



# ROSEN SHINGLE CREEK™

9939 Universal Blvd., Orlando, FL 32819

## CALA BELLA SHINGLE CREEK

Hours: 5:30 p.m. - 10:00 p.m.

For reservations,  
call 407.996.3663.

Seating Capacity: 160

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



Escape to the countryside of Tuscany at Rosen Shingle Creek's upscale Italian restaurant in Orlando, featuring Italian classics with Mediterranean and American inspiration, accompanied by a diverse list of top-quality wines.

Cala Bella provides a romantic atmosphere under arched vaulted ceilings. Beautiful Italian artwork paired with the restaurant's presentation bar and open kitchen provide elegance and energy. Gaze through grand, antique wood-shuttered windows as night falls over the resort's lush pool deck and pristine 18-hole golf course. The inspiration of naming Cala Bella, or "Beautiful Creek" as it translates to English, comes from Harris Rosen's celebration of Florida's history and the unique history of Rosen Shingle Creek itself.



*C*ala Bella's Private Dining Room, featuring Italian paintings, carved wood armoires and a breathtaking view, is the perfect setting for rehearsal dinners, or any large group with a desire for intimacy. Separated from the restaurant by curtain-draped glass doors, our Private Dining Room comfortably seats up to 42 guests.

For inquiries, please contact:

Mrs. Emily Weinstein, 407.996.9770 or [EWeinstein@RosenShingleCreek.com](mailto:EWeinstein@RosenShingleCreek.com)

\*There is a \$3,000 food and beverage minimum for use of the Cala Bella Private Dining Room, exclusive of 6.5% sales tax and 24% taxable service charge.

  
CALA BELLA  
SHINGLE CREEK

*Private Dining Room*  
*Seating Capacity: 42*



# RAFFAELA MENU

## Group Hors d'Oeuvres

### Italian Antipasto

*Italian Cured Meats, Seasonal Italian Specialties*

### International Cheese Display

*Assortment of Artisan Cheese Blocks*

*Garnished with Fresh and Dried Fruits, Gourmet Crackers and Flatbreads*

## Butler-Passed Hors d'Oeuvres

### House Cured Salmon Bruschetta

*Red Onion, Crème Fraîche, Egg Salad Mousse, Capers, Fresh Herbs,  
Sea Salt Flat Cracker*

### Asparagus Bundles

*Prosciutto, Roasted Peppers*

### Ratatouille Filo Cups

*Fire Roasted Vegetables, Spicy Tomato Broth*

### Mozzarella Stuffed Meatballs

*Roasted Marinara Sauce*

(Above Butler-Passed items are based on four pieces per person)

Minimum 15 people

\$40.00++ per person (*Subject to 6.5% sales tax and 24% taxable service charge*)



# AMELIA MENU

## Group Hors d'Oeuvres

### Italian Antipasto

*Italian Cured Meats, Seasonal Italian Specialties*

### International Cheese Display

*Assortment of Artisan Cheese Blocks*

*Garnished with Fresh and Dried Fruits, Gourmet Crackers and Flatbreads*

### Crispy Calamari

*Spicy Peppadew Coulis*

### Wood Oven Margherita Flatbread

*Heirloom Tomato, Fresh Buffalo Mozzarella, Garlic, Basil*

## Butler-Passed Hors d'Oeuvres

### House Cured Salmon Bruschetta

*Red Onion, Crème Fraîche, Egg Salad Mousse, Capers, Fresh Herbs,  
Sea Salt Flat Cracker*

### Grissini with Prosciutto

*Olive Oil and Rosemary Grissini Breadstick*

*Extra Virgin Olive Oil, Fresh Herbs*

### Steak Pizzaiola Bites

*Ribeye Steak, Spicy Tomato Sauce, Fontina Fondue*

### Stuffed Mussels

*Bread Crumbs, Pecorino Cheese, Garlic, Fresh Herbs*

### Fig and Orange Goat Cheese Mousse

*Aged Balsamic Vinegar, Orange Zest, Micro Basil*

(Above Butler-Passed items are based on five pieces per person)

Minimum 15 people

\$60.00++ per person (Subject to 6.5% sales tax and 24% taxable service charge)



## A LA CARTE RECEPTION MENU

### Reception Displays *(Minimum 15 People)*

#### **Italian Antipasto**

*Italian Cured Meats, Seasonal Italian Specialties*

*\$18.50 per person*

#### **International Cheese Display**

*Assortment of Artisan Cheese Blocks*

*Garnished with Fresh and Dried Fruits, Gourmet Crackers and Flatbreads*

*\$16.50 per person*

#### **Crudit  of Fresh Vegetables**

*Zucchini, Carrots and Celery Sticks, Broccoli, Cauliflower, Grape Tomatoes, Olives, Pepperoncini*

*\$12.50 per person*

#### **Grilled Vegetable Display**

*Marinated Market Vegetables*

*\$13.50 per person*

### Dessert Receptions

#### **Assortment of Miniature Desserts**

*Cannolis, Cream Puffs, Napoleons, Chocolate  clairs, Chocolate-Covered Strawberries, Fruit Tartlets*

*\$59.00/dozen*

#### **Miniature Shots**

*Cheesecake, Red Velvet Cake, Chocolate Cake, Pecan Pie, Carrot Cake  
Presented in Shot Glasses*

*\$59.00/dozen*

*(All Prices are Subject to 6.5% sales tax & 24% taxable service charge)*



## Butler-Passed Hors d'Oeuvres

*(All items priced per 50 pieces)*

### Wood Oven Margherita Flatbread

*Heirloom Tomato, Fresh Buffalo Mozzarella, Garlic, Basil*  
\$240.00

### House Cured Salmon Bruschetta

*Red Onion, Crème Fraîche, Egg Salad Mousse, Capers, Fresh Herbs,  
Sea Salt Flat Cracker*  
\$250.00

### Grissini with Prosciutto

*Olive Oil and Rosemary Grissini Breadstick*  
*Extra Virgin Olive Oil, Fresh Herbs*  
\$230.00

### Stuffed Mussels

*Bread Crumbs, Pecorino Cheese, Garlic, Fresh Herbs*  
\$255.00

### Fig and Orange Goat Cheese Mousse

*Aged Balsamic Vinegar, Orange Zest, Micro Basil*  
\$240.00

### Spiced Citrus Marinated Pecorino Toscano and Olive Skewer

\$245.00

### Warm Cherry Tomato with Burratini

*Aged Balsamic Vinegar, Micro Basil*  
\$240.00

### Fried Artichoke

*Spice Batter, Olive, Aged Balsamic Vinegar*  
\$245.00

### Asparagus Bundles

*Prosciutto, Roasted Peppers*  
\$225.00

### Ratatouille Filo Cups

*Fire Roasted Vegetables, Spicy Tomato Broth*  
\$240.00

### Mozzarella Stuffed Meatballs

*Roasted Marinara Sauce*  
\$275.00

### Steak Pizzaiola Bites

*Ribeye Steak, Spicy Tomato Sauce, Fontina Fondue*  
\$240.00

*(All Prices are Subject to 6.5% sales tax & 24% taxable service charge)*

# LUCIANO FAMILY STYLE MENU

## **Antipasti** *(Served Family Style)*

### **Cala Bella Antipasto**

*Italian Cured Meats, Imported Cheeses, Seasonal Italian Specialties*

### **Calamari Fritte**

*Spicy Peppadew Coulis*

### **Heirloom Tomato Caprese**

*Fresh Mozzarella, Flame Roasted Yellow Pepper, Basil,  
Aged Balsamic Vinegar*

### **Caesar Salad**

*Focaccia Croutons, Parmigiano-Reggiano*

## **Entrée Sampler** *(Served Family Style)*

### **Rigatoni Bolognese**

*Ragu of Beef, Spiced Italian Sausage,  
Stewed Tomatoes, Vegetables, Chianti Wine, Rigatoni Pasta*

### **Chicken Parmesan**

*Breaded Chicken Cutlet, Italian Herbs, Marinara, Fresh Mozzarella,  
Parmesan Cheese*

### **Mozzarella Stuffed Meatballs**

*Tomato Ragu, Fontina Fondue*

### **Sicilian Shrimp Scampi**

*Olive Oil, Basil, Tomatoes, Capers, Kalamata Olives*

## **Dessert Platter**

### **Cappuccino Crème Brulee**

### **Lemon Raspberry Cheesecake**

### **Tiramisu**

### **Chocolate Sabayon**

\$60.00++ per person *(Subject to 6.5% sales tax and 24% taxable service charge)*

## SOPHIA MENU

### **Antipasti** *(Served Family Style)*

#### **Cala Bella Antipasto**

*Italian Cured Meats, Imported Cheeses, Seasonal Italian Specialties*

#### **Calamari Fritte**

*Spicy Peppadew Coulis*

#### **Mozzarella Stuffed Meatballs**

*Tomato Ragu, Fontina Fondue*

### **Soup or Salad** *(Guest Choice of...)*

#### **Heirloom Tomato Caprese**

*Fresh Mozzarella, Flame Roasted Yellow Pepper, Basil,  
Aged Balsamic Vinegar*

#### **Classic Minestrone**

*Vegetable Broth, Italian Vegetables, Pasta, Kale*

### **Entrée** *(Guest Choice of...)*

#### **Sicilian Shrimp Scampi**

*Olive Oil, Basil, Tomatoes, Capers, Kalamata Olives*

#### **Veal Marsala**

*Tender Veal, Mushrooms, Sweet Marsala Sauce,  
Spaghetti Pasta*

#### **Chicken Parmesan**

*Breaded Chicken Cutlet, Italian Herbs, Marinara, Fresh Mozzarella,  
Parmesan Cheese, Spaghetti Pasta*

#### **Salmon Agrodolce**

*Herb Marinated, Blood Orange Agrodolce, Garlic Broccolini, Mashed Cauliflower*

### **Dolci Dessert Trio**

*Tiramisu, Lemon Raspberry Cheesecake, Chocolate Sabayon*

\$70.00++ per person *(Subject to 6.5% sales tax and 24% taxable service charge)*



## ENZO MENU

### **Antipasti** *(Served Family Style)*

#### **Cala Bella Antipasto**

*Italian Cured Meats, Imported Cheeses, Seasonal Italian Specialties*

#### **Calamari Fritte**

*Spicy Peppadew Coulis*

#### **Pescara Mussels**

*Capers, Shallots, Spicy Tomato Sauce, Flamed with Galliano*

### **Salad** *(Guest Choice of...)*

#### **Roasted Beet Salad**

*Red & Yellow Beets, Organic Baby Greens, Taleggio Cheese, Toasted Pine Nuts, Blood Orange Honey Vinaigrette*

#### **Caesar Salad**

*Focaccia Croutons, Parmigiano-Reggiano*

### **Entrée** *(Guest Choice of...)*

#### **Tournedos alla Fratto**

*Two 4 oz. Filet Mignon Medallions, Venetian Sunchokes, Broccolini, Roasted Vegetable Reduction, Fried Leeks*

#### **Sea Bass al Forno**

*Porcini Mushroom & Pancetta Cannelloni, Baby Zucchini, Yellow Tomato Vinaigrette*

#### **Cala Bella Lamb**

*Marinated Roasted Chops, Pickled Shallots, Herb-Roasted Marble Potatoes, Rosemary Minted Marsala Sauce*

#### **Cala Bella Seafood Pescatore**

*Lobster Tail, Mussels, Calamari, Shrimp, Scallops, Spicy Saffron Tomato Broth, Linguini Pasta*

### **Dolci Dessert Trio**

*Tiramisu, Lemon Raspberry Cheesecake, Chocolate Sabayon*

\$85.00++ per person *(Subject to 6.5% sales tax and 24% taxable service charge)*

