

Frequently Asked Questions



What catering services do you offer?

We offer three convenient catering options to fit your event needs:

- Pickup
- Delivery & Setup
- Full-Service Catering

Online Orders: Serving fewer than 100 guests? Easily place your order online.

Concierge Team Service: Serving 100 or more guests? Our Concierge Team is available Monday–Friday, 9:00 AM–5:00 PM via phone at 310-620-8144 or email catering@bellavitaosp.com. They are ready to assist with personalized menu planning, logistics, and event coordination.

South Bay Delivery & Setup:

- \$30 flat delivery fee + 10% gratuity (pre-tax).
- Includes delivery and setup with disposable trays and serving utensils.
- Optional: Plates, napkins, utensils, and chafing dishes available for an additional cost.
- Delivery to businesses, homes, and beach locations along the Strand.

South Bay Full-Service Catering:

- \$30 flat delivery fee + 18% gratuity (pre-tax).
- Includes staffing, complete setup, on-site service, and post-event cleanup.
- Optional: Plates, napkins, utensils, and chafing dishes available for an additional cost.
- Available for businesses and residences (other venues may be possible—please inquire).

How far in advance do I need to place my order?

- Pickup Orders: Place at least 24 hours in advance.
- Delivery Orders: Place at least 72 hours in advance.
- Full-Service Orders: Place at least 7 days in advance.
- Rush Orders: Accepted based on availability (additional fees may apply).
- We never like turning away an order. If your timing is outside these windows, reach out to us—we'll do everything we can to make it work.

Is there a minimum order amount?

- Delivery Service: \$250 minimum.
- Full-Service Catering: \$1,000 minimum.

From intimate gatherings to grand celebrations, Salt & Pearl is available for partial or full buyouts to make your event unforgettable.

Salt & Pearl

CATERING MENU



For more information go to mybellavitacatering.com



Packages

Coastal Classic30 / person

Your choice of one(1) main:

- Chicken Paillard
- Garlic Butter Shrimp

Two(2) sides

- Brussels Sprouts
- Salt & Pearl Mac n’ Cheese
- Scalloped Potatoes
- Seasoned Rice Pilaf

One(1) salad

- Salt & Pearl House Salad
- Traditional Caesar Salad

Ⓜ Gluten Free:

- with Chicken Paillard
- without Salt & Pearl Mac n’ Cheese
- without Scalloped Potatoes

Chef's Surf and Turf44 / person

Garlic Butter Shrimp and New York Strip Steak.

Two(2) sides

- Brussels Sprouts
- Salt & Pearl Mac n’ Cheese
- Scalloped Potatoes
- Seasoned Rice Pilaf
- Sautéed Mushrooms

One(1) salad

- Salt & Pearl House Salad
- Traditional Caesar Salad



Salt & Pearl Signature50 / person

Your choice of two(2) proteins

- New York Strip Steak
- Chicken Paillard
- Miso Salmon
- Garlic Butter Shrimp
- Seared Albacore

One(1) salad

- Salt & Pearl House Salad
- Beet Salad
- Wedge Salad
- Traditional Caesar Salad

Two(2) sides

- Brussels Sprouts
- Salt & Pearl Mac n’ Cheese
- Scalloped Potatoes
- Seasoned Rice Pilaf
- Sautéed Mushrooms

One(1) dessert

- Cheesecake Brûlée
- Key Lime Pie
- Chocolate Mousse Cake



Package Add-ons & Enhancements

Additional protein

Market Price / person

- New York Strip Steak
- Chicken Paillard
- Miso Salmon
- Garlic Butter Shrimp
- Seared Albacore

Additional side

5 / person

- Brussels Sprouts
- Salt & Pearl Mac n’ Cheese
- Scalloped Potatoes
- Seasoned Rice Pilaf
- Sautéed Mushrooms

Additional salad

5 / person

- Salt & Pearl House Salad
- Beet Salad
- Wedge Salad
- Traditional Caesar Salad

Additional dessert

5 / person

- Cheesecake Brûlée
- Key Lime Pie
- Chocolate Mousse Cake

À la Carte

Proteins

Miso Salmon24 / person

Crispy panko portobellos, glazed Brussels sprouts, soy ginger emulsion.

Garlic Butter Shrimp24 / person

Creole butter sauce.

Seared Albacore24 / person

Crispy onion, pickled Fresno, pear ponzu sauce.

Chicken Paillard20 / person

Jidori chicken, lemon caper pan sauce.

New York Strip Steak Ⓜ28 / person

With Cajun butter, served sliced.

Sides

Brussels Sprouts4 / person

Gochujang, house-cured and smoke bacon, pickled ginger.

Scalloped Potatoes4 / person

Creamy au gratin potatoes, white cheddar, jalapeños, leeks, garlic.

Sautéed Mushrooms5 / person

Portobello, maitake, crimini mushrooms, shallot garlic confit, Pedro Ximénez sherry vinegar, sage.

 Option available

Salt & Pearl Mac n’ Cheese4 / person

smoked cheddar blend, garlic panko.

Seasoned Rice Pilaf4 / person

Rice simmered in flavorful broth with aromatics.

Salads

Salt & Pearl House Salad4 / person

Mix of Romaine, iceberg, and arugula lettuces dressed with lemon pear vinaigrette, candied pistachios, heirloom grape tomatoes, julienne onions, dried cranberries, cucumber.

Beet Salad4 / person

Thyme, pistachio, preserved lemon crème fraîche, Medjool date.

Traditional Caesar Salad4 / person

Parmesan frico, black garlic dressing, anchovy.

Wedge Salad5 / person

Rogue River Creamery blue cheese, house-cured and smoked bacon, pickled onion, heirloom cherry tomatoes.

Desserts

Cheesecake Brûlée5 / person

Cookie base topped with ricotta and mascarpone cream, dollops of caramel, finished with caramelized sugar.

Key Lime Pie5 / person

Graham cracker crust, creamy key lime custard, Chantilly cream, mango coulis.

Chocolate Mousse Cake6 / person

Chocolate cookie crust, almond brittle, crème anglaise.