

## 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
- Birthdays
- Mitzvahs
- Communion
- Christenings
- Bridal and Baby Showers
- Confirmations
- Rehearsal Dinners
- Graduation
- Corporate Events
- 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 • Rafter's at Newtown  
Bowman's Hill Wildflower Preserve



**Ordering Amounts**  
Half Tray Serves 8-12 ppl  
Full Tray Serves 16-20 ppl  
\*\* gluten free options available

Please contact our Catering and Event Specialist at

**267.759.6611**  
**LaStallaMarket@gmail.com**

www.LaStallaMarket.com      www.LaStallaRestaurant.com

## Appetizers

	1/2 Tray	Full Tray
<b>Asparagus Rollatini</b>	\$65.00	\$120.00
Tender asparagus wrapped with prosciutto & fontina cheese topped with bread crumbs & baked in a white wine butter sauce		
<b>Arancini</b>	\$55.00	\$95.00
Crispy rice balls stuffed with meat sauce & lightly fried, served with marinara		
<b>Chicken Fingers</b>	\$55.00	\$105.00
Served with french fries		
<b>Clams Casino</b>	\$65.00	\$120.00
Tangy littleneck clams seasoned & stuffed with red pepper, onion, & bacon, drizzled with lemon & white wine		
<b>Cozze Rosse O Blanche</b>	\$65.00	\$120.00
Mussels sautéed with garlic in a white wine lemon or marinara sauce		
<b>Mozzarella en Carrozza</b>	\$60.00	\$115.00
Pan-fried breaded mozzarella served in a light marinara sauce with capers		
<b>Bruschetta Caprese</b>	\$30.00	\$55.00
Crostini bread topped with fresh mozzarella cheese and chopped seasoned tomato & onion		
<b>Antipasto Rustico</b>	\$75.00	\$140.00
Assorted Italian meats & cheese		
<b>La Stalla Toscano</b>	\$50.00	\$95.00
Assorted roasted vegetables & cheese		
<b>Cheese Platter</b>	\$50.00	\$95.00
Imported & domestic cheeses		
<b>Crudite Platter</b>	\$40.00	\$75.00
Medley of fresh, crisp vegetables served with homemade dipping sauce		
<b>Jumbo Shrimp U15 served with Cocktail Sauce</b>	30 pc \$75.00	60 pc \$140.00
	12 pc Min.	
<b>Antipasto skewer</b>	Salami, tomato & mozzarella served on a skewer	\$2.75/piece
<b>Roman Artichokes</b>	Garlic seasoned & stuffed with breadcrumbs	\$2.00/piece
<b>Bocconcini Tomato Skewers</b>	Mini fresh mozzarella & grape tomato skewer	\$1.50/piece
<b>Crostini e Caponata</b>		\$1.75/piece
Crostini bread topped with chopped eggplant, tomatoes, capers, olives, & onions		
<b>Fruit &amp; Cheese Skewer</b>	Fresh assorted fruit & cheese served on a skewer	\$2.50/piece
<b>Prosciutto &amp; Melone</b>	Fresh melon wrapped with prosciutto	\$2.75/piece
<b>Crab cakes</b>	Traditional crab cake made with crabmeat, breadcrumbs & seasoning	\$3.50/piece
<b>Bacon-Wrapped scallops</b>	Oven-baked & topped with a peach bourbon glaze	\$3.00/piece
<b>Fresh Mushrooms</b>	Topped with Crab Meat in a garlic white wine Sauce	\$4.00/piece
<b>Bourbon Shrimp</b>		\$4.00/piece
Wrapped with bacon broiled and topped with BBQ bourbon sauce		
<b>Dijon Crusted Lollipop Lamb Chops</b>		\$5.00/piece
<b>Coconut Shrimp</b>		\$4.00/piece
<b>Mozzarella Sticks</b>	Served with a side of marinara	\$2.50/piece
<b>Fried Ravioli</b>	Served with a side of Marinara	\$2.00/piece

## Pasta

	1/2 Tray	Full Tray
<b>Black Truffle Sacchetti</b>	\$75.00	\$140.00
Pasta purses stuffed with ricotta & black truffle mushrooms in a roasted almond & sage butter sauce		
<b>Fusilli Pesto</b>	\$55.00	\$105.00
A traditional fresh pesto sauce with a touch of cream		
<b>Penne A' Matriciana</b>	\$55.00	\$105.00
Grape tomatoes, pancetta, onions & seasonings in a red wine pomodoro sauce		
<b>Penne Arrabbiata</b>	\$55.00	\$105.00
Garlic, hot peppers, fresh tomato & basil with a splash of white wine sauce		
<b>Rigatoni Carbonara</b>	\$55.00	\$105.00
Bacon & Caramelized sweet onions in an egg cream sauce with parmigiana cheese		
<b>Linguine con Vongole</b>	\$65.00	\$120.00
Fresh clams sautéed with garlic in a white wine or pomodoro sauce		
<b>Gnocchi Sorrento</b>	\$55.00	\$105.00
Potato dumplings topped with tomato sauce & melted mozzarella		
<b>Pasta Di Marco</b>	\$75.00	\$140.00
Fresh fusilli calabresi sautéed with veal cubes, aromatic herbs, wild mushrooms in a red wine demi sauce, drizzled with truffle oil & shaved parmigiana		
<b>Penne alla Vodka</b>	\$55.00	\$105.00
Penne tossed with a creamy pink vodka sauce, prosciutto & red onions		
<b>Penne Siciliana</b>	\$55.00	\$105.00
Penne Sautéed with eggplant, cherry tomatoes, Kalamata olives, capers & fresh mozzarella tossed in a fresh pomodoro sauce		
<b>Cavatelli e Broccoli</b>	\$55.00	\$105.00
Cavatelli sautéed with roasted garlic, white wine & chopped broccoli		
<b>Tortellini Bolognese</b>	\$55.00	\$105.00
Meat stuffed tortellini pasta topped with our rich flavored meat sauce		
<b>Rigatoni Pomodoro</b>	\$55.00	\$105.00
Rigatoni tossed with fresh tomatoes, basil, garlic, & seasonings		
<b>Penne Boscaiola</b>	\$55.00	\$105.00
Prosciutto, peas, onions, & mushrooms tossed in a Bolognese cream sauce		

## Specialita della Stalla

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

All prices subject to applicable sales tax

## Pesce

	1/2 Tray	Full Tray
<b>Gamberi La Stalla</b>	\$80.00	\$150.00
Jumbo Shrimp sautéed with garlic, parsley, lemon in a white wine sauce or fra diavolo spicy marinara		
<b>Salmon Casalingo</b>	\$80.00	\$150.00
Salmon filet seasoned with bread crumbs, baked in white wine & lemon caper broth		
<b>Gamberi alla Griglia</b>	\$80.00	\$150.00
Grilled shrimp with a Mediterranean seasoning served over a bed of a sautéed spinach		
<b>Cod Oreganato</b>	MP	MP
Breadcrumbs, fresh garlic, parsley & a lemon wine sauce		

## Vitello Et Pollo Classico

<b>Veal</b>	\$85.00 for Half Tray	\$160.00 for Full Tray
<b>Chicken</b>	\$70.00 for Half Tray	\$130.00 for Full Tray
<b>Francese</b> Dipped in seasoned eggs & sautéed in a white wine lemon sauce		
<b>Piccata</b> Sautéed in a simple lemon white wine sauce		
<b>Marsala</b> Sautéed with mushrooms in a marsala wine sauce		
<b>Milanese</b> Breaded, Pan-fried & served with fresh arugula & tomato bruschetta		
<b>Parmigiana Braised</b> , Pan-Fried & topped with mozzarella & tomato sauce		
<b>Dolce Vita</b>		
Chicken Breast topped with eggplant, prosciutto & mozzarella with sun-dried tomatoes in a tomato sauce		
Chicken Sautéed with Shrimp asparagus & artichoke bottoms in a champagne cream sauce		

## Vitello Et Pollo Speciale

<b>Veal</b>	\$90.00 for Half Tray	\$170.00 for Full Tray
<b>Chicken</b>	\$75.00 for Half Tray	\$140.00 for Full Tray
<b>Saltimbocca alla Romano</b> Topped with spinach, prosciutto, sage & fontina cheese, in a sherry wine sauce		
<b>Pulcinella</b> Topped with roasted red peppers, asparagus, fresh basil & mozzarella cheese, baked in a white wine blush sauce		
<b>Monte Rosa</b> Topped with spinach & mozzarella, baked in a pink cream sauce		
<b>Sorrentino</b> Topped with eggplant, prosciutto & mozzarella, baked in a white wine blush sauce		
<b>Rosemarino</b> Topped with roasted peppers, fresh mozzarella in a white wine rosemary sauce, drizzled with balsamic		
La Stalla Chefs special recipe		

## La Stalla Roasted Specialities

	1/2 Tray	Full Tray
<b>Roasted Pork</b>	\$55.00	\$105.00
Oven-Roasted pork loin with wild herbs, served in a natural au jus with caramelized onions		
<b>Sausage &amp; Broccoli Rabe</b>	\$60.00	\$115.00
Chargrilled homemade Italian sausage tossed with sautéed broccoli rabe		
<b>Sausage &amp; Peppers</b>	\$55.00	\$105.00
Chargrilled homemade Italian sausage tossed with sautéed peppers & onions in fresh tomato sauce		
<b>Meatballs</b>	\$55.00	\$105.00
Homemade meatballs tossed in fresh tomato sauce		
<b>Baby back ribs</b>		\$MP
Oven roasted with spices & seasonings, then topped with a tangy barbecue glaze		
<b>American Lamb Chops</b>	\$130.00	\$255.00
Grilled to perfection then finished with extra virgin olive oil & lemon over a bed of broccoli rabe		
<b>Veal &amp; peppers</b>	\$80.00	\$150.00
Veal cubes braised with onions & peppers, tossed in our homemade marinara sauce		
<b>Prime Rib</b>		\$MP
Wild herb crusted, slowly oven-roasted & served with a rosemary garlic demi-glaze reduction		
<b>Filet Tenderloin</b>		\$MP
Cooked to perfection in a red-wine demi-glaze		

## Insalata

	Small	Large
<b>House Salad</b>	\$40.00	\$75.00
<b>Insalata Gorgonzola</b>	\$40.00	\$80.00
Romaine lettuce, Green peppers, radishes, cucumbers and crumbled gorgonzola cheese, tossed in a red wine vinaigrette		
<b>La Stalla Antipasto di Casa</b>	\$45.00	\$85.00
Fresh spring mix greens with kalamata olives, sharp provolone, salami and pepperoncini tossed in a red wine vinaigrette		
<b>Insalata di Cesare</b>	\$40.00	\$75.00
Traditional Caesar salad with toasted croutons		
<b>Insalata di Arance alla Siciliana</b>	\$40.00	\$75.00
Spring mix & orange slices, drizzled with citrus & extra virgin olive oil dressing		
<b>Arugula Casareccia</b>	\$45.00	\$85.00
Fresh arugula with grape tomatoes, fresh mozzarella, shaved fennel, chopped roasted red peppers tossed with our homemade balsamic reduction		
<b>String Bean Salad</b>	\$45.00	\$85.00
String beans, roasted peppers, red onions, grape tomatoes, Kalamata olives and balsamic vinegar		

## Signature Sandwiches

<b>The La Stalla Signature</b>	\$14.95
Italian pepper ham, soppressata, fresh mozzarella, lettuce, prosciutto di parma & roasted peppers drizzled with balsamic glaze	
<b>The Americana</b>	\$14.95
Imported ham, turkey, roast beef, cheddar cheese, lettuce, tomato & choice of mayo or mustard	
<b>The Roast Beef Newtown</b>	\$14.95
Homemade roast beef, cheddar cheese, hot cherry peppers, lettuce, tomato & mayo	
<b>The Eiffel Tower</b>	\$14.95
Imported ham, imported brie cheese, olive tapenade, arugula & whole grain mustard	
<b>The La Rupe</b>	\$14.95
Crispy or grilled chicken, prosciutto di parma, broccoli rabe, parmigiana & extra virgin olive oil	
<b>The Eggplant Special</b>	\$14.95
Sicilian eggplant, fresh mozzarella, sundried tomatoes & balsamic glaze	
<b>The Sycamore Street</b>	\$14.95
Prosciutto di parma, fresh mozzarella, oven-roasted tomatoes & balsamic glaze	
<b>The Primavera</b>	\$14.95
Assorted grilled vegetable medley, feta cheese & raspberry vinaigrette	
<b>The Boss</b>	\$14.95
Breaded chicken cutlet, fresh mozzarella & signature vodka sauce on toasted garlic bread	
<b>The Frank Sinatra</b>	\$14.95
Imported ham, genoa salami, picante provolone, lettuce, tomato, extra virgin olive oil & red wine vinegar	
<b>The Corleone</b>	\$14.95
Fried Sicilian eggplant, picante soppressata, arugula, fresh mozzarella & basil pesto	
<b>The Calabria</b>	\$14.95
Imported porchetta, broccoli rabe, hot cheery peppers & melted provolone	
<b>The Frosinone</b>	\$14.95
Prosciutto di parma, mortadella, soppressata, broccoli rabe & provolone	
<b>The La Romana</b>	\$14.95
Prosciutto di parma, imported gorgonzola, fig spread, chopped walnuts & fresh arugula	
<b>The Chicken Bruschetta</b>	\$14.95
Grilled or crispy chicken, tomato, arugula, fresh mozzarella & basil pesto	
<b>The Italian Cubano</b>	\$14.95
Porchetta, imported ham, hot cheery peppers, provolone & mustard	
<b>The Mozzarella Caprese</b>	\$12.95
Fresh Mozzarella, plum tomatoes, roasted peppers, arugula, basil pesto, extra virgin olive oil & balsamic	
<b>The Pollo Italiano</b>	\$14.95
Grilled or Crispy chicken, roasted peppers, fresh mozzarella, & balsamic glaze	
<b>The Joe Pesci</b>	\$14.95
Italian tonnonno tuna, bel paese cheese, roasted peppers & tomatoes	
<b>The Pauly Special</b>	\$14.95
Chicken caesar, hot or sweet soppressata, baby arugula, fresh mozzarella, roasted red peppers, basil pesto & balsamic glaze	
<b>The Eggplant Parmigiana</b>	\$14.95
Sliced eggplant, mozzarella & fresh tomato sauce	
<b>The Mikey Meatball Parmigiana</b>	\$14.95
Meatball with mozzarella cheese and marinara sauce on a toasted hero	
<b>The Asiago Chicken</b>	\$14.95
Grilled Chicken, asiago cheese & roasted red peppers with a chipotle mayo on toasted hero	
<b>The Ultimate Parmigiana</b>	\$14.95
Meatball & sausage, fresh mozzarella & marinara sauce on toasted garlic bread	

## Wraps

<b>Balsamic Chicken Wrap</b>	\$11.95
Chicken tenders, peppers & fresh mozzarella tossed in a balsamic glaze	
<b>Buffalo Chicken wrap</b>	\$11.95
Chicken tenders, spicy buffalo sauce, blue cheese, lettuce & tomato	
<b>Chicken Caesar Wrap</b>	\$11.95
Crispy or grilled chicken, Romaine lettuce, parmigiana reggiano cheese, & Cesar dressing	
<b>Chicken Salad Wrap</b>	\$11.95
Chicken salad, cucumber, red cabbage, tomato & romaine lettuce	
<b>Healthy Heart Wrap</b>	\$11.95
Sliced Smokey turkey, arugula, & bleu cheese crumbles tossed in a raspberry vinaigrette	
<b>Turkey BLT Wrap</b>	\$11.95
Cracked pepper turkey, bacon, lettuce & tomato tossed in Russian dressing	
<b>Honey Mustard Chicken Wrap</b>	\$11.95
Chicken tenders & fresh mozzarella tossed in honey mustard dressing	

## Box Lunches

Box lunches Now Available!

\$18.99 p.p. plus 6% tax

10 person minimum  
Includes:

Choice of Sandwich or Wrap

Bag of chips

Small Pasta or Potato Salad

Choice of Soda or Bottled Water

Chocolate Chip Cookie

Great for outings, business meetings & picnics!

Large orders require advance notice.

No Substitutions



Gift Baskets & Gift Cards  
Available at La Stalla Market

## Sides

	1/2 Tray	Full Tray
Broccoli rabe	\$55.00	\$110.00
Potato Croquettes	\$50.00	\$80.00
Roasted Potatoes	\$35.00	\$50.00
Assorted Roasted Vegetables	\$55.00	\$100.00
Grilled Asparagus	\$70.00	\$115.00
Sautéed Spinach with Garlic and Oil	\$55.00	\$105.00
Baby Green Beans with Almonds	\$55.00	\$90.00

## Desserts

Cannoli	Small \$2.00	large \$4.00
Chocolate Cannoli	small \$3.00	large \$5.00
Party Cannoli – Jumbo Cannoli shell stuffed with 50 small cannoli		\$100.00
Sfogliatella	small \$2.00	large 4.00
Italian Cookies:	Small Tray \$40.00	Large Tray \$75.00
Cheesecake Cones:	small \$2.99	large 4.99

## La Stalla Hot Buffet

Minimum 10 ppl, \$18.99 p.p.

Your package includes: Choice of (1) Pasta, (1) Entrée, (1) Vegetable or Salad & Fresh Baked Bread. No Substitutions

### Pasta

- Penne Vodka
- Cavatelli & Broccoli

### Entrée

#### Chicken

- Marsala
- Parmigiana
- Francaise

#### Pork

- Sausage & peppers

### Vegetables/ Salads

- Roasted potatoes
- insalata di Caesar

#### Vegetarian

- Eggplant parmigiana
- Baked Ziti
- Rigatoni Pomodoro

#### Beef

- Meatballs
- Sliced Roast Beef w/ Gravy
- Filet tips w/ mushrooms (MP per person)

#### Seafood

(\*\* please note: \$3.00 extra per person)

- Shrimp parmigiana
- Shrimp scampi
- Grilled salmon

- House salad

- Grilled vegetables

All prices subject to applicable sales tax



**LA STALLA**  
Market & Catering



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

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

Gift Baskets & Gift Cards Available