

STELLA BARRA™

PIZZERIA & WINE BAR



GROUP DINING

FOR ASSISTANCE PLANNING YOUR EVENT, CONTACT THE
SPECIAL EVENTS TEAM AT STELLABARRAPARTIES@LEYE.COM

PIZZA PARTY

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.

For assistance planning your event, Contact the Special Events Team at stellabarraparties@leye.com

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

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BRUNCH PIZZA

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

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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 tomas & 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

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

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.