

Drop Off Party Platters

Please place orders 48 hours ahead of desired delivery time, although we can sometimes accommodate last-minute orders.

Minimum order \$200. Delivery charges vary, starting at \$50, depending on your location and size of order.

All items are delivered on ceramic serving dishes with silver utensils. Cocktail plates, napkins and compostable silverware are included with your order. We are also happy to arrange rental items as needed.

	Serves 20	Serves 40
Charcuterie Assorted cured meats served with caper berries and whole grain mustard and Acme bread. Selection may include prosciutto, house-smoked ham, salami, house-made paté, Fra'mani mortadella and coppa	\$150	\$275
Italian Antipasto House roasted mushrooms, artichokes and red peppers; olives, Molinari salami, marinated bocconcini and Acme bread	\$120	\$225
Midwestern Kielbasa, roasted potatoes, spinach dip in an edible bread bowl, carrot and celery sticks	\$100	\$190
Mediterranean Mezze Hummus, baba ganoush, feta cheese, olives, cherry tomatoes, pita bread	\$120	\$225
Artisanal Cheeseboard Assortment of artisanal cheeses served with quince paste, roasted nuts, dried fruit and Acme bread	\$90	\$170
Standard Cheeseboard Assorted sliced cheeses served with crackers and grapes	\$60	\$110
Summer Rolls Pickled vegetables, tofu and cilantro with a sweet chili dipping sauce	\$70	\$130
Seasonal Roasted Vegetables Served with your choice of lemon aioli, chipotle aioli or roasted garlic aioli	\$60	\$110
Endive Spears with Crème Fraiche, Lox & Scallions (2 per person)	\$50	\$95
Endive Spears with Roasted Beets, Tart Apples, Chevre and Pistachios	\$50	\$95
Seasonal Frittata	\$75	\$140

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

510.845.8787 : catering@stellanonna.com

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	Serves 20	Serves 40
Vegetarian Samosas Bite-sized vegetarian samosas served with mint chutney and tamarind dipping sauces (3 per person)	\$60	\$110
Thai Chicken Meatballs Minced chicken with long beans, cilantro, ginger and garlic served with a sweet chili dipping sauce (3 per person)	\$80	\$150
House made chips and guacamole or roasted tomato salsa	\$75	\$140
Seasonal Fruit	\$60	\$110
Stella Nonna's Famous Cookies Assorted house made baked cookies – selection may include brownies, chocolate chip, snickerdoodle, oatmeal raisin, and coconut	\$40	\$75
Fancy Party Chicken Arguably the most delicious chicken dish you'll ever have! A whole deboned chicken slathered in a fresh herb, lemon and garlic sauce and roasted to perfection!	\$170	\$330
Buttermilk Fried Chicken	\$120	\$230
Mitchell's Almond Tart	\$60	\$110
Sesame Ginger Noodles	\$75	\$140
Megan's Favorite Salad crisp romaine, bacon, bleu cheese, avocado and tomatoes with homemade balsamic vinaigrette	\$75	\$140
Seasonal Chopped Salad Hearts of romaine with Kalamata olives, cucumbers, avocado and feta with a red wine vinaigrette	\$70	\$130
Seasoned Pork Tenderloin	\$180	\$350
Filet Mignon on a Dill Biscuit with Fresh Horseradish Cream	\$120	\$230
BLT Finger Sandwiches on Housemade Bread with Aioli	\$90	\$170
Classic Devilled Eggs with Capers and Shallots	\$60	\$110

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