



**No Matter What Type of Event you may be Hosting,
La Stalla Catering is the Right Choice**

Celebrations are meant to be flavorful. Let La Stalla Catering cater your next event! We deliver deliciousness, anywhere, anytime! We have you covered from meal delivery to equipment rentals, set up, serving and clean up. (Chafing dish rentals available). We make planning your next event effortless! We'll do all the work, just sit back, relax and enjoy the party! Our professional staff will cater to your every whim with as little or as much assistance as you desire. Just call our Event Specialists for your next special occasion. We provide catering services for pick up, drop off and set up, or full-service catering for events such as:

- Weddings
- Anniversaries
- Mitzvahs
- Birthdays
- Christenings
- Communion
- Confirmations
- Bridal and Baby Showers
- Graduation
- Rehearsal Dinners
- Holiday Parties
- Corporate Events
- Retirement Parties
- Fundraisers and Charity Galas
- Funerals and Memorials

Large or Small, we cater with care in your home, office or any on-site venue of your choice. We are preferred catering partners at these fine local venues:

- Rose Bank Winery • Hopewell Valley Vineyards
- Villa Milagro Vineyards • Rafters at Newtown
- Bowman's Hill Wildflower Preserve • The Barn at Forestville

Please contact our Catering and Event Specialist at

267.759.6611

LaStallaCatering@gmail.com

Ordering Amounts

Half Tray Serves 8-12 ppl

Full Tray Serves 12-20 ppl

Deep Tray Serves 20-25 ppl

www.LaStallaMarket.com

www.LaStallaRestaurant.com

Appetizers

	1/2 Tray	Full Tray
Asparagi Rollatini Tender asparagus wrapped with prosciutto & fontina cheese topped with bread crumbs & baked in a white wine butter sauce	\$60.00	\$115.00
Arancini Crispy rice balls stuffed with meat sauce & lightly fried, served with chipotle aioli	\$50.00	\$95.00
Arancina Di Funghi Rice balls with wild mushrooms, parmigiana Reggiano and scented with white wine truffle oil and breaded, served with tomato cream sauce	\$3.00/piece	
Clams Casino Tangy littleneck clams seasoned & stuffed with red pepper, onion, & bacon, drizzled with lemon & white wine	\$60.00	\$95.00
Cozze Rosse O Blanche Mussels sautéed with garlic in a white wine lemon or marinara sauce	\$60.00	\$115.00
Gamberi al Forno Large shrimp baked with mozzarella in a white wine garlic sauce	\$70.00	\$135.00
Mozzarella en Carozza Pan-fried breaded mozzarella served in a light marinara sauce with capers	\$60.00	\$115.00
Bruschetta Caprese Crostini bread topped with fresh mozzarella cheese and chopped seasoned tomato & onion	\$30.00	\$55.00
Antipasto Rustico Assorted Italian meats & cheese	\$70.00	\$135.00
La Stalla Toscano Assorted roasted vegetables & cheese	\$50.00	\$95.00
Cheese Platter Imported & domestic cheeses served with a slice of balsamic reduction	\$50.00	\$95.00
Crudite Platter Medley of fresh, crisp vegetables served with homemade dipping sauce	\$40.00	\$75.00
Jumbo Shrimp Cocktail served with Cocktail Sauce and Lemons	25 pc \$100.00	50pc \$200.00
Antipasto skewer Salami, tomato & mozzarella served on a skewer	\$2.75/piece	
Roman Artichokes Garlic seasoned & stuffed with breadcrumbs	\$2.00/piece	
Bocconcini Tomato Skewers Mini fresh mozzarella & grape tomato skewer	\$1.50/piece	
Chicken Skewer Grilled chicken with a Mediterranean seasoning served on a skewer	\$2.75/piece	
Crostini e Caponata Crostini bread topped with chopped eggplant, tomatoes, capers, olives, & onions	\$1.75/piece	
Fruit & Cheese Skewer Fresh assorted fruit & cheese served on a skewer	\$2.50/piece	
Prosciutto & Melone Fresh melon wrapped with prosciutto	\$2.75/piece	
Potato Croquettes Crispy croquette with a creamy mashed potato center & fresh mozzarella	\$1.50/piece	
Crab cakes Traditional crab cake made with crabmeat, breadcrumbs & seasoning	\$3.50/piece	
Smoked Salmon Tart Puff pastry stuffed with cream cheese & smoked salmon, oven baked	\$2.50/piece	
Clams Casino Littleneck clams seasoned & stuffed with red peppers, onion & bacon, drizzled with lemon & white wine	\$2.50/piece	
Bacon-Wrapped scallops Oven-baked & topped with a peach bourbon glaze	\$3.00/piece	
Fresh Mushrooms Topped with Crab Meat in a garlic white wine Sauce	\$4.00/piece	
Bourbon Shrimp Wrapped with bacon broiled and topped with BBQ bourbon sauce	\$4.00/piece	
Shrimp cocktail served with cocktail sauce	\$4.00/piece	
Dijon Crusted Lollipop Lamb Chops	\$5.00/piece	
Coconut Shrimp	\$4.00/piece	
Chicken Fingers Served with French fries	\$2.50/piece	
Mozzarella Sticks Served with a side of marinara	\$2.50/piece	
Fried Ravioli Served with a side of Marinara	\$2.00/piece	

All prices subject to applicable sales tax

Pasta

	1/2 Tray	Full Tray	Deep Tray
Black Truffle Sacchetti Tiny pasta purses stuffed with ricotta & black truffle mushrooms in a roasted almond & sage butter sauce	\$70.00	\$135.00	\$165.00
Fusilli Pesto A traditional fresh pesto sauce with a touch of cream	\$50.00	\$95.00	\$125.00
Penne A' Matriciana Grape tomatoes, pancetta, onions & seasonings in a red wine Pomodoro sauce	\$50.00	\$95.00	\$125.00
Penne Arrabbiatta Garlic, hot peppers, fresh tomato & basil with a splash of white wine sauce	\$50.00	\$95.00	\$125.00
Rigatoni Carbonara Bacon & Caramelized sweet onions in an egg cream sauce with parmigiana cheese	\$50.00	\$95.00	\$125.00
Linguine con Vongole Fresh clams sautéed with garlic in a white wine or Pomodoro sauce	\$60.00	\$115.00	\$145.00
Gnocchi Sorrento Potato dumplings topped with tomato sauce & melted mozzarella	\$50.00	\$95.00	\$125.00
Ravioli al Pomodoro Cheese ravioli in a traditional tomato sauce	\$50.00	\$95.00	\$125.00
Fettucine Alfredo Fresh egg fettuccini tossed in a traditional alfredo cream sauce	\$50.00	\$95.00	\$125.00
Pasta Di Marco Fresh fusilli calabresi sautéed with veal cubes, aromatic herbs, wild mushrooms in a red wine demi sauce, drizzled with truffle oil & shaved parmesan	\$70.00	\$135.00	\$165.00
Farfalle e Gamberi Bowtie pasta with shrimp, grape tomatoes & garlic in a blush Pomodoro sauce	\$70.00	\$135.00	\$165.00
Penne allaodka Penne tossed with a creamy pink vodka sauce, prosciutto & red onions	\$50.00	\$95.00	\$125.00
Penne Siciliana Penne Sautéed with eggplant, cherry tomatoes, Kalamata olives, capers & fresh mozzarella tossed in a fresh Pomodoro sauce	\$50.00	\$95.00	
Cavatelli e Broccoli Cavatelli sautéed with roasted garlic, white wine & chopped broccoli	\$50.00	\$95.00	\$125.00
Tortellini Bolognese Meat stuffed tortellini pasta topped with our rich flavored meat sauce	\$50.00	\$95.00	\$125.00
Rigatoni Pomodoro Rigatoni tossed with fresh tomatoes, basil, garlic, & seasonings	\$50.00	\$95.00	\$125.00
Penne Boscaiola Prosciutto, peas, onions, & mushrooms tossed in a Bolognese cream sauce	\$50.00	\$95.00	\$125.00
Farfalle e Funghi Bowtie pasta tossed with a medley of assorted mushrooms in a cognac cream sauce	\$50.00	\$95.00	\$125.00

Specialita della Stalla

	1/2 Tray	Full Tray
Melenzane al Forno Homemade eggplant parmigiana stuffed with mozzarella & topped with Pomodoro sauce	\$50.00	\$95.00
Baked Ziti Tossed with ricotta & tomato sauce, then topped with melted mozzarella	\$60.00	\$115.00
Lasagna Quattro Formaggi Lasagna Baked with four cheeses & topped with our homemade tomato sauce	\$60.00	\$115.00
Lasagna Tradizionale Traditional meat lasagna	\$60.00	\$115.00
Manicotti La Stalla Rolled pasta stuffed with creamy ricotta & topped with fresh tomato sauce	\$50.00	\$95.00
Eggplant Rollatini Thin slices of eggplant stuffed & baked with ricotta cheese & prosciutto, topped with marinara sauce & Romano cheese	\$60.00	\$115.00

Pesce

	1/2 Tray	Full Tray	Deep Tray
Gamberi La Stalla Jumbo Shrimp sautéed with garlic, parsley, lemon in a white wine sauce or fra diavolo spicy marinara	\$70.00	\$135.00	\$165.00
Salmone Casalingo Salmon filet seasoned with bread crumbs, baked in white wine & lemon caper broth	\$70.00	\$135.00	\$165.00
Tilapia Francese Fresh tilapia dipped in seasoned eggs & sautéed in a lemon wine sauce	\$60.00	\$115.00	\$145.00
Gamberi alla Griglia Grilled shrimp with a Mediterranean seasoning served over a bed of a sautéed spinach	\$70.00	\$135.00	\$165.00

Vitello Et Pollo Classico

	\$70.00 for a Half Tray	\$135.00 for Full Tray	\$165.00 for Deep Tray
Veal	\$70.00 for a Half Tray	\$135.00 for Full Tray	\$165.00 for Deep Tray
Chicken	\$55.00 for Half Tray	\$105.00 for Full Tray	\$135.00 for Deep Tray
Francese Dipped in seasoned eggs & sautéed in a white in a lemon sauce			
Piccata Sautéed in a simple lemon white wine sauce			
Marsala Sautéed with mushrooms in a marsala wine sauce			
Milanese Breaded, Pan-fried & served with fresh arugula & tomato bruschetta			
Parmigiana Breaded, Pan-Fried & topped with mozzarella & tomato sauce			
Fico Sautéed with figs and porcini mushrooms in a cognac cream sauce			
Dolce Vita Chicken Breast topped with eggplant, prosciutto and mozzarella with sun-dried tomatoes in a tomato sauce			
Chicken Sautéed with Shrimp asparagus and artichoke bottoms in a champagne cream sauce			
Mimosa Sautéed with broccoli rabe, Portobello mushrooms and roasted peppers in a garlic white wine sauce, topped with melted sharp provolone cheese			
Frangelica sautéed with porcini mushrooms and hazelnuts in a Frangelica cream sauce			

Vitello Et Pollo Speciale

	\$75.00 for Half Tray	\$145.00 for Full Tray
Veal	\$75.00 for Half Tray	\$145.00 for Full Tray
Chicken	\$60.00 for Half Tray	\$115.00 for Full Tray
Saltimbocca alla Romano Topped with spinach, prosciutto, sage & fontina cheese, in a sherry wine sauce		
Pulcinella Topped with roasted red peppers, asparagus, fresh basil & mozzarella cheese, baked in a white wine blush sauce		
Monte Rosa Topped with spinach & mozzarella, baked in a pink cream sauce		
Sorrentino Topped with eggplant, prosciutto & mozzarella, baked in a white wine blush sauce		
Rosemarino Topped with roasted peppers, fresh mozzarella in a white wine rosemary sauce, drizzled with balsamic		
La Stalla Chefs special recipe		
Pollo Scarpariello Pan-Fried bone-in chicken tossed with wild herbs, white wine & lemon juice, then baked in the oven		

La Stalla Roasted Specialities

	1/2 Tray	Full Tray
Roasted Pork Oven-Roasted pork loin with wild herbs, served in a natural au jus with caramelized onions	\$55.00	\$105.00
Sausage & Broccoli Rabe Chargrilled homemade Italian sausage tossed with sautéed broccoli rabe	\$50.00	\$95.00
Sausage & Peppers Chargrilled homemade Italian sausage tossed with sautéed peppers & onions in fresh tomato sauce	\$50.00	\$95.00
Meatballs Homemade meatballs tossed in fresh tomato sauce	\$50.00	\$95.00
Baby back ribs Oven roasted with spices & seasonings, then topped with a tangy barbeque glaze		\$MP
American Lamb Chops Grilled to perfection then finished with extra virgin olive oil & lemon over a bed of broccoli rabe	\$120.00	\$200.00
Veal & peppers Veal cubes braised with onions & peppers, tossed in our homemade marinara sauce	\$65.00	\$175.00
Prime Rib Wild herb crusted, slowly oven-roasted & served with a rosemary garlic demi-glaze reduction		\$MP
Filet Tenderloin Cooked to perfection in a red-wine demi-glaze		\$MP

Insalata

	Small	Large
Insalata Gorgonzola Romaine lettuce, Green peppers, radishes, cucumbers and crumbled gorgonzola cheese, tossed in a red wine vinaigrette	\$30.00	\$55.00
La Stalla Antipasto di Casa Fresh spring mix greens with kalamata olives, sharp provolone, salami and pepperoncini tossed in a red wine vinaigrette	\$40.00	\$75.00
Insalata di Cesare Traditional Caesar salad with toasted croutons	\$30.00	\$55.00
Insalata di Arance alla Siciliana Spring mix & orange slices, drizzled with citrus & extra virgin olive oil dressing	\$30.00	\$55.00
Arugula Casareccia Fresh arugula with grape tomatoes, fresh mozzarella, shaved fennel, chopped roasted red peppers tossed with our homemade balsamic reduction	\$40.00	\$75.00
String Bean Salad String beans, roasted peppers, red onions, grape tomatoes, Kalamata olives and balsamic vinegar	\$40.00	\$75.00
Beet Salad With pistachios and crumbled bleu cheese in a raspberry vinaigrette over mixed greens	\$40.00	\$70.00
Citron Salad Radiccio, fresh fennel, grape tomatoes, cucumbers, ruby red grapefruit wedges and baby arugula tossed with extra virgin olive oil and aged sherry vinegar	MP	MP
Long Stem Artichokes & Crab Meat Salad Tossed with fresh squeezed lemon, extra virgin olive oil, very light Bermuda onions, sliced cucumbers, salt, pepper, and fresh mint.		\$150.00

La Stalla Hot Buffet

Minimum 10 ppl, \$14.99 p.p.

Your package includes: Choice of (1) Pasta, (1) Entrée, (1) Vegetable or Salad & Fresh Baked Bread

Pasta

- Penne Vodka
- Cavatelli & Broccoli

Vegetarian

- Eggplant parmigiana
- Baked Ziti
- Rigatoni Pomodoro

Entrée

Chicken

- Marsala
- Parmigiana
- Francaise

Beef

- Meatballs
- Sliced Roast Beef w/ Gravy
- Filet tips w/ mushrooms (+\$4 per person)

Pork

- Sausage & peppers

Seafood

- (** please note: \$2.00 extra per person)
- Shrimp parmigiana
- Shrimp scampi
- Grilled salmon

Vegetables/ Salads

- Roasted potatoes
- insalata di Caesar

- House salad
- Grilled vegetables

**All hot packages will be set up and include paper ware, utensils and condiments

La Stalla Sandwich Package

Minimum 8 ppl \$12.95 p.p.

Choose 5 of our signature sandwiches or wraps. Also includes your choice of pasta salad, house or Caesar salad and a cookie tray.

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Signature Sandwiches

The La Stalla Signature Italian pepper ham, soppressata, fresh mozzarella, prosciutto di parma & roasted peppers drizzled with balsamic glaze	\$11.95
The Americana Imported ham, turkey, roast beef, cheddar cheese, lettuce, tomato & choice of mayo or mustard	\$11.95
The Roast Beef Newtown Homemade roast beef, cheddar cheese, hot cherry peppers, lettuce, tomato & mayo	\$11.95
The Eiffel Tower Imported ham, imported brie cheese, olive tapenade, mixed greens & whole grain mustard	\$10.95
The La Rupe Crispy or grilled chicken, prosciutto di parma, broccoli rabe, parmigiana & extra virgin olive oil	\$11.95
The Eggplant Special Sicilian eggplant, fresh mozzarella, sundried tomatoes & balsamic reduction	\$10.95
The Sycamore Street Prosciutto di parma, fresh mozzarella, oven-roasted tomatoes & balsamic glaze	\$11.95
The Primavera Assorted grilled vegetable medley, feta cheese, avocado & raspberry vinaigrette	\$10.95
The Boss Breaded chicken cutlet, fresh mozzarella & signature vodka sauce on toasted garlic bread	\$10.95
The Frank Sinatra Imported ham, genoa salami, picante provolone, lettuce, tomato, extra virgin olive oil & red wine vinegar	\$10.95
The Corleone Fried Sicilian eggplant, picante soppressata, arugula, fresh mozzarella & basil pesto	\$10.95
The Calabria Imported porchetta, broccoli rabe, hot cheery peppers & melted provolone	\$10.95
The Emilia Imported Mortadella di bologna, imported Swiss, baby arugula & whole grain mustard	\$10.95
The Frosinone Prosciutto di parma, mortadella, soppressata, broccoli rabe & provolone	\$11.95
The La Romana Prosciutto di parma, imported gorgonzola, fig spread, chopped walnuts & fresh arugula	\$10.95
The Chicken Bruschetta Grilled or crispy chicken, tomato, arugula, fresh mozzarella & basil pesto	\$10.95
The Italian Cubano Roast Pork, imported ham, hot cheery peppers, provolone & mustard	\$10.95
The Mozzarella Caprese Fresh Mozzarella, plum tomatoes, roasted peppers, basil pesto, extra virgin olive oil & balsamic	\$9.95
The Pollo Italiano Grilled or Crispy chicken, roasted peppers, fresh mozzarella, & balsamic glaze	\$10.95
The Joe Pesci Italian tonnino tuna, bel paese cheese, roasted peppers & tomatoes	\$11.95
The Pizza Imported prosciutto cotto, imported gorgonzola cheese, artichoke hearts, extra virgin olive oil & fresh lemon juice	\$10.95

Wraps Et Paninis

Balsamic Chicken Wrap Chicken tenders, peppers & fresh mozzarella tossed in a balsamic reduction	\$8.95
Buffalo Chicken wrap Chicken tenders, spicy buffalo sauce, blue cheese, lettuce & tomato	\$8.95
Chicken Caesar Wrap Crispy or grilled chicken, Romaine lettuce, parmigiana reggiano cheese, & Cesar dressing	\$8.95
Chicken salad wrap Chicken salad, cucumber, red cabbage, tomato & romaine lettuce	\$8.95
Healthy Heart Wrap Sliced Smokey turkey, arugula, & bleu cheese crumbles tossed in a raspberry vinaigrette	\$8.95
Turkey BLT Wrap Cracked pepper turkey, bacon, lettuce & tomato tossed in Russian dressing	\$8.95
Tuscan Wrap Prosciutto, fresh mozzarella, ham cappy & provolone cheese tossed in a basil pesto sauce	\$8.95
Honey Mustard Chicken Wrap Chicken tenders & fresh mozzarella tossed in honey mustard dressing	\$8.95
Asiago Chicken Panini Grilled Chicken, asiago cheese & roasted red peppers with a chipotle mayo spread	\$9.95
Porchetta Panini Porchetta & fontina cheese with fresh arugula	\$9.95
Eggplant Parmigiana Panini Sliced eggplant, mozzarella & fresh tomato sauce	\$9.95
The Daniela Panini Prosciutto, ham, salami, mozzarella & provolone	\$9.95
Vegetable Contadina Panini Mixed vegetables, mozzarella & balsamic reduction	\$8.95

Box Lunches

Box lunches Now Available!
\$15.00 each plus 6% tax

Includes:

- Choice of Sandwich on Kaiser Roll or Wrap
- Bag of chips
- Small Pasta or Potato Salad
- Choice of Specialty Soda or Bottled Water
- Chocolate Chip Cookie

Great for outings, business meetings, picnics, grab and go Take one today! Large orders require advance notice. We Deliver!!

Additional Specialty Items

Prosciutto Breads	\$12.99 each
Rice Balls & Potato Croquets	\$7.99 lb.
Meatballs	\$9.99 lb.
Honey Mustard Chicken	\$11.99 lb.
Pasta Bruschetta Salad	\$8.99 lb.
Tortellini Pesto Salad	\$9.99 lb.
Tuscan Chicken Salad	\$10.99 lb.
Mediterranean Orzo	\$10.99 lb.
Broccoli Rabe	\$10.99 lb.
Beet & Kale Salad	\$9.99 lb.

** please call for our daily specialty salads & soup specials

Sides

	1/2 Tray	Full Tray	Deep Tray
Broccoli rabe	\$45.00	\$85.00	
Potato Croquettes	\$40.00	\$75.00	
Roasted Potatoes	\$25.00	\$45.00	
Assorted Roasted Vegetables	\$45.00	\$75.00	\$90.00
Grilled Asparagus	\$60.00	\$110.00	
Sautéed Spinach with Garlic and Oil	\$45.00	\$75.00	
Broccoli in Garlic and Oil	\$50.00	\$80.00	
Baby Green Beans with Almonds	\$45.00	\$85.00	

Desserts

Cannoli	Small \$2.00	large \$4.00
Chocolate Cannoli	small \$2.00	large \$4.00
Party Cannoli – Jumbo Cannoli shell stuffed with 50 small cannoli		\$100.00
Sfogliatella	small \$2.00	large 4.00
Italian Rainbow Cookies:	Small Tray \$40.00	Large Tray \$75.00
Assorted Petit Fours and Mini Italian Pastries		\$2.50 each
Individual Tiramisu	\$5.95 each	Half Tray \$40.00
Cheesecake Cones:		\$2.00 each

Full Viennese Pastry Table: \$15.00 p.p.-(min 40 ppl)

Assorted Mini French and Italian Pastries, Italian Cookies and Assorted Whole Cakes

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LOCAL
POSTAL CUSTOMER



LA STALLA

Catering

La Stalla Family Style Italian Kitchen
18 Swamp Rd. Newtown, PA 18940
(215)-579-8301

La Stalla Italian Market
186 N. Sycamore Street Newtown, PA 18940
(267)-759-6611

FREE Delivery to Newtown