



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)



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**

#### **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)*

