

# STELLA BARRA™

PIZZERIA & WINE BAR



## GROUP DINING

FOR ASSISTANCE PLANNING YOUR EVENT, CONTACT THE  
SPECIAL EVENTS TEAM AT [SHSBPARTIES@LEYE.COM](mailto:SHSBPARTIES@LEYE.COM) OR 773-634-4100

# PIZZA PARTY

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2-COURSE: 27 PER PERSON // 3-COURSE: 30 PER PERSON // 4-COURSE: 34 PER PERSON  
COFFEE, HOT/ICED TEA & SOFT DRINKS INCLUDED // AVAILABLE ALL DAY

## STARTERS *choose 2 items to be shared*

FRESH BURRATA - sea salt, extra virgin olive oil  
PRIME BEEF MEATBALLS - marinara, parmesan  
FRIED POINT JUDITH CALAMARI - spicy marinara sauce  
BRUSSELS SPROUTS - balsamic vinegar, breadcrumbs, parmesan  
CRISPY ARTICHOKEs - lemon, herbs, aioli  
SPICY ROASTED CAULIFLOWER - calabrian chili, lemon, wildflower honey, pine nuts  
CHARRED BROCCOLINI - kale salsa verde, lemon zest, brioche migas

## GREENS *choose 2 items to be shared*

ITALIAN CHOPPED - chickpeas, pepperoni, olives, basil, pepperoncini, pecorino  
CLASSIC CAESAR - reggiano, migas  
BABY ARUGULA - pickled pepper, pistachio, lemon-parmesan vinaigrette

## PIZZAS *choose 3 pizzas to be shared*

CLASSIC MARGHERITA - fresh mozzarella, tomato sauce, olive oil, sea salt, basil  
ORGANIC SAUSAGE & FENNEL - fresh mozzarella, tomato sauce, fennel pollen  
HOBBS PEPPERONI - fresh mozzarella, tomato sauce, parmesan  
SPICY SALUMI & BURRATA - garlic, fresh mozzarella, whipped burrata, tomato sauce  
SHAVED MUSHROOM - gruyère, onion, truffle, rosemary, parmesan cream, parsley  
PROSCIUTTO & EGG - four cheese, sunny-side up egg, parmesan cream, chili flake

### **THIN & CRISPY TAVERN-STYLE PIZZAS**

SAUSAGE & PEPPERS - heritage pork, roast sweet peppers, tomato sauce, red onion  
SPICY HOBBS PEPPERONI - pickled fresno peppers, mozzarella, tomato sauce  
DOUBLE CHEESE - extra mozzarella, vacche rossa parmigiano reggiano, tomato sauce

**GLUTEN-FREE?** any pizza can be made with our potato & rice flour dough, made in an area that contains flour

## SWEETS *selection of today's fresh baked cookies*

*Customized menus available upon request. Prices do not include tax and gratuity.*

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# FAMILY-STYLE DINNER

50 PER PERSON // COFFEE, HOT/ICED TEA & SOFT DRINKS INCLUDED // AVAILABLE ALL DAY

## STARTERS *choose 2 items, served family style*

FRESH BURRATA - sea salt, extra virgin olive oil  
PRIME BEEF MEATBALLS - marinara, parmesan  
FRIED POINT JUDITH CALAMARI - spicy marinara sauce  
BRUSSELS SPROUTS - balsamic vinegar, breadcrumbs, parmesan  
CRISPY ARTICHOKEs - lemon, herbs, aioli  
SPICY ROASTED CAULIFLOWER - calabrian chili, lemon, wildflower honey, pine nuts  
CHARRED BROCCOLINI - kale salsa verde, lemon zest, brioche migas

## GREENS *choose 2 items, served family style*

ITALIAN CHOPPED - chickpeas, pepperoni, olives, basil, pepperoncini, pecorino  
CLASSIC CAESAR - reggiano, migas  
BABY ARUGULA - pickled pepper, pistachio, lemon-parmesan vinaigrette

## PIZZAS *choose 3 pizzas to be shared*

CLASSIC MARGHERITA - fresh mozzarella, tomato sauce, olive oil, sea salt, basil  
ORGANIC SAUSAGE & FENNEL - fresh mozzarella, tomato sauce, fennel pollen  
HOBBS PEPPERONI - fresh mozzarella, tomato sauce, parmesan  
SPICY SALUMI & BURRATA - garlic, fresh mozzarella, whipped burrata, tomato sauce  
SHAVED MUSHROOM - gruyère, onion, truffle, rosemary, parmesan cream, parsley  
PROSCIUTTO & EGG - four cheese, sunny-side up egg, parmesan cream, chili flake

### **THIN & CRISPY TAVERN-STYLE PIZZAS**

SAUSAGE & PEPPERS - heritage pork, roast sweet peppers, tomato sauce, red onion  
SPICY HOBBS PEPPERONI - pickled fresno peppers, mozzarella, tomato sauce  
DOUBLE CHEESE - extra mozzarella, vacche rossa parmigiano reggiano, tomato sauce

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## ENTRÉES *choose 2 entrées, served family style*

CHICKEN AL FORNO - herb marinated all natural amish chicken, lemon chicken jus  
BAKED ZITI - marinara, mozzarella, ricotta, organic sausage  
MUSHROOM RISOTTO - carnaroli rice, parmesan, roasted forest mushrooms  
RIGATONI BOLOGNESE - prime beef and heritage pork, rosemary, reggiano  
BUCATINI CACIO E PEPE - pecorino, parmesan, black pepper  
ORECCHIETTE WITH SAUSAGE & BROCCOLI - house made fennel sausage, chili flake  
SPAGHETTI MARINARA - parmesan, basil

## SWEETS *selection of today's fresh baked cookies*

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# BRUNCH PIZZA

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2-COURSE: 22 PER PERSON // 3-COURSE: 27 PER PERSON

COFFEE, HOT/ICED TEA & SOFT DRINKS INCLUDED // AVAILABLE SATURDAY & SUNDAY 10AM - 2PM

## FIRST COURSE *choose 3 items to be shared*

### **STARTERS**

FRESH BURRATA - sea salt, extra virgin olive oil

GRANOLA & GREEK YOGURT - housemade almond crunch granola, local honey, fresh berries

HUGE CINNAMON ROLL

BRUSSELS SPROUTS - balsamic vinegar, breadcrumbs, parmesan

CRISPY ARTICHOKEs - lemon, herbs, aioli

SPICY ROASTED CAULIFLOWER - calabrian chili, lemon, wildflower honey, pine nuts

CHARRED BROCCOLINI - kale salsa verde, lemon zest, brioche migas

### **GREENS**

ITALIAN CHOPPED - chickpeas, pepperoni, olives, basil, pepperoncini, pecorino

CLASSIC CAESAR - reggiano, migas

BABY ARUGULA - pickled pepper, pistachio, lemon-parmesan vinaigrette

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## PIZZAS *choose 3 pizzas to be shared*

CLASSIC MARGHERITA - fresh mozzarella, tomato sauce, olive oil, sea salt, basil

ORGANIC SAUSAGE & FENNEL - fresh mozzarella, tomato sauce, fennel pollen

HOBBS PEPPERONI - fresh mozzarella, tomato sauce, parmesan

SPICY SALUMI & BURRATA - garlic, fresh mozzarella, whipped burrata, tomato sauce

SHAVED MUSHROOM - gruyère, onion, truffle, rosemary, parmesan cream, parsley

PROSCIUTTO & EGG - four cheese, sunny-side up egg, parmesan cream, chili flake

### **THIN & CRISPY TAVERN-STYLE PIZZAS**

SAUSAGE & PEPPERS - heritage pork, roast sweet peppers, tomato sauce, red onion

SPICY HOBBS PEPPERONI - pickled fresno peppers, mozzarella, tomato sauce

DOUBLE CHEESE - extra mozzarella, vacche rossa parmigiano reggiano, tomato sauce

**GLUTEN-FREE?** any pizza can be made with our potato & rice flour dough, made in an area that contains flour

## SWEETS *selection of today's fresh baked cookies*

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# RECEPTION

PRICED PER DOZEN // MINIMUM OF TWO DOZEN PER ORDER

## CANAPÉS *selection of house-made breads topped with:*

HAAS AVOCADO & CHIVES • SMOKED SALMON & HERB CREAM CHEESE  
LOCAL TRIPLE CREME CHEESE WITH FRUIT COMPOTE • MUSHROOMS & GRUYÈRE CHEESE  
HOUSEMADE BUTTER & FRENCH RADISH WITH SEA SALT • PROSCUITTO & GRAIN MUSTARD  
LOCAL BURRATA WITH TOMATO JAM • BRAISED SHORT RIB WITH HORSERADISH CREAM

## PASSED COLD APPETIZERS

AHI TUNA & WATERMELON TOSTADAS..... 26  
GUACAMOLE & CHARRED TOMATO SALSA TOSTADAS ..... 18  
MARINATED CORSICAN FETA - feta with greek olives & tomato conserva..... 20  
HERB SALAMI - point reyes toma & castelvetrano olives ..... 22  
MARINATED SWEET PEPPERS - stuffed with herb & garlic fresh cheese ..... 21

## PASSED HOT APPETIZERS

CHICKEN TINGA TOSTADAS ..... 24  
MAPLE-GLAZED BACON STEAK SKEWERS..... 28  
PRIME BEEF MEATBALLS - marinara, parmesan ..... 26  
CRISPY CHICKEN MEATBALLS - thai sweet chile glaze..... 26  
CHICKPEA FRITTERS - smoked paprika romesco, caper salsa verde ..... 22  
ROASTED MUSHROOMS - stuffed with spinach & parmesan ..... 26

## BIGGER BITES

BUTTERED MAINE LOBSTER ROLLS ..... 36  
GRILLED CHEESE - housemade sourdough with creamy tomato bisque shooters ..... 28  
PRIME BEEF or TURKEY BURGER SLIDERS ..... 31  
TWO BITE TACOS - grilled mahi-mahi, adobo chicken or roasted poblano chiles..... 34  
CRISPY HOUSEMADE BLUE CRAB RANGOON..... 29

## DESSERTS

MINI COOKIES..... 12  
BROWNIE OR BLONDIE BITES..... 12  
CHOCOLATE DIPPED CRISPY RICE TREAT SKEWERS ..... 11  
BUTTERSCOTCH CUSTARD SHOOTERS ..... 15  
VANILLA POT DE CREME WITH RASPBERRIES ..... 16

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# DRINKS

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COFFEE, HOT/ICED TEA & SOFT DRINKS INCLUDED IN ALL PACKAGES

*Inquire about special pricing to include seasonal  
& craft beer selections and upgraded wine options.*

## HOUSE WINE & BEER PACKAGE

*includes select beers & house wines*

TWO HOURS - 25 PER PERSON // THREE HOURS - 30 PER PERSON

## HOUSE POUR LIQUOR PACKAGE

*includes select beers, house wines & well drinks*

TWO HOURS - 28 PER PERSON // THREE HOURS - 38 PER PERSON

## PREMIUM POUR LIQUOR PACKAGE

*includes select premium spirits & hand-crafted cocktails*

TWO HOURS - 35 PER PERSON // THREE HOURS - 45 PER PERSON

## BRUNCH BEVERAGE PACKAGE

*includes mimosas (orange juice only),  
bloody marys (house vodka & skewered garnish),  
red & white wine - \$4 upcharge to add rosé*

TWO HOURS - 27 PER PERSON // THREE HOURS - 37 PER PERSON

## HOST BAR

ALCOHOLIC BEVERAGES WILL BE CHARGED ON A PER-DRINK BASIS.  
AVAILABLE BEVERAGES WILL BE AT THE DISCRETION OF THE HOST.

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# STELLA BARRA FAQs

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## **SPECIAL AMENITIES & ADDITIONAL SERVICES**

FLORAL DÉCOR // SPECIALTY LINENS // CUSTOMIZED CAKES & BAKED GOODS

Our Parties & Events Manager will gladly assist you with any special needs in regards to your party. Please note that some items may be an additional charge.

## **WHAT IS A FOOD & BEVERAGE MINIMUM?**

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved, the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as special linens, floral centerpieces and wedding cakes do not apply towards the minimums.

## **IS A DEPOSIT REQUIRED & IS IT REFUNDABLE IF I NEED TO CANCEL?**

Stella Barra requires a deposit of 25% of the food and beverage minimum. In the unfortunate event of cancellation, Stella Barra requires at least 72 hours advanced notice. For full buyouts/closedowns of the restaurant we require 60 days notice of cancellation. Cancellations within this time are subject to a forfeit of the deposit.

## **AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?**

All contracted groups are required to provide a guaranteed number of attendance 3 business days prior to the event. In the event of guest cancellations after the guarantee has been submitted, the host will be charged for the guaranteed number.

## **WHEN DO I SELECT THE MENU?**

Menu options must be submitted 2 weeks prior to an event. We have set menu options that are available, and can also help customize menus upon request. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

## **DO I NEED TO LEAVE A TIP?**

It is customary to provide a gratuity to the service staff. The amount of any gratuity is in the sole discretion of the guest and is NOT included in the price of this contract. There is a 3% event planner fee that is included in the contract. The service staff will appreciate your recognition of their work.