



\$25 BELL'S LUNCH SIT DOWN

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
 THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
 [ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person

FIRST

MIXED GREEN SALAD
 RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

SELECT THREE ENTRÉE CHOICES
 ONE FROM EACH CATEGORY

PENNE VODKA
 TRADITIONAL TOMATO VODKA SAUCE

OR

SHELL PASTA
 TOMATO BASIL SAUCE

-

CHICKEN FRANCHAISE
 LEMON BUTTER SAUCE, MASHED, VEGGIES

OR

CHICKEN OVER RISOTTO
 MUSHROOM HERB SAUCE
 CAPERS, LEMON SAUCE, RICE PILAF

-

CRAB CAKES
 LEMON CHARDONNAY SAUCE, RICE PILAF

OR

PORK SALTIMBOCCA
 PROSCIUTTO, MOZZARELLA,
 MASHED POTATOES

\$25 BELL'S LUNCH BUFFET

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
 THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
 [ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person – 35 guest minimum

FIRST

MIXED GREEN SALAD
 RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

SELECT THREE ENTRÉE CHAFING DISHES
 ONE FROM EACH CATEGORY

PENNE VODKA
 TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI
 THINLY SLICED EGGPLANT,
 RICCOTA + MOZZARELLA CHEESE

-

CHICKEN FRANCHAISE
 LEMON BUTTER SAUCE

OR

CHICKEN MARSALA
 MUSHROOM MARSALA WINE SAUCE

-

CRABCAKES
 LEMON CHARDONNAY SAUCE

OR

LONDON BROIL
 PEPPERS + ONIONS

SIDES

ROASTED POTATOES AND MEDLEY OF VEGETABLES



\$30 BELL'S LUNCH SIT DOWN

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
[ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person

FIRST

MIXED GREEN SALAD
RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

FAMILY STYLE

PENNE VODKA
TRADITIONAL TOMATO VODKA SAUCE

THIRD

SELECT TWO ENTRÉE CHOICES
ONE FROM EACH CATEGORY

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE, MASHED, VEGGIES

OR

CHICKEN OVER RISOTTO
MUSHROOM HERB SAUCE
CAPERS, LEMON SAUCE, RICE PILAF

-

CRAB CAKES
LEMON CHARDONNAY SAUCE, RICE PILAF

OR

PORK SALTIMBOCCA
PROSCIUTTO, MOZZARELLA,
MASHED POTATOES

\$30 BELL'S LUNCH BUFFET

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
[ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person – 35 guest minimum

FIRST

MIXED GREEN SALAD
RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

SECOND

SELECT THREE ENTRÉE CHAFING DISHES
ONE FROM EACH CATEGORY

PENNE VODKA
TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI
THINLY SLICED EGGPLANT,
RICCOTA + MOZZARELLA CHEESE

-

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE

OR

CHICKEN MARSALA
MUSHROOM MARSALA WINE SAUCE

-

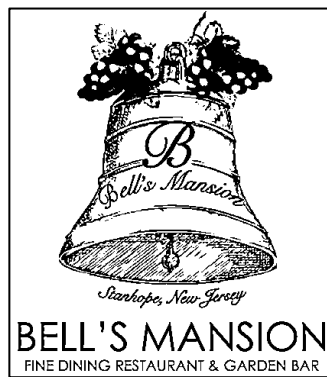
CRABCAKES
LEMON CHARDONNAY SAUCE

OR

LONDON BROIL
PEPPERS + ONIONS

SIDES

ROASTED POTATOES AND MEDLEY OF VEGETABLES



\$32 BELL'S DINNER SIT DOWN

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
 THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
 [ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person

FIRST

SELECT ONE SALAD

MIXED GREEN SALAD

RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

OR

CAESAR SALAD

HOUSE CROUTONS, PARMESAN SHAVINGS

SECOND

SELECT FOUR ENTRÉE CHOICES
 ONE FROM EACH CATEGORY

PENNE VODKA

TRADITIONAL TOMATO VODKA SAUCE

OR

SHELL PASTA

TOMATO BASIL SAUCE

-

CHICKEN FRANCHAISE

LEMON BUTTER SAUCE, MASHED, VEGGIES

OR

CHICKEN OVER RISOTTO

MUSHROOM HERB SAUCE

-

BAKED SALMON

LEMON BUTTER SAUCE, SWEET POTATOES

OR

CRAB CAKES

LEMON CHARDONNAY SAUCE, RICE PILAF

-

PORK SALTIMBOCCA

PROSCIUTTO, MOZZARELLA, MASHED POTATOES

OR

BELL'S RIBEYE

HOUSE DEMI GLACE, MASHED POTATOES, VEGGIES

\$32 BELL'S DINNER BUFFET

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
 THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
 [ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person – 35 guest minimum

FIRST

SELECT ONE SALAD

MIXED GREEN SALAD

RED WINE VINAIGRETTE, DRIED CRANBERRIES, APPLES

OR

CAESAR SALAD

HOUSE CROUTONS, PARMESAN SHAVINGS

SECOND

SELECT FOUR ENTRÉE CHAFING DISHES
 ONE FROM EACH CATEGORY

PENNE VODKA

TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI

THINLY SLICED EGGPLANT,
 RICCOTA + MOZZARELLA CHEESE

-

CHICKEN FRANCHAISE

LEMON BUTTER SAUCE

OR

CHICKEN MARSALA

MUSHROOM MARSALA WINE SAUCE

-

MINI CRABCAKES

LEMON CHARDONNAY SAUCE

OR

SALMON

LEMON BUTTER SAUCE

-

PORK DIANE

CREAMY MUSTARD SAUCE

OR

LONDON BROIL

PEPPERS + ONIONS

SIDES

ROASTED POTATOES AND MEDLEY OF VEGETABLES



\$35 RUSTIC AFTERNOON BUFFET

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
THREE HOURS • ROOM DÉCOR 30 MIN. PRIOR
[ALCOHOL – TAX – GRATUITY – DESSERT: NOT INCLUDED]
priced per person – 35 guest minimum

RUSTIC TABLE

FRESHLY BAKED BREAD BOWLS • CRISPY PLANTAIN CHIPS • HANDCUT TORTILLAS
SPINACH + ARTICHOKE DIP
PIMENTO CHEESE DIP
APPLE GUACAMOLE
MIXED GREEN SALAD

SWEET TABLE

FARMER CHEESE CREPES • HONEY • HOUSEBAKED MINI MUFFINS • FRUIT + CHEESE BOARD • HOUSEMADE JAM
BAKED FRENCH TOAST • PANCAKES

BUFFET

SELECT THREE ENTRÉE CHAFING DISHES
ONE FROM EACH CATEGORY

PIEROGI CASSEROLE

POTATO + CHEESE

OR

PENNE PASTA

TRADITIONAL VODKA SAUCE

-

CHICKEN FRANCHAISE

LEMON BUTTER SAUCE

OR

CHICKEN MARSALA

MUSHROOMS + MARSALA WINE SAUCE

-

LONDON BROIL

PEPPERS + ONIONS

OR

CRAB CAKES

LEMON CHARDONNAY SAUCE

ROASTED POTATOES AND MIXED VEGETABLES



\$48 BELL'S LUNCH SPECIAL OCCASION

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
FOUR HOURS • ROOM DÉCOR 1 HOUR PRIOR
[ALCOHOL – TAX – GRATUITY: NOT INCLUDED]
priced per person

FIRST

SELECT THREE FAMILY STYLE APPETIZERS

CALAMARI
SESAME SAUCE
CRABCAKES
HORSERADISH SAUCE
CHICKEN SATAYS
SESAME GINGER SAUCE
KIELBASA
SAURKRAUT

PIEROGI
POTATO & CHEESE
BRUSCHETTA
FRESH TOMATO, FRESH TOAST
CAPRESE
TOMATO & MOZZARELLA
GUACAMOLE
POMAGRANATE, APPLES

SECOND

SELECT ONE SALAD

MIXED GREEN SALAD

RED WINE VINAIGRETTE, DRIED CRANBERRIES, FRESH APPLES

OR

CAESAR SALAD

HOUSE CROUTONS, PARMESAN SHAVINGS

THIRD

PENNE VODKA

TRADITIONAL TOMATO VODKA SAUCE

FOURTH

SELECT THREE ENTRÉE CHOICES

ONE FROM EACH CATEGORY

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE, MASHED, VEGGIES

OR

CHICKEN OVER RISOTTO
MUSHROOM HERB SAUCE

BAKED SALMON
LEMON BUTTER SAUCE, SWEET POTATOES

OR

CRAB CAKES
LEMON CHARDONNAY SAUCE, RICE PILAF

PORK SALTIMBOCCA
PROSCIUTTO, MOZZARELLA, MASHED POTATOES

OR

BELL'S RIBEYE
HOUSE DEMI GLACE, MASHED POTATOES, VEGGIES

FIFTH

ASSORTMENT OF DESSERTS - FAMILY STYLE **OR** BRING YOUR OWN CAKE



\$65 BELL'S DINNER SPECIAL OCCASSION

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
FOUR HOURS • ROOM DÉCOR 1 HOUR PRIOR
[ALCOHOL – TAX – GRATUITY: NOT INCLUDED]

priced per person

FIRST

SELECT THREE FAMILY STYLE APPETIZERS

CALAMARI
SESAME SAUCE

CRABCAKES
HORSERADISH SAUCE

CHICKEN SATAYS
SESAME GINGER SAUCE

KIELBASA
SAURKRAUT

PIEROGI
POTATO & CHEESE

BRUSCHETTA
FRESH TOMATO, FRESH TOAST

CAPRESE
TOMATO & MOZZARELLA

GUACAMOLE
POMAGRANATE, APPLES

SECOND

GUEST SELECTS ONE SALAD

MIXED GREEN SALAD

RED WINE VINAIGRETTE, DRIED CRANBERRIES, FRESH APPLES

OR

CAESAR SALAD

HOUSE CROUTONS, PARMESAN SHAVINGS

THIRD

SELECT FOUR ENTRÉE CHOICES

ONE FROM EACH CATEGORY

PENNE VODKA
TRADITIONAL TOMATO VODKA SAUCE

OR

EGGPLANT ROLLANTINI
THINLY SLICED EGGPLANT,
RICCOTA + MOZZARELLA CHEESE

CHICKEN FRANCHAISE
LEMON BUTTER SAUCE, MASHED, VEGGIES

OR

CHICKEN OVER RISOTTO
MUSHROOM HERB SAUCE

BAKED SALMON
LEMON BUTTER SAUCE, SWEET POTATOES

OR

CRAB CAKES
LEMON CHARDONNAY SAUCE, RICE PILAF

SHORT RIBS
HOUSE DEMI GLACE, POLENTA

OR

BELL'S RIBEYE
HOUSE DEMI GLACE, MASHED POTATOES, VEGGIES

FOURTH

CHOICE OF DESSERT: BANANA FLAUTA, CHEESECAKE, FLOURLESS CHOCOLATE CAKE **OR** BRING YOUR OWN CAKE



BELL'S MANSION
FINE DINING RESTAURANT & GARDEN BAR

\$72 BELL'S PREMIUM SIT DOWN

SOFT DRINKS • COFFEE • TEA • HOUSE BREAD
FOUR HOURS • ROOM DÉCOR 1 HOUR PRIOR
[ALCOHOL – TAX – GRATUITY: NOT INCLUDED]
priced per person

FIRST

SELECT FOUR

CALAMARI
SESAME SAUCE

CRABCAKES
HORSERADISH SAUCE

CHICKEN SATAYS
SESAME GINGER SAUCE

KIELBASA
SAURKRAUT

PIEROGI
POTATO & CHEESE

BRUSCHETTA
FRESH TOMATO, FRESH TOAST

CAPRESE
TOMATO & MOZZARELLA

GUACAMOLE
POMAGRANATE, APPLES

SECOND

GUEST SELECTS ONE SALAD

MIXED GREEN SALAD

RED WINE VINAIGRETTE, DRIED CRANBERRIES, FRESH APPLES

OR

CAESAR SALAD

HOUSE CROUTONS, PARMESAN SHAVINGS

THIRD

SELECT FOUR ENTRÉE CHOICES

ONE FROM EACH CATEGORY

PENNE VODKA
OR
EGGPLANT ROLLANTINI

CHICKEN JOSHUA
BRUSCHETTA, MOZZARELLA, MASHED POTATOES

OR
CHICKEN OVER RISOTTO
MUSHROOM HERB SAUCE

BAKED SALMON
LEMON BUTTER SAUCE, SWEET POTATOES

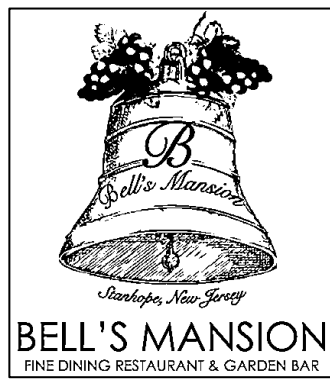
OR
CHILEAN SEABASS
LEMON CHARDONNAY SAUCE, RICE PILAF

FILET MIGNON
MIXED VEGETABLES, MASHED POTATOES

OR
BEEF WELLINGTON
MIXED VEGETABLES, MASHED POTATOES

FOURTH:

CHOICE OF DESSERT: BANANA FLAUTA, CHEESECAKE, FLOURLESS CHOCOLATE CAKE **OR** BRING YOUR OWN CAKE



LIQUOR PACKAGES

CASH BAR

Guests are responsible for purchasing their own beverages

RED & WHITE WINE BAR

Priced according to consumption

BEER & WINE BAR

Priced according to consumption

BAR TAB

All guests' beverages are recorded on one check

DOMESTIC BEER & HOUSE WINE

\$15 per person for two hours

\$19 per person for three hours

\$21 per person for four hours

IMPORTED & DOMESTIC BEER & HOUSE WINE

\$18 per person for two hours

\$23 per person for three hours

\$27 per person for four hours

PREMIUM OPEN BAR

\$25 per person for two hours

\$35 per person for three hours

\$43 per person for four hours