

*exceptional*  
PRIVATE EVENTS

LUNCH MENU

**BISTRO**

BELLA VITA

PRIVATE DINING & EVENTS

[bistrobellavita.com](http://bistrobellavita.com)



# welcome to bistro bella vita

---

## **Bistro Bella Vita**

44 Cesar E. Chavez Ave SW, Grand Rapids, Michigan

Phone: 616-222-4600

Web: [www.bistrobellavita.com](http://www.bistrobellavita.com)

## **YOUR EVENT TEAM**

Private Events Director – Theresa McGuire

Private Events Supervisor - Naomi Tholen

Executive Chef – Dan Blanchard

Executive Sous Chef - Grady Heniz

## **FOOD FIRST. GUESTS ALWAYS.**

At Bistro Bella Vita, we're driven by passion, servant leadership, and most importantly, exceptional dining experiences. We follow a "Food First, Guests Always" philosophy both in our everyday dining and private dining experiences. We promise to deliver nothing short of exceptional food and service every time you dine with us. Our culinary staff offers customized service to meet any desire. From intimate gatherings to grand celebrations, our superior cuisine and service are sure to guarantee total satisfaction.

## **AVAILABLE SPACES**

### **THE PRIVATE DINING ROOM**

Located on the main level of the restaurant, The Private Dining Room is one large, completely private space. With floor-to-ceiling west-facing windows, this room is idyllic for a sunset-draped rehearsal dinner or a snowy holiday celebration.

**Capacity: 60 seated guests, 80 standing guests**

**F&B Minimums: \$500 (Lunch Events), \$1,500 (Sun-Thurs) & \$2,500 (Fri & Sat)**

**December F&B Minimums: \$750 (Lunch Events), \$2,000 (Sun-Thurs) & \$3,500 (Fri & Sat)**

### **THE WOODRICK ROOM**

Newly renovated and completely private, The Woodrick Room is a unique, bi-level space perfect for a cocktail hour with a reception to follow.

**Capacity: 50 seated guests lower level, 80 standing guests utilizing both levels**

**F&B Minimums: \$500 (Lunch Events), \$1,500 (Sun-Thurs) & \$2,500 (Fri & Sat)**

**December F&B Minimums: \$750 (Lunch Events), \$2,000 (Sun-Thurs) & \$3,500 (Fri & Sat)**

### **THE OFFICE**

Need a private room for a team meeting or anniversary dinner? Located off the beaten path of our café, The Office is a completely private room with gorgeous sunset views. Looking to make it extra special? Inquire about our Chef's Tasting menu.

**Capacity: 8 guests**

*\*fees may apply depending on nature of event, must provide credit card information to hold\**

### **THE CELLAR TABLE**

Tucked away from the main dining room, our semi-private space, The Cellar Table, is a reservation-based table perfect for intimate dinners, corporate meetings or birthday celebrations.

**Capacity: 14 guests**

*\*fees may apply depending on nature of event, must provide credit card information to hold\**

- The Private Dining Room and The Woodrick Room require a \$350 room fee. This fee includes all table linens, napkins, plateware, glassware, silverware, centerpieces, votives, and setup and breakdown of the room.
- Audio-visual, including a screen, projector, HDMI cords and sound system, is available for use at a flat rate of \$100 in The Private Dining Room, The Woodrick Room and The Office. Microphones are available for use in The Private Dining Room only.
- All rooms include music through our built-in sound system.
- Additional fees for The Private Dining Room and The Woodrick Room include:  
Michigan tax - 6%, gratuity - 22%, credit card processing fee - 3.0%
- Prices and fees are subject to change.

## HORS D'OEUVRES

<b>CALAMARI</b> marinara, lemon, garlic aioli, gremolata	<i>serves 8 – \$40</i>	<b>HOUSEMADE PIZZAS</b> formaggi, margherita, rustica, prosciutto & pear	<i>\$22 each</i>
<b>SPICY PORK MEATBALLS</b> sugo, herbs, parmesan	<i>serves 25 – \$75</i>	<b>POACHED SHRIMP</b> served with Sicilian pesto, gremolata	<i>serves 25 – \$75</i>
<b>MUSHROOM BRUSCHETTA</b> goat cheese, herbs	<i>serves 25 – \$125</i>	<b>CRUDITÉS</b> fresh vegetables served with house made buttermilk ranch	<i>serves 25 – \$50</i>
<b>TOMATO BRUSCHETTA</b> balsamic roasted tomato, onion, pesto, ricotta, crostini	<i>serves 25 – \$125</i>	<b>CHARCUTERIE</b> assorted artisanal meats, cheeses, and accompaniments. served with focaccia	<i>serves 25 – \$150</i>

## FAMILY-STYLE & BUFFET LUNCH MENU

Includes bread & oil and a refillable beverage. Priced per person.  
add chicken to salad - \$8 per person or add salmon to salad - \$14 per person

**SALAD & PASTA** - choose 2 of each - \$22

**SALAD, PASTA & PIZZA** - choose 2 of each - \$25

**SALAD & ENTRÉES** - choose 2 of each - \$45

*(entrées served with roasted potatoes & seasonal vegetables)*

### SALAD

House  
Caesar

### ENTRÉES

Braised Beef  
Rotisserie Chicken  
Grilled Salmon

### PASTA

Rotini con Pollo  
Rigatoni Bolognese  
Mediterranean Rotini  
Braised Beef Risotto

### PIZZA

Rustica  
Margherita  
Formaggi  
Prosciutto & Pear

## DESSERTS

Full size dessert options - \$12 each

### FLOURLESS CHOCOLATE CAKE

caramel, chocolate, hazelnut praline

### TIRAMISU

house made lady fingers, chocolate, sweet mascarpone cream

### CARROT CAKE

vanilla mascarpone cream, caramel

### LEMON-OLIVE OIL CAKE

citrus ricotta, berries

### PETITE DESSERT ASSORTMENT

includes carrot cake, flourless chocolate cake, and lemon-olive oil cake - per person - \$8

*\*all baked goods provided by Lucy's Baked Goods. Please inquire about additional bakery options for events.*

## SEASONAL PLATED LUNCH MENU

All meals served with bread & oil.

*Any party over 40 guests will be limited to the Family Style or Buffet meal options.*

### LE BISTRO - \$22 per person

#### ROTINI CON POLLO

confit chicken, pesto cream, parmesan, pine nut

#### GRILLED CHICKEN BREAST

farm vegetable, chicken jus

#### RIGATONI BOLOGNESE

northern Italian meat sauce, parmesan

#### MUSHROOM SAFFRON RISOTTO

MI mushroom, kale, truffle oil, parmesan

### TUSCAN - \$24 per person

#### ROTINI CON POLLO

confit chicken, pesto cream, parmesan, pine nut

#### MEDITERRANEAN ROTINI

tomato, kale, caper, olive, parmesan,  
garlic-white wine sauce

#### RIGATONI BOLOGNESE

northern Italian meat sauce, parmesan

#### TURKEY SANDWICH

turkey breast, pesto aioli, arugula, tomato,  
white cheddar, sourdough bread,  
served with kettle chips

### BELLE - \$24 per person

#### GRILLED CHICKEN CAESAR SALAD

romaine, herb crumb, parmesan  
add salmon: \$10

#### SEAFOOD RIGATONI

crab, spinach, Calabrian chili, garlic, white  
wine, butter, extra virgin olive oil, parmesan

#### MUSHROOM RISOTTO

MI mushroom, kale, truffle oil, parmesan

#### RIGATONI BOLOGNESE

northern Italian meat sauce, parmesan

### TOSCANINI - \$24 per person

#### GRILLED CHICKEN CAESAR SALAD

romaine, herb crumb, parmesan  
add salmon: \$10

#### ITALIAN CLUB SANDWICH

capicola, turkey, bacon, pepperoncini, aioli,  
romaine, tomato, served with kettle chips

#### MUSHROOM RISOTTO

MI mushroom, kale, truffle oil, parmesan

#### RIGATONI BOLOGNESE

northern Italian meat sauce, parmesan

#### GRILLED CHICKEN BREAST

farm vegetable, chicken jus

**Notice: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or dietary restrictions prior to ordering.**

## LIQUOR OFFERINGS

### WELL: \$10

Vodka  
Gin  
Tequila  
Whiskey  
Rum

### CALL: \$13

Stoli / Absolut / Tito's  
Tanqueray / Beefeater  
1800 Reposado  
Jack Daniels / Jim Beam  
Rittenhouse Rye  
Bacardi / Captain Morgan / Malibu

### PREMIUM: \$16

Grey Goose / Ketel One  
Belvedere  
Bombay Sapphire / Hendricks  
Cabo Wabo Silver  
Bulleit / Bulleit Rye  
Maker's Mark

## BEER, WINE & COCKTAILS

### EXCEPTIONAL BEVERAGES AT BISTRO BELLA VITA

We have one of the most extensive beverage programs in Grand Rapids, featuring a vast selection of wines, spirits, and beers. All beverages, excluding wine, are priced per consumption.

### COCKTAILS:

#### MODERN FASHIONED: \$16

rye whiskey, cherry-black walnut bitters, Demerara

#### MANHATTAN: \$13

bourbon, sweet vermouth, Angostura bitters

#### NEGRONI: \$13

gin, sweet vermouth, Campari

#### MOSCOW MULE: \$13

vodka, ginger beer, lime

#### APEROL SPRITZ: \$13

Aperol, Prosecco, soda

### MARTINIS: \$14

#### COSMOPOLITAN

vodka, triple sec, lime, cranberry

#### CUCUMBER

Pearl Cucumber vodka, white cranberry

#### POMEGRANATE PUNCH

Pearl Blueberry vodka, pomegranate liqueur, sour, white cranberry

#### COLD HEARTED

vanilla vodka, crème de strawberry, pineapple

#### ESPRESSO MARTINI

espresso vodka, Irish cream, coffee liqueur, fresh espresso

### OUR WINE:

*\$45 per bottle*

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

SAUVIGNON BLANC

BRUT SPARKLING CAVA

ROSÉ

### OUR BEER:

BUD LIGHT

MILLER LITE

COORS LIGHT

BELL'S TWO HEARTED

BELL'S HAZY HEARTED

FARMHAUS MIDWEST NICE CIDER

GUINNESS STOUT

*In addition to these selections, your event will include access to a rotating selection of draft beers.*

*\*\*Wine Table Service and full wine list available upon request\*\**