

BELLAMY  
LOFT

+



# MICRO WEDDING MENU

## **standard menu**

client will pre-select one per each course

dietary restrictions & customizations are welcome

menu may be changed at any time without prior notice

*extended or premium menu may be requested*

[www.bellamyloft.com](http://www.bellamyloft.com) ◦ [hello@bellamyloft.com](mailto:hello@bellamyloft.com)  
1230 Sheppard Ave W, Unit 4, North York, ON M3K1Z9



# HORS D'OEUVRES

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## Bruschetta

roma tomato marinated with garlic, evoo & basil topped with freshly shaved parmigiano & balsamic glaze

## Funghi

crimini mushroom saute with garlic & herbs topped with goat cheese & chives

## Trio Grilled Cheese

white, cheddar, yellow cheddar & cream cheese  
*additional charge for brie*

## Mini Panini

havarti, montreal black ham & garlic aioli

## Coconut Shrimp

breaded with shredded coconut  
*fried until crispy*

## Brochette

zucchini, peppers & red onion  
*additional charge for chicken, beef or salmon*

## Antipasti Bite

cured meats & cheeses

## Trio Vegetable

zucchini, red peppers & red onion tossed with seasonings & balsamic reduction



# SALADS

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## **Mediterranean Salad**

seasoned chickpeas, cucumber, cherry tomato, red onion, fresh parsley tossed with signature herb dressing topped with crumbled feta cheese

## **Mixed Green**

mixture of greens, grape tomato, red onion, balsamic vinaigrette

## **Caesar Salad**

romaine hearts tossed in roasted garlic parmesan dressing topped with crispy bacon, croutons & fresh shaved parmigiana





# MAINS

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*each entrée is served with seasonal mixed vegetables  
& choice of garlic roasted potatoes or herb rice*

## **Chicken Marsala**

oven baked chicken with reduced marsala sauce

## **Chicken Parmigiana**

chicken breast breaded with italian crumbs,  
topped with tomato sauce & cheese

## **Chicken Parmigiana**

seared chicken breast deglazed  
with lemon chicken stock

## **Seared Steak**

cook to medium-rare served with  
peppercorn jus or reduced wine sauce

## **Braised Beef Short Ribs**

slow braised for 4 hours in red wine,  
beef stock & herbs

## **Lemon Herb Salmon**

seared salmon, lemon herb sauce

## **Penne Alla Vodka**

sauteed onions with bacon  
deglazed with vodka, tomato & cream

## **Pesto Penne**

pesto sauce, garlic spinach  
& roasted cherry tomato

## **Eggplant Parmesan**

fried eggplant, homemade  
pomodoro, vegan cheese

A background image showing several round pastries, likely tarts or small cakes, arranged on a light-colored surface. Each pastry is topped with a generous amount of fresh, sliced strawberries and dusted with a fine layer of white powdered sugar. The strawberries are vibrant red with visible seeds, and the powdered sugar is a soft, white dust. The pastries are slightly out of focus, creating a soft, appetizing atmosphere.

# DESSERTS

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## **Cheesecake**

complemented with fresh berry compote

## **Creme Brulee**

served with fresh seasonal fruits

## **Double Chocolate Brownie**

served with caramel base & topped with whipped cream

## **Assorted Seasonal Fruit Cup**

fresh seasonal fruits & berries



# AFTER DINNER

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## **Wedding Cake**

vanilla or chocolate  
*additional \$*

## ***coffee or tea***

fresh brewed coffee & assorted herbal teas

# ADD-ONS

*additional price*

## CHARCUTERIE

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*extra \$ per person; provided on each table*

### **Antipasti Board**

italian cured meats, cheese, dried fruit,  
infused oil & crostini

### **Sweet & Savoury Grazing**

cured meats, a seasonal mix of cheeses, fresh  
& dried fruits, nuts, veggies, sweets,  
dips, crackers/breadsticks, or artisan bread

## SOUP

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*extra \$ per person*

### **French Onion Soup**

beef stock, brandy, toasted baguette,  
gruyere, thyme sprig

### **Italian Wedding Soup**

chicken stock base with orzo, meatballs,  
carrots & spinach, garnished with parsley

### **Charred Red Pepper & Tomato**

grilled red peppers, roma tomato, onion,  
roasted garlic, thyme, vegetable stock,  
garnished with fried basil & olive oil



# ADD-ONS

*additional \$ per person*

## LATE NIGHT

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*extra \$ per person*

### **Poutine Station**

golden fried french fries with a choice of cheese curds, cheddar cheese, green onions, sour cream, bacon & beef gravy

### **Pasta Bar**

choice of available pasta & sauce served with peppers, mushrooms, onions, parmesan cheese and red chili flakes

### **Pizza Station**

choice of: four cheese, pepperoni, hawaiian, vegetarian, buffalo chicken or mediterranean

### **Slider Bar**

choice of mini angus burgers, mini crispy chicken sandwiches, BBQ pulled pork sandwiches

### **Taco Bar**

taco shells & lettuce leaves with choice of grilled chicken strips, beef strips or basa fish with choice of toppings

### **Waffle Station**

fresh belgian waffles with nutella, bananas, berries with vanilla ice cream, caramel & chocolate sauce, chopped nuts & assorted fresh fruit

*minimum 50 people*





# KIDS MENU

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*additional \$ per person; for children aged 3–12 years;  
starter & dessert options are the same as the adult menu*

## **Cheese Pizza**

mozzarella cheese, tomato sauce

## **Mac & Cheese**

old cheddar sauce & elbow pasta

## **Alfredo Pasta**

penne tossed in alfredo sauce

## **Chicken Fingers & Fries**

breaded chicken tender with fries

## **Steamed Vegetables**

broccoli & carrots



# Don't see what you like here?

Our in-house catering partner may be able to customize our menu to accommodate dietary restrictions & preferences.

Alternatively, we are partnered with varying vendors that offer extended or cultural cuisine such as Kosher, Halal, Italian, Chinese, Filipino Cuisine and more.

*Just ask!*