



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

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

Fresh Tomato Sauce, Fontina Fondue

(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

Fresh Tomato Sauce, Fontina Fondue
\$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, 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*

Mozzarella Stuffed Meatballs

Fresh Tomato Sauce, 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

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...)*

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, Garlic, Shallots, Spicy Tomato Broth, 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 al Fratto

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

Sea Bass al Forno

Wild Mushroom Cannelloni, Baby Zucchini, Yellow Tomato Vinaigrette

Cala Bella Lamb

Marinated Roasted Chops, Pickled Shallots, Herb-Roasted Marble Potatoes, Rosemary Onion Jus

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)*

