

STELLA CATERERS
7 MONTAUK HWY BLUE POINT NEW YORK 11715
(631 363-7500) EMAIL: info@stellatrattoria.com

SILVER PACKAGE \$34.95 PP++ (Monday thru Thursday)
THREE COURSE FAMILY STYLE (PARTY LENGTH 2 1/2 HOURS)

SALAD
(family style)
MISTA
Mixed greens, cucumbers, olives, roasted peppers
CAESAR
Romaine hearts, garlic croutons, classic dressing and shaved pecorino

CHOICE OF ENTREE
(choice of three family style)

CHICKEN FRANCESE
Egg battered with a sautéed lemon white wine butter sauce

CHICKEN PARMIGIANA
Lightly breaded chicken breast made with fresh marinara sauce
topped with mozzarella cheese

CHICKEN MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze

VEAL MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze

EGGPLANT ROLLATINI
Stuffed with ricotta & mozzarella, topped with tomato sauce and mozzarella

PENNE A LA VODKA
Vodka meat sauce with cream, prosciutto, bacon and onions

INCLUDES
COFFEE, TEA, AND CAKE FOR THE OCCASION

Bar package 2 1/2 hours time frame from start of party
package #1 \$15 pp
house wine draft beers & soda
package #2 \$20 pp
house wine, beers soda & well drinks,
premium liqueur package add \$10 per person. all prices added are per person upgrades available.
ask manager

plus 8.625% NYS sales tax, 18% gratuity ~ 4% administrative fee
the administrative fee is for administration of the banquet, special function, or package. it is not a gratuity
or a tip and will not be distributed as gratuities or tips to the employees who
provided any service to the guests

STELLA CATERERS
7 MONTAUK HWY BLUE POINT NEW YORK 11715
(631 363-7500) EMAIL: info@stellatrattoria.com
GOLD PACKAGE \$44.95 PP++ (Monday thru Thursday)
THREE COURSE FAMILY STYLE (PARTY LENGTH 3 HOURS)

APPETIZER
(choice of two family style)
FRESH MOZZARELLA & TOMATOES
Fresh mozzarella. fresh tomatoes. fresh basil. evoo & balsamic
CAESAR
Romaine hearts, garlic croutons, classic dressing and shaved pecorino
CALAMARI FRITTI
Regular, lightly fried and served with marinara sauce
BAKED CLAMS OREGANATA
Whole little neck clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce

CHOICE OF ENTREE
(choice of four family style)
CHICKEN FRANCESE
Egg battered with a sautéed lemon white wine butter sauce
CHICKEN PARMIGIANA
Lightly breaded chicken breast made with fresh marinara sauce
topped with mozzarella cheese
CHICKEN MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze
VEAL PARMIGIANA
Lightly breaded veal made with fresh marinara sauce
topped with mozzarella cheese
VEAL MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze
EGGPLANT ROLLATINI
Stuffed with ricotta & mozzarella, topped with tomato sauce and mozzarella
PENNE A LA VODKA
Vodka meat sauce with cream, prosciutto, bacon and onions
PENNE CARINE
Sautéed with asparagus, chicken and roasted peppers, light red sauce
FRESH FISH OF THE DAY-\$5
CHATEAUBRIAND-\$5
Whole filet mignon grilled and roasted with fine herbs, served slice with béarnaise sauce

INCLUDES
COFFEE, TEA, AND CAKE FOR THE OCCASION

Bar package three hours time frame from start of party
package #1 \$15 pp house wine draft beers & soda
package #2 \$20 pp
house wine, beers soda & well drinks,
premium liqueur package add \$10 per person. all prices added are per person upgrades available.
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STELLA CATERERS
7 MONTAUK HWY BLUE POINT NEW YORK 11715
(631 363-7500) EMAIL: info@stellatrattoria.com

PLATINUM PACKAGE \$54.95 PP++ (Monday thru Thursday)
FOUR COURSE FAMILY STYLE (PARTY LENGTH 3 1/2 HOURS)

APPETIZER
(family style)
CALAMARI FRITTI
Regular, lightly fried and served with marinara sauce
BAKED CLAMS OREGANATA
Whole little neck clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce

PASTA
(Family style)
PENNE A LA VODKA
Vodka meat sauce with cream, prosciutto, bacon and onions
RIGATONI DI SPAGO
Chicken with garlic, fresh mozzarella, spinach and sun dried tomatoes

CHOICE OF ENTREE
(choice of four family style)
CHICKEN FRANCESE
Egg battered with a sautéed lemon white wine butter sauce
CHICKEN PARMIGIANA
Lightly breaded chicken breast made with fresh marinara sauce
topped with mozzarella cheese
CHICKEN MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze
VEAL SORENTINO
Sautéed, prosciutto, eggplant, mozzarella and demi glaze
VEAL MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze
EGGPLANT ROLLATINI
Stuffed with ricotta & mozzarella, topped with tomato sauce and mozzarella
FRESH FISH OF THE DAY-\$5
CHATEAUBRIAND-\$5
Whole filet mignon grilled and roasted with fine herbs, served slice with béarnaise sauce

INCLUDES
COFFEE, TEA, AND CAKE FOR THE OCCASION

Bar package 3 1/2 hours time frame from start of party
package #1 \$20 pp
house wine draft beers & soda
package #2 \$25 pp
house wine, beers soda & well drinks,
premium liqueur package add \$10 per person. all prices added are per person upgrades available.
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STELLA CATERERS
7 MONTAUK HWY BLUE POINT NEW YORK 11715
(631 363-7500) EMAIL: info@stellatrattoria.com
SILVER PACKAGE \$65.00 PP++ (Friday, Saturday & Sunday)
THREE COURSE FAMILY STYLE (PARTY LENGTH 3 HOURS)

SALAD
(family style choice of two)
MISTA
Mixed greens, cucumbers, olives, roasted peppers
CAESAR
Romaine hearts, garlic croutons, classic dressing and shaved pecorino
ARUGULA/SPINACH
Mixed arugula and spinach, fresh tomatoes, shaved parmigiano, lemon truffle vinaigrette

CHOICE OF ENTREE
(choice of three family style)
CHICKEN FRANCESE
Egg battered with a sautéed lemon white wine butter sauce
CHICKEN PARMIGIANA
Lightly breaded chicken breast made with fresh marinara sauce
topped with mozzarella cheese
CHICKEN MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze
VEAL MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze
EGGPLANT ROLLATINI
Stuffed with ricotta & mozzarella, topped with tomato sauce and mozzarella
PENNE A LA VODKA
Vodka meat sauce with cream, prosciutto, bacon and onions
RIGATONI DI SPAGO
Chicken with garlic, fresh mozzarella, spinach and sun dried tomatoes
FRESH FISH OF THE DAY-\$5
CHATEAUBRIAND-\$5
Whole filet mignon grilled and roasted with fine herbs, served slice with béarnaise sauce

INCLUDES
COFFEE, TEA, AND CAKE FOR THE OCCASION

INCLUDES
house wine, beers, soda, three hours time frame from start of party
premium liqueur package add \$15 per person. all prices added are per person upgrades available.
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STELLA CATERERS
7 MONTAUK HWY BLUE POINT NEW YORK 11715
(631 363-7500) EMAIL: info@stellatrattoria.com
GOLD PACKAGE \$75.00 PP++ (Friday, Saturday & Sunday)
THREE COURSE FAMILY STYLE (PARTY LENGTH 3 HOURS)

APPETIZER
(choice of three family style)
FRESH MOZZARELLA & TOMATOES
Fresh mozzarella. fresh tomatoes. fresh basil. evoo & balsamic
CAESAR
Romaine hearts, garlic croutons, classic dressing and shaved pecorino
CALAMARI FRITTI
Lightly fried and served with marinara sauce
BAKED CLAMS OREGANATA
Whole little neck clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce
MOZZARELLA IN CARROZZA
Fresh mozzarella, basil, roasted peppers, sandwiched, breaded
baked and topped with a fresh tomato basil garlic sauce

CHOICE OF ENTREE
(choice of four family style)
CHICKEN FRANCESE
Egg battered with a sautéed lemon white wine butter sauce
CHICKEN PARMIGIANA
Lightly breaded chicken breast made with fresh marinara sauce
topped with mozzarella cheese
CHICKEN MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze
VEAL MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze
EGGPLANT ROLLATINI
Stuffed with ricotta & mozzarella, topped with tomato sauce and mozzarella
PENNE A LA VODKA
Vodka meat sauce with cream, prosciutto, bacon and onions
RIGATONI DI SPAGO
Chicken with garlic, fresh mozzarella, spinach and sun dried tomatoes
FRESH FISH OF THE DAY-\$5
CHATEAUBRIAND-\$5
Whole filet mignon grilled and roasted with fine herbs, served slice with béarnaise sauce

INCLUDES
COFFEE, TEA, AND CAKE FOR THE OCCASION

INCLUDES
house wine, beers, soda, three hours time frame from start of party
premium liqueur package add \$15 per person. all prices added are per person upgrades available.
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STELLA CATERERS
7 MONTAUK HWY BLUE POINT NEW YORK 11715
(631 363-7500) EMAIL: info@stellatrattoria.com
PLATINUM PACKAGE \$90.00 PP++ (Friday, Saturday & Sunday)
FOUR COURSE FAMILY STYLE (PARTY LENGTH 4 HOURS

APPETIZER
(choice of three family style)
FRESH MOZZARELLA & TOMATOES
Fresh mozzarella. fresh tomatoes. fresh basil. evoo & balsamic
CAESAR
Romaine hearts, garlic croutons, classic dressing and shaved pecorino
CALAMARI FRITTI
Lightly fried and served with marinara sauce
BAKED CLAMS OREGANATA
Whole little neck clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce
MOZZARELLA IN CARROZZA
Fresh mozzarella, basil, roasted peppers, sandwiched, breaded
baked and topped with a fresh tomato basil garlic sauce

PASTA
(Family style)
PENNE A LA VODKA
Vodka meat sauce with cream, prosciutto, bacon and onions
RIGATONI DI SPAGO
Chicken with garlic, fresh mozzarella, spinach and sun dried tomatoes

CHOICE OF ENTREE
(choice of four family style)
CHICKEN FRANCESE
Egg battered with a sautéed lemon white wine butter sauce
CHICKEN MAMA
Sautéed chicken breast with spinach and topped with mozzarella
CHICKEN MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze
VEAL MARSALA
Shitake mushroom, rendered with rich marsala wine and demi glaze
VEAL ZINGARA
Roasted peppers, prosciutto, mushrooms and artichoke hearts accented with our demi glaze
EGGPLANT ROLLATINI
Stuffed with ricotta & mozzarella, topped with tomato sauce and mozzarella
SHRIMP STELLA
Garlic white wine sauce, roasted peppers and mozzarella served on a bed of spinach
FRESH FISH OF THE DAY-\$5
CHATEAUBRIAND-\$5
Whole filet mignon grilled and roasted with fine herbs, served slice with béarnaise sauce

INCLUDES
COFFEE, TEA, AND CAKE FOR THE OCCASION

INCLUDES
house wine, beers, soda, and well drinks four hours time frame from start of party
premium liqueur package add \$25 per person. all prices added are per person upgrades available. ask manager
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