



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



scape 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.



Cala 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

CALA BELLA
SHINGLE CREEK

Private Dining Room
Seating Capacity: 42

*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.



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

Lump Crab Bruschetta

Garlic Aioli, Red Onion, Capers,

Sea Salt Flat Cracker

Asparagus Bundles

Prosciutto, Roasted Peppers

Ratatouille Tartlette

Fire-Roasted Vegetables, Spicy Tomato Broth

Mozzarella Stuffed Meatballs

Fresh Tomato Sauce, Fontina Fondue

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

Minimum 15 people

\$45.00++ 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

Lump Crab Bruschetta

Garlic Aioli, Red Onion, Capers,

Sea Salt Flat Cracker

Prosciutto & Melon

Dry Aged Prosciutto, Seasonal Melon

Carne Pizza

*Cured Italian Meats, Gorgonzola Cheese, Caramelized Onions, Wild Mushrooms,
Arugula, Aged Balsamic*

Barolo Chicken Skewers

Italian Herbs, Garlic, Barolo Wine

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

Minimum 15 people

\$65.00++ 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

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
\$250.00

Lump Crab Bruschetta

*Garlic Aioli, Red Onion, Capers,
Sea Salt Flat Cracker*
\$300.00

Prosciutto & Melon

Dry Aged Prosciutto, Seasonal Melon
\$275.00

Barolo Chicken Skewers

Italian Herbs, Garlic, Barolo Wine
\$275.00

Carne Pizza

*Cured Italian Meats, Gorgonzola Cheese, Caramelized Onions, Wild Mushrooms,
Arugula, Aged Balsamic*
\$275.00

Ratatouille Tartlette

Fire-Roasted Vegetables, Spicy Tomato Broth
\$250.00

Mozzarella Stuffed Meatballs

Fresh Tomato Sauce, Fontina Fondue
\$275.00

(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

Sicilian Shrimp Scampi

Olive Oil, Basil, Tomatoes, Capers, Kalamata Olives

Heirloom Tomato Caprese

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

Caesar Salad

Focaccia Croutons, Parmigiano-Reggiano

Entrée Sampler *(Served Family Style)*

Rigatoni Bolognese

*Ragout of Beef, Spiced Italian Sausage, Stewed Tomatoes,
Vegetables, Chianti Wine, Touch of Cream, Rigatoni Pasta*

Chicken Parmesan

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

Grilled Salmon Agrodolce

Blood Orange Gastrique

Broccolini Gremolata

Dessert Platter

Cappuccino Crème Brulee

Lemon Raspberry Cheesecake

Tiramisu

Chocolate Sabayon

\$65.00++ 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

Sicilian Shrimp Scampi

Olive Oil, Basil, Tomatoes, Capers, Kalamata Olives

Mozzarella Stuffed Meatballs

Fresh Tomato Sauce, Fontina Fondue

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

Heirloom Tomato Caprese

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

Classic Minestrone

Vegetable Broth, Italian Vegetables, Pasta, Kale

Entrée *(Guest Choice of...)*

Tournedos al Fratto

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

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

\$75.00++ 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

Sicilian Shrimp Scampi

Olive Oil, Basil, Tomatoes, Capers, Kalamata Olives

Salad *(Guest Choice of...)*

Heirloom Tomato Caprese

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

Caesar Salad

Focaccia Croutons, Parmigiano-Reggiano

Entrée *(Guest Choice of...)*

Tournedos al Fratto

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

Sea Bass al Forno

Zucchini Caponata, Yellow Tomato Vinaigrette

Veal Marsala

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

Cala Bella Seafood Pescatore

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

Dolci Dessert Trio

Tiramisu, Lemon Raspberry Cheesecake, Chocolate Sabayon

\$90.00++ per person *(Subject to 6.5% sales tax and 24% taxable service charge)*

