

Dinner Menus

(\$55/\$65 per person)

Choice of 2 of the following stationary appetizers:

Cheese Plate with Roasted Nuts, Fruit, and Acme Baguette

Seasonal Vegetable Crudite with Housemade Buttermilk Herb Dip

Crostini Bar with 3 Dips: Romesco, White Bean and Pinenut, Edamame with Mint

Mediterranean Mezze Platter with Hummus, Feta, Kalamata Olives and Pita

Menu Choices (\$55):

Polpetonne in a Tomato Garlic Sauce, Creamy Herb Polenta, Zucchini with Mint,
and a Classic Cesar Salad

Braised Chicken Thighs with Green Olives and Cilantro, Almond Rice Pilaf,
Moroccan Spiced Carrots, and a Mixed Green Salad with Balsamic Vinaigrette

Red Wine Braised Beef, Roasted Yukon Golds, Green Beans with Sweet Basil and Tomatoes,
and a Baby Spinach Salad with Bleu Cheese and Bacon

Black Bean Polenta Squares with Cheddar Cheese and Salsa, Seasonal Roasted Vegetables,
and a Butterleaf Lettuce Salad with Avocadoes and Radish

Slow Roasted Pork Shoulder with Rosemary, Lemon and Garlic, Smashed Red Potatoes,
Seasonal Vegetables, and a Classic Cesar Salad

Traditional Carnitas, Mexican Rice, Pinto Beans, Salsa, Guacamole and Sour Cream all served with
Warm Tortillas, and a Shredded Jicama and Carrot Salad with Lime Cilantro Vinaigrette

Menu Choices (\$65):

Grilled Flank Steak with a Honey Soy Glaze, Ginger Vegetable Noodles,
Seasonal Vegetable Stir-Fry, and a Spicy Cilantro and Sesame Slaw

Bacon and Herb Wrapped Pork Loin with Garlic Chive Mashed Potatoes,
Shredded Brussel Sprouts, and a Radicchio Salad

Fancy Party Chicken Roasted with Meyer Lemon and Fresh Herbs, Parmesan Roasted Fingerling
Potatoes, Asparagus Spears, and Butterleaf Lettuce Salad

Roasted Leg of Lamb with Parmesan Risotto, Garlic Green Beans, and Chopped Salad
with Romaine, Endive, Bleu Cheese and Pecans

To order please reach out to our catering manager, Nicole Hodge.

510.845.8787 : catering@stellanonna.com

Dinner Menus

(\$85 per person)

Choice of 2 of the following stationary appetizers:

- Dungeness Crab Cakes with Aleppo Pepper Remoulade
- Moroccan Chicken in a Phyllo Purse
- Organic Beef Sliders with Irish Cheddar on a Housemade Roll
- Tuna Crudo in a Cucumber Cup with Wasabi Aioli
- Wild Salmon Skewers with a Ginger Glaze
- Duck Confit in a Scallion Pancake
- Wild Mushroom Ragu Polenta Bites

Plus the following: Artisanal Cheeseboard with Rosemary Roasted Almonds, Quince Paste, Dried Fruit and Acme Baguette, Organic Seasonal Crudite with a Black Pepper Aioli

Menu Choices:

- Filet Mignon with Truffled Mashed Potatoes, Lacinato Kale with Pinenuts, Quinoa with Kabucha Squash and Pistachios, Baby Gems with Ruby Red Grapefruit and Avocado Salad
- Pistachio Crusted Halibut with Winter Vegetable Gratin, Roasted Wild Mushrooms, Spinach with Currants, and a Red Leaf Lettuce Salad with Roasted Beets and Pt. Reyes Bleu Cheese
- Seared Duck Breast with a Soy Glaze, Ginger Noodles with Roasted Peppers and Scallions, Coconut Jasmine Rice, Braised Asian Greens, and Purple Cabbage with a Sesame Dressing
- Mustard Crusted Rack of Lamb with Fresh Mint Chutney, Saffron Risotto, Asparagus Spears, and Wild Arugula Salad with a White Truffle Dressing

Buffet dinner includes staff, linens, china, flatware, stemware and coffee/tea service. Please ask about additions or upgrades that can customize your event. Plated meals available at additional charge. Tax and gratuity are not included.

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Wedding Buffet Dinner

Passed Appetizers (choice of three)

Niman Ranch Sliders with Sharp Cheddar and a Housemade Pickle Relish

Endive Spears with Lox, Creme Fraiche and Dill

Pizzettas with Prosciutto, Carmelized Onions and Fontina

Crostini with Camembert and Bosc Pears

Petite Spears of Fresh Mozzarella, Sweet 100 Cherry Tomatoes and Basil

Individual Crab Cakes with a Spicy Remoulade

Flatbread with Edamame Puree and Mint

Buffet

Butterleaf Lettuce with Shaved Radish, Avocado, Grapefruit and a Champagne Shallot Vinaigrette

Summer Corn Salad with Blue Lake Beans, Green Onions and Heirloom Tomatoes

Buttermilk Fried Chicken with a Housemade Herb Dip

Tri-Tip Steak with Salsa Verde

Wild Mushroom Turnovers with Roasted Garlic and Marjoram

Roasted Yukon Gold Potatoes with Bell Peppers, Goat Cheese and Basil

Acme Bread Rolls and Strauss Sweet Cream Butter on tables

Coffee and Tea Service

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STELLA NONNA

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Venetian Dinner Party

(Sit Down)

Bruschetta:

Roasted Beets and Parmigiano Reggiano
Tomato and Sheep's Milk Cheese

Sole in Saor

Sweet and Sour Sole with Pine Nuts, Currants and Red Onion

Pumpkin Risotto with Delicata Squash

Grilled Pork Tenderloin

Roasted Butternut Squash

Brussels Sprouts with Bacon

Grilled Radicchio

Plated Mache Salad

Local Artisanal Cheese Plate

Almond Torte and Tiramisu

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Casual Dinner One

Butterleaf Lettuce Salad with Navel Oranges, Roasted Beets and Hazelnuts
with a Champagne Shallot Vinaigrette

Organic Chicken Braised with Green Olives, Cilantro and Capers with a Garlic Lemon Sauce

Gemelli Pasta Salad with Heirloom Tomatoes, Sweet Basil and Pecorino Romano

Assorted Seasonal Grilled Vegetables with Black Pepper Truffle Aioli

An Assortment of Acme Bread and Butter

Pitchers of Lemonade and Ice Water

Seasonal Fresh Fruit

Bite-Sized Homemade Cookies

Coffee and Tea Service

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Casual Dinner Two

Plated Appetizers

Assorted Local Artisanal Cheeses with Crostini and Acme Baguette

House Marinated Olives and Roasted Almonds

Buffet

Butterleaf Lettuce with Shaved Fennel and Radish in a Champagne Avocado Vinaigrette

Roasted Baby Yukon Gold Potatoes

Chicken Braised with Meyer Lemons, Cilantro, Green Olives and Garlic

Assortment of Roasted Seasonal Vegetables with a Black Pepper Truffle Aioli

Dessert

Chocolate Dipped Organic Strawberries

A Variety of Bite-Size Housemade Cookies

Coffee and Tea Service

Almond Torte and Tiramisu

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Bar Mitzvah Menu

Adult Buffet

The Perfect Falafel Bar with Hummus, Baba Ganouj, and Creamy Tahini Sauce

Roasted Leg of Lamb

Greek Chopped Salad with Romaine, Cucumbers and Black Olives in a Red Wine Vinaigrette

Tabouleh Salad with Parsley, Feta and Lemon

Kids Buffet

Mom's Superfancy Macaroni and Cheese

Caesar Salad with Garlic Croutons

Selection of Seasonal Fruit

Cheesy Garlic Bread

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Casual Build-Your-Own Buffet

Sandwiches

Beef Tenderloin with Caramelized Onions, Horseradish Sauce and Micro Greens on Homemade Soft Roll

Pork Tenderloin with Spicy Brown Mustard and Micro Greens on Homemade Herbed Biscuit

Niman Ranch Ham with White Cheddar, Dijon Mayonnaise & Micro Greens
on Homemade Whole Wheat Roll

Grilled Flatbread Sandwiches with Salami and Your Choice Of Cheese: Brie, Taleggio Or Teleme

Vegetarian Ideas

Phyllo with Artichoke Filling

Empanadas with Potato, Green Chili and Cheese

Butternut Squash Tart

Puff Pastry with Goat Cheese and Dried Fig Preserve

Bocconcini Skewers with Cherry Tomatoes and Fresh Basil

Vietnamese Spring Rolls

Assorted Sushi From Angel Fish in Alameda

Passed and Buffet Items

Poached Shrimp with Chipotle Sauce

Small Crab Cakes with Remoulade

Gravlax Platter

Roasted Potatoes with Herb Buttermilk Dip

Roasted and/or Fresh Vegetable Platter

Cheese Board

Desserts

Homemade Chocolate Truffles

Chocolate Mint Brownies

Mexican Wedding Cookies

Lemon Tarts and Key Lime Tarts

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