



STELLA ALPINA OSTERIA

PARTY PLATTERS FOR PICK-UP

650-347-5733

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ANTIPASTI (BY THE DOZEN):

BRUSCHETTA TRADIZIONALE, \$30. PER DOZEN

SUNDRIED TOMATO AND MELTED TOMA CHEESE CROSTINI, \$30. PER DOZEN

CAPRESE SKEWERS, \$36. PER DOZEN

FRESH BUFALA MOZZARELLA, CHERRY TOMATO AND BASIL DRIZZLED WITH OREGANO AND OLIVE OIL

PROSCUITTO & MELON SKEWERS, \$35. PER DOZEN

GRAPE AND TOMA CHEESE SKEWERS, \$35. PER DOZEN

RISOTTO CAKES CON PORCINI (BITE SIZE) \$28. PER DOZEN

ROASTED PORCINI MUSHROOM RISOTTO CAKES DRIZZLED WITH WHITE TRUFFLE OIL

VARIETY OF MINI PIZZETTA'S, \$30. PER DOZEN

SAUSAGE STUFFED MUSHROOMS, \$40. PER DOZEN

GARLIC PRAWN SKEWERS \$30. PER DOZEN

MARINATED AND GRILLED IN A GARLIC, LEMON BUTTER SAUCE

ASPARAGUS AND FONTINA CHEESE CROSTINI \$30. PER DOZEN

POLPETTE SKEWERS WITH MARINARA DIPPER, \$36. PER DOZEN

MINIMUM 3 DOZEN PER ITEM

ANTIPASTI PLATTERS:

ANTIPASTO PIEMONTESE

1/2 TRAY (SERVES 8-10), \$90., FULL TRAY (SERVES 20), \$150.

A PLATTER OF SALAME DI FELINO, PROSCIUTTO DI PARMA, BELLE DI CERIGNOLA OLIVES,
GRILLED VEGGIES AND GRISSINI

INSALATA "CAESAR"

FAMILY (SERVES 4) \$55., 1/2 TRAY (SERVES 8-10), \$75., FULL TRAY (SERVES 20), \$140.

SHAVED PARMESAN, CRISPY PANCETTA & HOUSE MADE GARLIC CROUTONS

INSALATA "STELLA"

FAMILY (SERVES 4) \$55., 1/2 TRAY (SERVES 8-10), \$75., FULL TRAY (SERVES 20), \$140.

BED OF BUTTER LETTUCE, STRAWBERRIES, WALNUTS, GORGONZOLA, RED ONION & APRICOT-CITRUS VINAIGRETTE

INSALATA CAPRESE

1/2 TRAY (SERVES 8-10), \$95, FULL TRAY (SERVES 20), \$175.

VINE RIPENED TOMATOES, IMPORTED MOZZARELLA DI BUFALA & FRESH BASIL DRIZZLED WITH OLIVE OIL AND OREGANO

PASTA:

TRUFFLE STUFFED GNOCCHI

1/2 TRAY (APPROX. 100 PIECES) \$160, FULL TRAY (APPROX. 200 PIECES) \$300.

PENNE ALL' ARRABBIATA

1/2 TRAY (SERVES 8-10) \$115, FULL TRAY (SERVES 20) \$195.

GARLIC, CHILI FLAKES, MARINARA, FRESH PARSLEY AND PARMIGIANO

LASAGNA BOLOGNESE

FAMILY (SERVES 4) \$85, 1/2 TRAY (SERVES 8-10) \$140, FULL TRAY (SERVES 20) \$240.

LAYERS OF FLAT PASTA, BOLOGNESE SAUCE, PARMIGIANA & BÉCHAMEL

ORECCHIETTE PRIMAVERA E SPECK

1/2 TRAY (SERVES 8-10) \$125., FULL TRAY (SERVES 20) \$200.

EAR SHAPED PASTA TOSSED WITH SPECK (SMOKED HAM), MUSHROOMS & VEGGIES IN A CREAMY PARMESAN SAUCE

RIGATONI AL RAGU DI MAIALE

1/2 TRAY (SERVES 8-10) \$125., FULL TRAY (SERVES 20) \$200.

PASTA TUBES SIMMERED IN A SMOKED PORK AND SWEET BELL PEPPER RAGU FINISHED WITH RICOTTA SALATA

PENNE PASTICCIATE

1/2 TRAY (SERVES 8-10) \$125., FULL TRAY (SERVES 20) \$200.

FILET MIGNON BOLOGNESE, BECHAMEL, MARINARA, MUSHROOMS, PEAS

CANNELLONI DELLA CASA

1/2 TRAY (12 PIECES) \$140., FULL TRAY (24 PIECES) \$240.

HOUSE MADE WITH SPINACH & RICOTTA AND BAKED IN A BATH OF MARINARA & BÉCHAMEL

CANNELLONI STUFFED WITH BRAISED SHORT RIB

1/2 TRAY (12 PIECES) \$160., FULL TRAY (24 PIECES) \$290.

HOUSE MADE WITH BRAISED SHORT RIBS IN A BATH OF VEAL DEMIGLACE & BÉCHAMEL

FIOCCHI CON PERE E ASIAGO

1/2 TRAY (70 PIECES), \$150., FULL TRAY (140 PIECES), \$275.

PASTA PURSES STUFFED WITH PEARS & ASIAGO CHEESE, WITH A PARMESAN CREAM SAUCE, DRIZZLED WITH CHIVE OIL

SECONDI:

SPEZZATINO AL BAROLO

1/2 TRAY SERVES 8-10, \$230., FULL TRAY SERVES 20, \$400.

BEEF STEWED "PIEMONTESE STYLE", MARINATED AND COOKED IN THE FAMOUS RED WINE AND HEARTY VEGETABLES, TRADITIONALLY SERVED WITH SOFT MASCARPONE POLENTA

OSSO BUCO DI VITELLO

1/2 TRAY (10 PIECES), \$250., FULL TRAY (20 PIECES), \$440.

VEAL SHANK SLOWLY BRAISED AND SERVED WITH SOFT MASCARPONE POLENTA

POLLO ALLA PARMIGIANA

1/2 TRAY SERVES 8-10 \$225., FULL TRAY SERVES 20 \$400.

CHICKEN BREAST BREADED AND TOPPED WITH MELTED BUFALA MOZZARELLA AND A TOUCH OF MARINARA

POLLO ALLA "CALABRESE"

1/2 TRAY SERVES 8-10 \$225., FULL TRAY SERVES 20 \$400.

CHICKEN SAUTÉED WITH KALAMATA OLIVES, CAPERS, CHERRY TOMATOES, PINE NUTS, PINOT GRIGIO & FRESH BASIL

SCALOPPINE DI POLLO ALLA "MARSALA"

1/2 TRAY SERVES 8-10 \$225., FULL TRAY SERVES 20 \$400.

CHICKEN SAUTÉED WITH CRIMINI MUSHROOMS AND MARSALA WINE

SCALOPPINE DI POLLO "PICCATA"

1/2 TRAY SERVES 8-10 \$225., FULL TRAY SERVES 20 \$400.

CHICKEN SAUTÉED IN A LEMON, CAPER, BUTTER & WHITE WINE SAUCE

SCALOPPINE DI POLLO ALLA "MILANESE"

1/2 TRAY SERVES 8-10 \$225., FULL TRAY SERVES 20 \$400.

CHICKEN BREAST, POUNDED THIN AND PAN FRIED

SIDES:

1/4 TRAY \$50., 1/2 TRAY (SERVES 10) \$85.

MASCARPONE POLENTA

VEGGIE OF THE DAY

SAUTEED SPINACH

TRUFFLED MASHED POTATOES

PENNE WITH MARINARA

STELLA SAUCES (QUART):

ARRABBIATA \$20.

MARINARA \$19.

BOLOGNESE \$28.

SMOKED PORK RAGU \$35.

DOLCE:

TIRAMISU TRADIZIONALE

1/2 TRAY (SERVES 10) \$95., FULL TRAY (SERVES 20), \$190.

BREAD PUDDING OF THE DAY

1/2 TRAY (SERVES 10) \$95., FULL TRAY (SERVES 20), \$190.

**TORTA DELLA NONNA (LEMON PINENUT TART)
(12 SLICES), \$95.**