La Massaria at Bella Vista

BANQUETS

2901 Fagleysville Rd
Gilbertsville, PA 19525
(610) 705-1855 ext 229
www.lamassaria.com

BRUNCH BUFFET

Includes
Platters of Danish, Muffins, & Fresh Fruit,
Local Sausage, Smoked Bacon, Scrambled Farm Eggs, & Breakfast Potatoes

SOUP

Choice of One

CREAMY TOMATO SOUP
Garlic Croutons

BUTTERNUT BISQUE
Maple Crème Fraiche

SALAD

Choice of One

BABY GREENS
Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

CLASSIC CAESAR
Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

TRADITIONAL CHOP SALAD
Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing

ENTRÉE

Choice of One

ISLAND CHICKEN
Red Pepper Butter, Pineapple Salsa

SESAME CRUSTED SALMON
Pineapple-Chili Glaze, Wonton Ribbons

CHICKEN BOURSIN
Roasted Garlic Fondue, Sun Dried Tomato Salsa

CABERNET BEEF
Pearl Onions & Bleu Cheese Demi-Glace

Brunch Buffet also includes
Chef's Fresh Vegetable du Jour

~Add an Omelet Station for $6 per Guest~
Whole Eggs, Egg Whites,
Diced Ham, Bacon, Bell Peppers, Onion, Tomatoes, Mushrooms, Shredded Cheddar

DESSERT

Display of Miniature Pastries, Assorted Cakes, & Freshly Baked Cookies

Regular & Decaffeinated Coffees, Hot Tea, Juices & Soft Drinks included in price

$31.95 per Guest

The Brunch Buffet Requires a 40 Person Minimum

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

Plated Luncheon

First Course

Choice of One

Baby Greens

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

Classic Caesar

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

Traditional Chop Salad

Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing

Creamy Tomato Soup

Garlic Croutons

Butternut Bisque

Maple Crème Fraiche

Entrée

Choice of Two

Additional Entrée Can be Selected for $4.00 per Guest

Island Chicken

Red Pepper Butter, Pineapple Salsa

Sesame Crusted Salmon

Pineapple-Chili Glaze

Brown Sugar Pork

Bacon and Cider Jus Lie

Chicken Boursin

Roasted Garlic Fondue, Sun Dried Tomato Salsa

Cabernet Bistro Steak

Pearl Onions & Bleu Cheese Demi-Glace

Roasted Vegetable Gnocchi

Brown Butter Cream

All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter

Dessert

Display of Miniature Pastries & Freshly Baked Cookies for Each Table

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

$26.95 per Guest

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

Luncheon Buffet

Soup or Salad

Choice of One

Baby Greens

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

Classic Caesar

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

Traditional Chop Salad

Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing

Creamy Tomato Soup

Garlic Croutons

Butternut Bisque

Maple Crème Fraiche

Entrée

Choice of Two

Additional Entrée Can be Selected for $4.00 per Guest

Island Chicken

Red Pepper Butter, Pineapple Salsa

Sesame Crusted Salmon

Pineapple-Chili Glaze

Brown Sugar Pork

Bacon and Cider Jus Lie

Chicken Boursin

Roasted Garlic Fondue, Sun Dried Tomato Salsa

Cabernet Bistro Steak

Pearl Onions & Bleu Cheese Demi-Glace

Roasted Vegetable Gnocchi

Brown Butter Cream

All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter

Dessert

Display of Miniature Pastries & Freshly Baked Cookies for Each Table

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

$28.95 per Guest

The Luncheon Buffet Requires a 30 Person Minimum

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

Plated Dinner

First Course

Please Select One

House Salad

Mixed Baby Lettuces, Tomato, Cucumber, Carrots, & House Vinaigrette

Baby Greens

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

Classic Caesar

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

Traditional Chop Salad

Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing

The Main Course

Please Select Two

Choice of a third protein entrée is an additional $4.00 per Guest

Chicken Florentine

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

Chicken Boursin

Roasted Garlic Fondue, Sun Dried Tomato Salsa

Autumn Chicken

Candied Walnuts, Apple-Bacon Compote

Sesame Crusted Salmon

Pineapple-Chile Glaze

Brown Sugar Pork

Bacon and Cider Jus Lie

The View Bistro Steak

Garlic & Herb Butter, Bleu Cheese Demi Glace

Grilled Balsamic Asparagus & Portobello Mushrooms

Parmesan Risotto

Island Chicken

Red Pepper Butter, Pineapple Salsa

Chicken Chesapeake

Cheddar Cheese, Maryland Crab, Old Bay Butter

Chicken Tuscany

Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella, Basil, Country Style Tomato Sauce

Parmesan Crusted Flounder

Roasted Tomato Butter

Walnut Crusted Pork

Balsamic Onion Marmalade, Apple Cider Demi Glace

Three Cheese Ravioli

Vodka Blush Sauce, Parmesan

Potato Gnocchi

Brown Butter Cream Sauce, Root Vegetables

Dessert

Please Select One

Chocolate Mousse Martini

Berry Compote, Chambord Syrup

Red Velvet Cake

Raspberry Sauce, Semi-Sweet Chocolate

NY Cheesecake

Fresh Strawberries, Whipped Cream

Traditional Carrot Cake

Butterscotch Sauce

Triple Chocolate Cake

Salted Caramel, Seasonal Berries

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

$41.95 per Guest

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

Plated Dinner Enhancements

First Course Enhancements

Priced Per Guest

Seasonal Soups

Local Mushroom
Potato Leek, Candied Bacon
Lobster Bisque, Tarragon Cream
Italian Chicken
Roasted Butternut Squash
Manhattan Clam Chowder
Beef Barley
$3.5

Intermezzo

Choice of Raspberry or Lemon Sorbet with Fresh Herbs
$2.5

Pasta Course

Penne Rosa, Fresh Basil, Parmesan Cheese
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce
Ricotta Tortellini, Pesto Cream Sauce
Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon
$4.5

Upgraded Entrée Selections

Priced Per Guest

Jumbo Lump Crab Cakes
Old Bay Emulsion
$8

Espresso Crusted Ribeye
Merlot & Cocoa Glace de Veau
$7

Pan Roasted Chilean Sea Bass
Valencia Orange & Balsamic Butter
$12

Upgraded Dessert Selections

Additional $5.00 Per Guest

Flourless Chocolate Torte
Grand Marnier Orange Compote

Crème Brulee
Vanilla Bean Custard, Seasonal Berries

Individual Fruit Tart
Sugar Pastry Shell, Glazed Berries

Brioche Bread Pudding
White Chocolate, Glazed Raspberries

Southern Pecan Pie
Carolina Pecans, Kentucky Bourbon
Graham Crust

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

Dinner Buffet

Soup and Salad

Choice of Two

Butternut Bisque
Candied Pumpkin Seeds

Local Mushroom Soup
Bleu Cheese Crumble

House Salad
Mixed Baby Lettuces, Tomato, Cucumber, Carrots, & House Vinaigrette

Baby Greens
Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

Manhattan Clam Chowder
Potato Frites

Classic Caesar
Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

Pasta Selections

Choose One

Tuscan Rigatoni
Blush Sauce, Italian Sausage

Fusilli Arribiata
Spicy Marinara, Sweet Basil

Penne Alfredo
Parmesan Cheese, Fresh Parsley

Rotini Boursin
Roasted Garlic and Herb Cream

Entrée

Choice of Two
Each Additional Entrée is $4.00 per Guest

Chicken Florentine
Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

Chicken Boursin
Roasted Garlic Fondue, Sun Dried Tomato Salsa

Autumn Chicken
Candied Walnuts, Apple-Bacon Compote

Sesame Crusted Salmon
Pineapple-Chile Glaze

Brown Sugar Pork
Bacon and Cider Jus Lie

Beef Stroganoff
Fresh Egg Noodles

Island Chicken
Red Pepper Butter, Pineapple Salsa

Chicken Francaise
Lemon-Caper Butter

Chicken Tuscany
Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella, Basil, Country Style Tomato Sauce

Parmesan Crusted Flounder
Roasted Tomato Butter

Walnut Crusted Pork
Balsamic Onion Marmalade, Apple Cider Demi Glace

Buffet Also Includes Chef's Starch & Fresh Vegetable du Jour

Dessert

Assorted Cakes, Pastries, & Cookies

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

$39.95 per Guest

The Dinner Buffet Requires a 35 Person Minimum

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

Hors D'Oeuvres

One Hour Butler Service
Please Select Six Hors Oeuvres
Choose Three Cold Selections & Three Hot Selections

Cold Hors D'Oeuvres

Mediterranean Crostini
Fresh Tomato & Basil Bruschetta
Roasted Red Pepper & Fresh Mozzarella Bruschetta
Red Onion Marmalade & Whipped Goat Cheese Canape
Buffalo Chicken Crostini
Curried Chicken Salad on Crispy Pita
Black & White Sesame Tuna, Cucumber Wasabi Cream

Hot Hors D'Oeuvres

Thai Chicken Satay
Franks in Puff Pastry
Mini Vegetable Spring Rolls
Philly Cheesesteak Eggrolls
Coconut Chicken
Chicken Wrapped in Bacon
Individual Mushroom Strudel
Mini Beef Wellington, Horseradish Sauce
Scallops Wrapped in Bacon
Assorted Quiche
Buffalo Chicken Egg Roll
Deep Fried Mac & Cheese
Santé Fe Chicken Quesadilla
Marinated Shrimp Skewers
Spanakopita
Brie & Raspberry in Phyllo

$12.00 per Guest

Premium Hors D'Oeuvres

Priced Per Guest
Shrimp Cocktail Shooters + $2
Mini Main Lobster Rolls + $2.5
New Zealand Lamb Lollipops + $4
Mini Crab Cake + $1.5
Black Angus Beef Carpaccio + $1.5

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

STATIONS

CHEESE, FRUIT, & VEGETABLE DISPLAY

International and Domestic Cheeses, Seasonal Melon, Fresh Berries, Vegetable Crudités, Assorted Dips, and Mustards

$5

GRANDE' ANTIPASTO STATION

Assorted Cured Meats. Hard & Soft Cheeses, Roasted Peppers, Stuffed Cherry Pepper Shooters, Grilled Artichokes, Albacore Tuna in Olive Oil, Marinated Anchovies, Mixed Olives, Olive Oil Baguette, Herb Focaccia

$8.5

SOUTHWESTERN STATION

Quesadillas, Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips

$6

SLIDER STATION

Pulled Pork BBQ, Classic Cheeseburger, and Crab Cake Sliders, Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon

$7

PHILLY CHEESESTEAK STATION

Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"

$6

THE POMME FRITE STATION

Straight Cut, Waffle, and Sweet Potato Fries, Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Béarnaise Sauce, Bleu Cheese Crumbles, Spicy Ketchup

$6

MASHED POTATO BAR

Mashed and Sweet Potatoes, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles, Pepper Jack Cheese, Mini Marshmallows, Brown Sugar, Maple Syrup

$6

MACARONI AND CHEESE STATION

Baked Sharp Cheddar Mac and Cheese, Creamy Pepper-Jack Mac, Bacon, Green Onion, Cheddar Cheese, Truffle Oil, Crispy Onions, Smoked Ham, Diced Tomatoes

$6

THE VIEW SIGNATURE PASTA STATION

served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper

Choice of Two Pastas:

Penne, Rigatoni, Orecchiette, or Rotini

Choice of Two Sauces:

Alfredo, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush

$6

Add on

Sausage +$1, Shrimp +$2, Meatballs +$1, Grilled Chicken +$1, Grilled Vegetables +$1

All prices are add-ons to packages

Stand alone stations add $4.00 per person

La Massaria Requires a 60 person minimum for a station only event

All prices displayed are per guest, subject to 6% PA Sales Tax and 20% Service Charge

Stations

The Far East Station

Pork and Charred Scallion Potstickers, Spicy Tuna Roll, Philadelphia Roll, Eel Cucumber Roll, California Roll, Wasabi, Pickled Ginger, Edamame with Sesame Oil and Sea Salt

$12.5

Raw Bar

Shrimp Cocktail, Littleneck Clams, East Coast Oysters, Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce, Shallot Mignonette, Cajun Remoulade

$14

Carving Station

Prices are per Guest

Filet Mignon

Creamed Horseradish Sauce, Béarnaise, Burgundy Demi-Glace

$10

Apple &` Fig Stuffed Pork Loin

Balsamic & Thyme Jus

$5

Oven Roasted Turkey Breast

Traditional Pan Gravy

$6

Smoked Maple BBQ Glazed Salmon

Crispy Onions

$7

Slow Roasted Prime Rib

Au Jus, Prepared Horseradish

$9

"Late Night" Offerings

The Drive Through

Roast Beef and Cheddar Sliders, Southern Fried Chicken and Biscuit Sliders, Waffle Fries with Cheddar Sauce, Chocolate Chip Cookies

$7

The Stroll on the Boardwalk

Fresh Baked Pizza, Crab Fries, Sausage and Peppers with Italian Rolls, Funnel Cakes with Assorted Toppings

$7

The Baja

Chipotle Lime Chicken, Cumin Dusted Ground Beef, Soft Flour Tortillas, Shredded Lettuce, Assorted Salsas, Fried Churros with Aztec Spicy Chocolate Sauce

$6

Substitute Margarita Shrimp +$3

Dessert

Chef's Decadent Dessert Display

Assorted Cakes, Pies, Cookies, & More

$8

Donut Wall

Mini Donuts $4 Per Guest, Full Size Donuts $6 Per Guest

All prices are as add-ons to packages

Stand alone stations add $4.00 per person

La Massaria Requires a 60 person minimum for an all station event

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

Beverage Options

Cash Bar

Guests pay for their own beverages
A $75 Bartender Fee per bartender will be applied to the final bill
The View suggests 2 bartenders for events over 60 Guests

Tab Bar

Based on Consumption
A $75 Bartender Fee per bartender will be applied to the final bill
The View suggests 2 bartenders for events over 60 Guests

Beer & Wine Open Bar

Miller Light & Yuengling Draft Beer, Two Domestic Beer Bottles, One Imported Beer Bottle
Cabernet, Merlot, Chardonnay, Pinot Grigio, & Moscato by the Glass
$12.00 Per Guest for the First Hour
$3.00 Per Guest for Each Additional Hour

Standard Open Bar

$15.00 Per Guest for the First Hour
$5.00 Per Guest for Each Additional Hour

Premium Open Bar

$20.00 Per Guest for the First Hour
$10.00 Per Guest for Each Additional Hour

Ultra Premium Open Bar

$22.00 Per Guest for the First Hour
$12.00 Per Guest for Each Additional Hour

Bubbly Bar

Sparkling Wine
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Pomegranate Juice
Seasonal Fruit Mix-ins
$8.00 Per Guest for the First Hour
$5.00 Per Guest for Each Additional Hour

All Liquor included in Open Bar Packages listed on following page

All prices displayed are subject 20% Service Charge

Standard Open Bar Package

In addition to house liquors, below is a list of alcoholic beverages included in your Bar Package

Vodka

Absolut
Absolut Citron
Tito's

Rum

Bacardi
Captain Morgan
Malibu

Gin

Beefeater
Tanqueray

Scotch

Dewar's
J&B

Tequila

Jose Cuervo Gold

Whiskey

Canadian Club
Jack Daniels
Seagram's 7
Seagram's VO

Bourbon

Jim Beam
Old Grandad

Cordials

Amaretto
Bailey's Irish Cream
Christian Brothers Brandy
Kahlua
Peach Schnapps
Sloe Gin
Sour Apple Pucker
Southern Comfort

Draft Beer

Miller Light
Yeungling
**Additional Selection may be added.*
*Price based on request**

Domestic Beer Bottles

Please Choose Two
Coors Light
Budweiser
Bud Light
Miller Light

Imported Beer Bottles

Please Choose One
Corona
Corona Light
Heineken
Heineken Light

Wine

Cabernet
Merlot
Chardonnay
Pinot Grigio
Moscato
White Zinfandel

Open Bar Upgrades

Premium

All standard bar selections & the following

Ketel One Vodka
Crown Royal
Amaretto Disaronno
Chambord
Johnnie Walker Red
Frangelico
Jameson Irish Whiskey
Sambuca Romana

Ultra Premium

All standard & premium bar selections & the following

Grey Goose
Tanqueray 10
Knob Creek
B & B
Chivas
Drambuie
Grand Marnier
Hennessy VS
Johnnie Walker Black

GENERAL INFORMATION

DEPOSIT & PAYMENT SCHEDULE

A signed contract and an initial deposit of $500.00 is required to reserve the room for your date. Banquet room rentals will not be reserved until your deposit is received. Final payment is due seven (7) business days prior to your event. ***All monies are non-refundable****. If your payments are not received by the due dates, your reservation will be cancelled and Bella Vista will have no further obligations under the agreement.* ***We accept Visa, Mastercard, Discover, and American Express with a 3.5% processing fee assessed on each card transaction****. Please make checks payable to La Massaria at Bella Vista. Payments are to be delivered directly to the Food & Beverage Office or mailed to Bella Vista Golf Course, 2901 Fagleysville Rd. Gilbertsville, PA 19525*

GUARANTEE

The customer agrees to provide Bella Vista Golf Course Inc. with a tentative headcount fourteen (14) days prior and a final count seven (7) days prior to the function date. ***This is considered your final guarantee and NOT subject to reduction.***

ROOM FEES

The following are the room rental fees: ***$300 the Grand Ballroom Rental fee*** *to host your event in the larger room****, $150 First Floor Room Rental Fee*** *for the smaller room****,*** *applied to the bill after tax and service charge. All events at La Massaria are a max of four (4) hours. Extension of time is available at an additional fee of $300.00 per half hour.*

VENDORS

Bella Vista is locked and armed one (1) hour after the function has ended. ***All vendors must by informed by the Host that they are to pack up and exit the building within one hour of the end of the function or the Host will be charged the time extension fee of $300.00 per half hour.*** *All vendors included in this packet already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not a part of the packet will need to provide their Certificate of Liability Insurance to us* ***no later than two (2) weeks prior*** *to the event. Bella Vista reserves the right to deny entrance into the building if no certificate is on file.*

MENU SELECTION & CONFIRMATION

Final menu items, room arrangements, and other details pertaining to your function must be received fourteen (14) days prior to the function. All food and beverage will be provided by Bella Vista and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from La Massaria due to certain liabilities. Bella Vista reserves the right to confiscate food and beverage that is brought on the property in violation of this policy without prior arrangements from food and beverage department. Per the Northampton County Health Department, consumption of raw or undercooked foods may increase the risk of food-borne illnesses.

LIQUOR SERVICE

Open bars are a maximum of five (5) hours. Bella Vista does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determine is intoxicated or who is under the age of Twenty-One (21). The patron understands and agrees to abide by the policy and to uphold the laws of the state.

PRICING & PROVISIONS

Prices are subject to change if event date is reserved more than 18 months in advance. All food and beverage charges exclude tax and service fee. Additional event related charges are subject to a 20% service fee and 6% state sales tax.

BELLA VISTA BANQUET FACILITY RESPONSIBILITIES

Our staff will make every effort to make your event as special as possible. We take great pride in providing customer satisfaction. Bella Vista will make every effort to accommodate any special needs you may have.