

bellyfire

CATERING



Passion for Food



Passion for Service



Passion for Business



Passion Delivered

bellyfire CATERING

Thank you for choosing Bellyfire Catering!
We look forward to helping you plan your next event.

Our goal is to help you select a menu that fits your preferences and style.
We have menu packages for easy selection, or you can build your own menu.


We are also happy to create a custom menu unique to your event.

When planning a special event, there are a lot of factors to consider regarding style of service,
use of disposables or china/glassware/silverware, linens, staff, delivery, etc.
We are happy to assist you with making those decisions.

Whether your event will be at your location, at ours, or at one of many local venues,
we look forward to making it a great success for you and your guests.

We have additional resources on our website at www.bellyfirecatering.com regarding venues;
recommended vendors for other related services such as photographers, DJs, florists; and
testimonials from our past clients.

It is a pleasure to serve you!



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www.bellyfirecatering.com

HOT DELICIOUS LUNCH & DINNER MENUS

Pick up, Delivery, or Staffed

Build your own menu using the framework below and menu items on the following pages.

We are happy to prepare **custom menus**, just ask!

BASIC \$10 pp

1 Salad
1 Pasta Entree
1 Side
Bread
Fresh Baked
Cookie Platter
or
Chef's Choice \$9

CLASSIC \$15 pp

1 Salad
1 Entree
2 Sides
Bread
Fresh Baked
Cookie Platter
or
Chef's Choice \$14

DELUXE \$20 pp

1 Salad
2 Entrees
2 Sides
Fresh Baked
Cookie Platter
or
Chef's Choice \$19

DELUXE PLUS

APPETIZER \$35 pp
3 Appetizers
2 Entrees
2 Sides
1 Salad
Fresh Baked
Cookie Platter or
Specialty Dessert

Details for deliveries...

Disposables + \$1 pp

Cold Beverages (Coke, Sprite, Diet Coke, water) + \$1 pp

Delivery fee: \$10 (less than 5 miles), \$20 (5 to 10 miles), \$30 (11 to 20 miles),
\$1 per mile for distances over 20 miles.

Pick up fee – same as delivery fee

Other details to consider....

China, glass, silver + \$5 per person

Linen: ask for pricing

Serving utensils: provided

Hot holding rental + \$100 for chafers, sterno, and hot box

Staff: \$20 per server per hour

Bartender Fee: \$150 per bartender

Food Station Attendant Fee: \$150

Grill Attendant Fee: \$150

Want to avoid staffing and delivery fees? No problem, arrange to pick up your platters instead!

Minimum order for listed prices – 20 people.
We are willing to serve smaller groups, just ask. Quantity discounts available for groups over 150 people

Prices are subject to change. Some ingredients may change based on availability due to seasonality.

ENTREES

CHICKEN & TURKEY ENTREES

Herb and Garlic Roasted Bone in Chicken
Bourbon Chicken
Bowtie Pesto with Grilled Chicken
Cashew Chicken
Chicken Marsala (breaded chicken breast with mushroom and marsala sauce)
Chicken Piccata (breaded chicken breast with lemon caper sauce)
Garlic and Lemon Grilled Chicken Breast
Whole Rosemary Roasted Chicken
Roasted Turkey Breast
Whole Roasted Bourbon Glazed Turkey, + \$2 pp
Chicken Enchiladas

BEEF ENTREES

Beef and Broccoli
Beef Stroganoff
Classic Beef Lasagna
Roasted Beef Tenderloin, Bearnaise Sauce, + \$15 pp
Sliced Tender Beef with Glazed Mushrooms & Onions
Grilled Filet Mignon, + \$15 pp
Prime Rib, Horseradish Cream & Au jus, + \$10 pp
Grilled Ribeye, + \$10 pp
Grilled Sirloin, + \$5 pp
Meatloaf
Beef Enchiladas

PORK ENTREES

Rosemary and Thyme Roasted Pork Loin
Baked Honey Glazed Ham
Cinnamon Roasted Pork Loin
Roast Pork Lo Mein

SEAFOOD ENTREES

Salmon with Fennel Butter, + \$2 pp
Seafood Paella, + \$2 pp
Seafood Risotto, + \$2 pp
Lemon-Pepper Tilapia

Bread – Choice of rolls,
garlic bread, bread sticks

VEGETARIAN ENTREES

Baked Ziti
Bowtie Pesto Pasta
Lasagna Marinara
Pasta Marinara
Pasta Primavera
Roasted Vegetable Stack with Goat Cheese
Vegetable Lasagna with Cream Sauce
Vegetarian Enchiladas

PASTA ENTREES

Baked Ziti with Meat Sauce
Traditional Beef Lasagna
Beef Stroganoff
Bowtie Pesto Pasta with or without Grilled Chicken
Lasagna Marinara
Pasta Primavera
Pasta Marinara
Penne with Roasted Pepper Cream Sauce
Roast Pork Lo Mein
Seafood Risotto, + \$2 pp
Spaghetti with Meatballs
Vegetarian Lasagna Marinara
Vegetable Lasagna with Cream Sauce
Vegetarian Baked Ziti



Ask about menu items you don't see on this list, we are willing and able to create any menu item you request.

SALADS, SIDES & SOUPS

SALADS

- Broccoli Raisin Salad – broccoli, crumbled bacon, nuts, sweet & sour dressing
- Bok Choy Salad – bok choy, sunflower seeds, ramen, soy vinaigrette
- Caesar Salad with Croutons
- Garden Fresh Salad – tomatoes, cucumbers, carrots with ranch or Italian dressing
- Mediterranean Salad – romaine, tomatoes, feta, olives, red onion, cucumber, croutons, vinaigrette, +\$1 pp
- Mandarin Orange Salad - mixed greens, mandarin oranges, red onion, candied nuts raspberry vinaigrette
- Spinach Salad – Spinach with dried cranberries, candied nuts, lemon vinaigrette
- Strawberry Salad – Romaine, strawberries, red onion with lemon poppy seed dressing

SIDES

- Bowtie Pesto
- Buttered Egg Noodles
- Pasta Marinara
- Penne with Roasted Pepper Cream
- Pasta a la Vodka
- Pasta Alfredo
- Confetti Rice
- Fried Rice
- Rice Pilaf
- White Rice
- Risotto Cakes, + \$2 pp
- Wild Mushroom Risotto, + \$2 pp
- Grilled Asparagus, + \$2 pp
- Oven Roasted Broccoli and Cauliflower
- Broccoli Au Gratin
- Roasted Butternut Squash (Fall)
- Corn and Bell Pepper Medley
- Honey Glazed Carrots
- Garlic Green Beans
- Green Beans Amandine
- Mixed Vegetables
- Roasted Vegetables
- Au gratin Potatoes

SIDES

- Roasted Garlic Mashed Potatoes
- Mashed Potatoes & Gravy
- Herb Roasted Red Potatoes
- Baked Sweet Potato with Cinnamon Butter
- Mashed Sweet Potatoes
- French Fries – on site events only, \$150 fry-attendant fee

SOUPS

- Butternut Squash Soup
- Chicken Noodle Soup
- Ham and Bean Soup
- Matzo Ball Soup
- Potato Leek Soup
- Shrimp Gazpacho
- Roasted Tomato Bisque
- Wild Mushroom Bisque



APPETIZERS

HOT APPETIZERS

Bacon Wrapped Dates
Brie Bites (choice of Raspberry or Jalapeño)
Empanadas (choice of Corn & Potato, Beef, Chicken)
Franks in Blanket
Sesame Chicken Bites
Chicken Satay with Peanut Sauce
Chicken Wings (choice of BBQ, Hot, Honey, Garlic)
Corn Cakes with Mango Sauce
Carved Tender Beef Bites with Horseradish, + \$1 pp
Chicken Teriyaki
Crab Cakes with Chipotle Mayo, + \$2 pp
Hot and Sour Meatballs
Pistachio Encrusted Lamb Chop Lollipops, + \$3 pp
Pear and Gorgonzola Quesadillas
Penne with Roasted Pepper Cream
Pomme Frites (French fries & dipping sauce) Staffed events, on site only *
Fry Attendant \$100
Bacon Wrapped Scallops, + \$2 pp
Coconut Shrimp with Orange Marmalade, + \$2 pp
Garlic Roasted Shrimp, + \$2 pp
Spinach and Artichoke Dip in Bread Bowl
Stuffed Mushrooms

COLD APPETIZERS

Cheese Platter
Crostini Trio
Crudite Platter (assorted raw vegetables with ranch dip)
Seasonal Fruit Platter
Fruit Skewers
Gazpacho Shooters (with or without mini shrimp)
Hummus and Pita
Hummus Bites
Lox Bites, + \$1 pp
Mini Sandwiches
Shrimp Cocktail, + \$2 pp
Vegetable Thai Spring Rolls with Peanut Sauce, + \$1 pp
Variety of Vegetarian and Classic Sushi, + \$2 pp
Roasted Vegetable Platter
Vegetable Thai Spring Rolls with Peanut Sauce
Variety of Vegetarian and Classic Sushi, + \$2 pp



DESSERTS

CAKES

- Carrot Cake with Cream Cheese Frosting, + \$3 pp
- Chocolate Cake with Caramel Frosting, + \$1 pp
- Double Chocolate Cake, \$1 pp

COLD SPECIALTY DESSERTS

- Crème Brulee, + \$5 pp
- Cheesecake with Cherries
(Pumpkin or Lemon Cheesecake also available), + \$2 pp
- Chocolate Mousse, + \$3 pp
- Chocolate Slice of Heaven, + \$2 pp
- Fresh Berries and Whipped Cream
(seasonal based on availability), + \$2 pp
- Fruit Cup
- Ice Cream Bar, +\$3 pp
- Tiramisu, + \$ 2 pp

WARM SPECIALTY DESSERTS

- Bananas Foster Station, \$75 attendant fee, + \$3 pp
- Chocolate Fondue
(with sugar cookies, strawberries,
marshmallows, pretzels), + \$5 pp
- Sugar Plum Pudding with
Warm Caramel Sauce
and Fresh Whipped Cream, + \$2 pp
- Pies: Select from apple, cherry, pumpkin, + \$2 pp

COOKIES

- Variety of Cookies : Sugar, Oatmeal Raisin,
Chocolate Chip, M & M
- Brownies
- Double Chocolate Chip Cookies
- Meringues
- Chocolate-Praline Strips
(made with Matzoh, great for Passover)
- Snickerdoodles

Mini Desserts (choose 3), + \$3 pp

- Mini Cookies
- Berries and Cream
- Brownies Bites
- Cheesecake Spoons
- Chocolate Mousse Dessert Shooters
- Fruit and Lemon Cream Parfaits
- Tartlets



SANDWICHES & BBQS

SANDWICH PLATTERS/BOX LUNCHES (\$2 pp fee for individual boxing of lunches)

BASIC SANDWICH - \$11 pp

Choice of 3 pre-made sandwiches
Ham and American
Turkey and Swiss
Roast Beef and Cheddar
Tuna Salad
Egg Salad
Mayo and mustard
Choice of bread:
White wraps
Whole wheat bread
White bread
Choice of 2 sides
Fresh Baked Cookie Platter

DELUXE SANDWICH - \$14 pp

Choice of 3 pre-made sandwiches
Crispy chicken with chipotle ranch
Grilled Chicken Pesto
Grilled Chicken Caesar
Sliced Grilled Beef with Horseradish
Chicken Salad
Turkey with Creamy Spinach Artichokes
Grilled Salmon Salad Wrap
Roasted Vegetable and Hummus Wrap
Choice of bread:
White, wheat, rye bread
White, wheat, spinach wraps
Croissants
French Bread
Rolls
Choice of 2 sides
Fresh Baked Cookie Platter

SANDWICH SIDES - Pick 2

Potato Chips	Orzo Salad
Potato Salad	Tossed Salad
Pretzels	Broccoli Salad
Cole Slaw	Pasta Salad
Seasonal Fruit	3 Bean Salad

BBQS & COOKOUTS - 1 Entree: \$10 pp

2 Entrees: \$12 pp, 3 Entrees: \$13 pp
Grilled Hamburger
Grilled Chicken Breast
Hot Dogs
Brats
Condiments (ketchup, mayo, mustard)
Lettuce, Tomato, Onion, Cheese Platter
Buns
Choice of sides - choose 2
Fresh Baked Cookie Platter
Beverages (soft drinks and water) + \$1 pp
Disposables + \$1 pp

BBQ & COOKOUT SIDES - Choose 2

Potato Chips	Potato Salad
Pretzels	Cole Slaw
Fruit	Orzo Salad
Tossed Salad	Broccoli Salad
Pasta Salad	3 Bean Salad
Baked Beans	



BEVERAGES

COLD BEVERAGES, \$1 pp

Soft Drinks – Coke, Sprite, Diet Coke

Iced Tea

Lemonade

Punch

Bottled Water

HOT BEVERAGES – request pricing for delivered hot beverages

Hot Tea

Coffee

Hot Spiced Cider

Hot Chocolate

ALCOHOL, we ask our clients to provide their own alcohol, \$150 bartender fee per bartender. Glassware pricing is based on bar needs.

Disposable cups: \$1 pp



STATIONS

\$150 attendant fee per station, unless otherwise indicated.

CARVING (CHOOSE 2): \$12 pp

Ham
Tender Beef with wild mushroom sauce
Prime Rib & horseradish cream + \$5 pp
Beef Tenderloin & wild mushrooms + \$5 pp
Pork Loin
Turkey breast
Salmon Primavera + \$2 pp
Rolls to make sandwiches

PASTA STATION (CHOOSE 3): \$10 PP

Penne Marinara
Pasta Alfredo
Pasta Primavera
Bowtie Pesto
Penne with Roasted Pepper Cream Sauce
Parmesan Cheese
Bread
Caesar Salad, +2 pp
Grilled Chicken, + \$2 pp
Meatballs, + \$2 pp

MASHED POTATO BAR: \$10 pp

Mashed Potatoes
Bacon
Scallions
Gravy
Cheddar
Caramelized Onions
Whipped Sweet Potato (brown sugar)+ \$3pp
Butter

DESSERT STATION: Select 2

Bananas Foster Station, \$75 attendant fee, + \$5 pp
Crepes Station, \$75 attendant fee, + \$5 pp including crepes, chocolate nutella, strawberries, whipped cream, powdered sugar, sliced bananas
Chocolate Fondue (with sugar cookies, strawberries, marshmallows, pretzels), + \$5 pp
Sugar Plum Pudding with Warm Caramel Sauce and Fresh Whipped Cream, + \$3 pp

SUSHI STATION: \$15 pp

Vegetable Roll
California Roll
Spicy Tuna Roll
Wasabi
Pickled Ginger
Soy Sauce
Chopsticks

BOURBON STREET NEW

ORLEANS: \$12 pp

Bourbon Chicken and Rice
Shrimp Etouffee and Rice

ASIAN STIR-FRY STATION: \$15 pp

Beef and Broccoli
Cashew Chicken
Roasted Pork Lo Mein
Stir-fry Vegetables
White Rice
Fortune Cookies & Chopsticks

GARDEN SALAD: \$10 pp

Mediterranean Salad
Spinach Salad
Strawberry Salad

FAJITA FIESTA: \$12 pp

Grilled Chicken and Beef
Bell Peppers and Onions
Flour Tortillas
Chips and Salsa
Mexican Rice
Sour Cream, Tomatoes, Onions,
Olives, Guacamole, Shredded Cheddar

BREAKFAST

Breakfast Menu - Pick up, Delivery, or Staffed.

Basic Breakfast: \$9 pp

Breakfast Breads
Yogurt
Fruit
Juice

Classic Breakfast: \$12 pp

Bagels
Cream Cheese
Fruit
Juice

Full Breakfast: \$17 pp Deluxe

Entrée: French toast
Fancy Scrambled Eggs
Red Skin Breakfast Potatoes
Sausage or Bacon
Fruit
Yogurt Parfaits
Juice

Also Available

Breakfast Burritos, +\$3 pp
Carved Meats (ham or roast beef), + \$5 pp
Eggs Benedict, + \$3 pp
Egg Sandwiches, + \$3 pp
Fancy Scrambled Eggs, + \$3 pp
Frittata, + \$3 pp
Hot Cereals, + \$2 pp
Quiche, + \$2 pp
Strata, + \$3 pp
Yogurt Parfait, + \$2 pp
Lox Platter with Capers and Diced Red Onion, + \$5 pp
Fruit Salad, + 3 pp
Peach Kugel, + 3 pp
Egg Salad, + 3 pp
Tuna Salad, + 3 pp
Tossed Salad, + 2 pp

Ask about custom breakfast
and brunch menus.



Cooking with passion!



CONTACT US FOR YOUR NEXT EVENT!

- **Box Lunches (hot or cold)**
- **Corporate Events**
- **Picnics and BBQs**
- **Reunions**
- **Dessert Receptions**
- **Open House**
- **Staff**
- **Weddings**
- **Bridal & Baby Showers**
- **Bar & Bat Mitzvahs**
- **Funerals**
- **Personal Chef Service**
- **Family Meals (home dinner delivery twice a week)**
- **Classes and Demonstrations**

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