsley Garnish)
Grilled Bone less Chicken Breast Medallions in Lemon Butter Sauce
Grilled Chicken Alfredo over Pasta
Italian Chicken (Boneless Breast of Chicken with Roasted Peppers, Tomatoes, Onions, Topped with Provolone Cheese)
Herb Seasoned Rock Cornish Hens
Fried Quail
Traditional Southern Fried Chicken
Chicken Santa Fe (Presented with Southwestern Corn Salsa and Mexican Rice)
Chicken Breast Florentine
Boneless Breast of Chicken Stuffed with Traditional Cornbread and Cranberry Stuffing
Chicken and Sausage Jambalaya
Herb Seasoned Petite Bone less Breast of Turkey
Carved Whole Roasted Turkey Station
Roasted Turkey with Traditional Stuffing

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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)*
London Broil with Wild Mushroom Sauce
Herb Crusted and Chef Carved Steam Ship Round of Beef (80# avg Rear Quarter)
Sliced Roast Beef Au Jus
Traditional Stewed Tips of Beef
Sirloin Beef Kabob's
Delmonico Steak Kabob's
Traditional Southern Pot Roast with Potatoes and Carrots
Old Fashioned Meatloaf
Herb Crusted Roasted Pork Loin
Italian Stuffed Pork Loin
Roasted Bone In Pork Chops
Roasted Pork Loin with Traditional Stuffing
Sliced Virginia Ham
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 Stuffing Stuffed Tilapia
Grilled Salmon in Lemon Butter Sauce
Shrimp Scampi over Pasta
Shrimp Alfredo over Pasta

Hand Shucked Raw Oyster Station
Traditional Gulf Coast Oyster Roast
Garlic and Butter Sautéed Blue Crab Fingers
Southern Fried Gulf Shrimp*
Southern Fried Catfish*
Southern Fried Grouper Fingers*
Southern Fried Cedar Key Mullet*
Southern Fried Gulf Oysters*
Fried Coconut Shrimp*

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

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Pasta and More

Penne Basil Chicken
Pasta Primavera in White Sauce
Eggplant Parmesan
Meat and Three Cheese Lasagna
Vegetarian 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
Mushroom, Spinach, and Chicken Lasagna

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Salads

Tossed Salad with Dressing

Caesar Salad with Shredded Parmesan Cheese and Croutons

Mixed Greens Salad with Sun Dried Cranberries, Carmelized Nuts, and Raspberry Vinaigrette Dressing

Fresh Fruit Salad

Pasta Primavera Salad

Greek Salad with Feta Cheese, Greek Olives, and Pepporciini Peppers

Boston Bibb Salad (With Bibb Lettuce, Feta Cheese, Wild Mushrooms, Artichoke Hearts and Sesame Vinaigrette Dressing)

Fresh Spinach Salad (With Red Onions, Fresh Bacon Crumbles, Grape Tomatoes, Mushrooms, and Honey Mustard Dressing)

Carpese' Salad (Sliced Tomatoes, Fresh Mozzarella Cheese, Red Onion, and Balsomic Vinaigrette Dressing)

Bow Tie Pasta Salad

Baby Shell Pasta Salad (with Broccoli, Red Peppers, and Cheddar Cheese)

Marinated Cucumber Tomato and Onion Salad

Creamy Sweet Cole Slaw

Fresh Red Skin Potato Salad

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Potatoes and Rice

Smashed Red Skin Potatoes with Butter
Baby Baked Potatoes in Butter Sauce
Assorted Multi Colored Fingerling Potatoes
Roasted Rosemary Red Potatoes
Parsley and Butter Red Potatoes
Cheesy Potato Cassarole
Mashed Potatoes
Garlic Mashed Potatoes
Baked Potatoes with Condiments
Loaded Stuffed Twice Baked Potatoes
Sweet Potato Casserole
Golden Rice Pilaf
Wild Rice Blend
Mexican Red Rice with Fresh Onions, Green Peppers and Black Olives
Stir Fried Rice
Orzo Rice Blend

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Vegetables and Other Sides

Steamed Fresh Whole Green Beans (Country Seasoned)
Roasted Fresh Whole Green Beans in Olive Oil and Sea Salt
Grilled Green Beans with Sea Salt and Cracked Pepper
Green Bean Casserole
Fresh Green Beans with Toasted Almond Slices
Italian Style Green Beans with New Potatoes
Fresh Season Vegetable Melody
Glazed Whole Baby Carrots
Country Style Squash Casserole
Steamed Fresh Yellow Squash
Steamed Fresh Squash Blend
Cauliflower Au Gratin
Steamed Fresh Broccoli
Steamed Fresh Asparagus
Roasted Asparagus with Olive Oil and Sea Salt
Roasted Bacon Wrapped Asparagus Bunches with Sea Salt and Olive Oil
Stir Fried Vegetables
Steamed Fresh Golden Yellow Corn on the Cobb
Southern Style Creamed Corn
Buttered Whole Kernel Corn

Assorted Dinner Rolls with Butter
Iced Tea (Sweetened and Unsweetened)
Lemonade
Assorted Sodas
Bottled Water
Bar Service is Available

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Additional Buffet Displays

Fresh Assorted Fruit Display

Seasonal Fresh Vegetable Display

Assorted Gourmet Cheese and Artisan Meat Display

Fruit Punch Station with Chocolate Dipped Strawberries

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Desserts

NY Style Cheesecake (Plain or with Assorted Toppings)
Double Chocolate Cake
Carrot Cake
Southern Style Strawberry Shortcake
Lemon Cake
Lemon Meringue Pie
Key Lime Pie
Peanut Butter Pie
Red Velvet Cake
Traditional Banana Pudding
Chocolate Brownies
Assorted Cookies
Chocolate Covered Strawberries
Southern Fruit Cobblers (Peach, Apple, Blueberry, Cherry)

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Specialty Items and Stations

Three Tiered Chocolate Fountain
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
Stir Fried Rice

Florida Traditional Station

Ice Cold Gulf Shrimp Cocktail with Lemon Wedges
Mini Philo Cups with Blue Crab Salad
Garlic and Butter Sautéed Blue Crab Fingers
Traditional Deviled Eggs
Fried Chicken Skewers with Sweet Chili Sauce
Cream Cheese With Pepper Jelly and Crackers

Country Style Station

Assorted Seasonal Raw Vegetables with Ranch Dip
Traditional Deviled Eggs
BBQ Pulled Pork Sliders
Fried Chicken Drumettes
Stuffed Mushroom Caps with Sausage and Cheese
Smoked Turkey Dip and Crackers

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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
Jerk Style Whole Smoked and Fried Chicken Wings
Mild Style Whole Smoked and Fried Chicken Wings
Smoked "TEXAS" 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 Fresh Green Beans
Buttered Whole Kernel Corn
Steamed Fresh Broccoli
Tossed Salad with Dressing
Steamed Corn on the Cobb
Fried Corn on the Cobb
Super Goopy 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 \$11	per person
2 Hours \$16	per person
3 Hours \$21	per person
4 Hours \$25	per person
5 Hours \$30	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 \$13	per person
2 Hours \$18	per person
3 Hours \$23	per person
4 Hours \$27	per person
5 Hours \$32	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 \$15	per person
2 Hours \$20	per person
3 Hours \$25	per person
4 Hours \$30	per person
5 Hours \$35	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 \$8	per person
2 Hours \$11	per person
3 Hours \$14	per person
4 Hours \$17	per person
5 Hours \$20	per person

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Bar Options

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.

All menu items are subject to a 7.5% service charge, 7.5% Base Gratuity and 6% state sales tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change.

- Call Brands \$5
- Premium Brands \$6
- Luxury Brands \$7.50
- Domestic Beer \$3.50
- Imported Beer \$4.50
- House Wine \$5.00
- Soft Drink and Juices \$2.00
- Bottled Water \$2.00
- Cordials \$7.50

CONSUMPTION BY BOTTLE

- Well Brands \$ 95/ Bottle
- Call Brands \$105/ Bottle
- Premium Brands \$120/ Bottle
- Luxury Brands \$150/ Bottle

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

BARTENDERS ARE REQUIRED AT A CHARGE OF \$100 PER BARTENDER, FOR TO TWO HOURS WITH AND ADDITIONAL \$40 PER HOUR OVER THAT. SET UP CHARGE OF \$100 PER BAR IS APPLICABLE. MINIMUM REVENUE GUARANTEE OF \$500 PER BAR IS REQUIRED

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 \$6
- Premium Brands \$7
- Luxury Brands \$8.
- House Wine \$7
- Domestic Beer \$3.50
- Imported Beer \$6
- Soft Drinks and Juices \$3
- Bottled Water \$3

OUR ALCOHOLIC BEVERAGE PRICES ARE INCLUSIVE OF THE CURRENT FLORIDA STATE SURCHARGE TAX. BARTENDERS ARE REQUIRED AND CHARGED AT A CHARGE OF \$100 PER BARTENDER, FOR UP TWO HOURS WITH AND ADDITIONAL \$40 PER HOUR OVER THAT. SET UP CHARGE OF \$100 PER BAR IS APPLICABLE. MINIMUM REVENUE GUARANTEE OF \$500 PER BAR IS REQUIRED.

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

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). All Full Catered Events are subject to a 7.5% Taxable Service Charge and a 7.5% Base Gratuity Fee. ALL SERVING TABLES ARE TO PROVIDED BY CLIENT UNLESS OTHERWISE SPECIFIED IN THIS QUOTE!.

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. We GUARANTEE product quality at time of Delivery only. All Delivery and Setup Events are subject to a 7.5% Taxable Service Charge

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

Our Table Service Fee has a Minimum Spend of \$500, and is based at \$6.99 per person to cover the Labor Fee associated with a Full Catering Event with China. 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 of \$2.50 per person 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

(Optional Upgrade Estimated Charge \$3.99 per person)

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

(Optional Upgrade Estimated Charge \$9.99 per person)

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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