la Spiga
OSTERIA

Catering Menu Planner

Pick-up & Full-Service Options Available

Osteria la Spiga is available for all of your catering needs from pick-up to full service events of 200 guests. Consider la Spiga your premiere caterer for all special occasions including wedding receptions, rehearsal dinners, bridal and baby showers, birthday celebrations, corporate events and intimate dinner parties.

Whether in your home, office or other space of your choosing, we will help you make your event worry free and memorable. Please contact our Event Manager, Jesse Park, to discuss the full range of possibilities.

Dietary indications are notated throughout the menu as follows:

v - vegetarian | vv - vegan | gf - gluten free | df - dairy free

CONTACT

JESSE PARK, Event Manager
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EXECUTIVE CHEF: SABRINA TINSLEY

MENU FOR PICK-UP

PARTY PLATTERS

Premium artisan cheeses, Italian cured meats, and a variety of antipasti to delight your guests.

Stuzzicchini Platter
house roasted cashews with rosemary, cayenne and sea salt, castelvetrano olives, fried piadina, peperonata dip, parmesan wedge, balsamic

- Small (serves 10-12) $60
- Medium (serves 15-20) $90
- Large (serves 25-30) $140

Formaggi Platter v
assorted italian artisan cheeses, house-made preserves, grapes, walnuts

- Small (serves 10-12) $65
- Medium (serves 15-20) $95
- Large (serves 25-30) $155

Affettati Platter df
prosciutto, mortadella, tuscan salami, truffle ham

- Small (serves 10-12) $65
- Medium (serves 15-20) $95
- Large (serves 25-30) $155

Antipasto Platter
assorted italian artisan cheeses, prosciutto, mortadella, tuscan salami, roasted marinated eggplant, castelvetrano olives, house-made preserves

- Small (serves 10-12) $70
- Medium (serves 15-20) $110
- Large (serves 25-30) $175

LASAGNA TRAYS

All of our lasagna is hand made using only the freshest and finest ingredients including authentic Parmigiano Reggiano. We follow the traditional method of building our six-layer version starting with fresh spinach noodles, which are then layered with meat ragu, béchamel and Parmigiano. A vegetarian option is also available and is just as tasty as the meat version. Please specify if you would like your lasagna refrigerated, or hot and ready to serve. Lasagna trays are made to order so please order with 48 hours notice.

- Large Tray of Lasagna (serves 15-18) $148
- Small Tray of Lasagna (serves 6-8) $75

SALADS & BREADS

Our salads and breads make a wonderful complement to your Lasagnas and Party Platters.

Insalata Mista v
our house salad with romaine, frisee, radicchio, shredded carrots and arugula dressed with apple cider vinaigrette

- $4/person

Caprese v gf
fresh mozzarella with sungold heirloom tomatoes, fresh basil and *corto* evoo

- $7/person

Piadina Romagnola v
our traditional flat bread

- $.50/person

Macrina Bakery Dinner Rolls

- $.50/person

DESSERTS

All desserts are lovingly made at la Spiga using the freshest and finest ingredients available.

Il Mascarpone di Ida v
our popular tiramisu, Pietro's mother's coveted recipe (as per Italian tradition, we use fresh raw organic egg* in the composition of our tiramisu)

- Small Tray (serves 12-15) $45
- Large Tray (serves 24-30) $75

Torta di Nocciola v gf
flourless chocolate and hazelnut cake, pre-cut for easy service

- $4/person

**Consuming raw or undercooked meat or eggs has been known to increase your risk of food borne illness.*

BUFFET OR FAMILY-STYLE CATERING

We offer a wide range of services from drop-off to full-service catering. Our knowledgeable staff will take your event to the next level. We have a crew of servers, bartenders and cooks – whatever is needed to help you relax and enjoy your party and guests.

CASA MENU PACKAGE $65/PERSON

STARTERS – Select 3

Affettati df
italian meats served with house balsamic mustard

Prosciutto di Parma df
thinly sliced, served with house balsamic mustard

Formaggi v
italian artisan cheeses with house-made preserves

Parmigiano v gf
wedge of parmigiano reggiano cheese with walnuts and red seedless grapes

Insalata Mista vv
house mixed greens with apple cider vinaigrette

Caprese v gf
fresh mozzarella with sungold heirloom tomatoes, fresh basil and *corto* evoo

La Panzanella v
ciabatta bread mixed with heirloom tomatoes, cucumbers, wild arugula, red onion, fennel, ricotta salata and rosemary vinaigrette

Verdure Grigliate vv gf
grilled zucchini, eggplant, and bell peppers with balsamic mustard, lemon and thyme

ENTREES – Select 3

As always, pastas are hand made at a Spiga using organic eggs and Shepherd Grain flour, and we source our meats and fish locally and sustainably.

Tortelli del Capo v
saffron tortelli filled with chard, fresh ricotta, raisins and pine nuts, tossed with orange and rosemary butter

Gnocchi v
our signature hand curled yukon gold potato gnocchi with house tomato sauce

Gnocchetti Rossi v
tomato and ricotta gnocchi with pesto genovese and burrata

Tagliatelle Tartufo v
tagliatelle noodles with white alba truffle butter and parmigiano reggiano

Tagliatelle Ragu
tagliatelle noodles, traditional bolognese ragu (meat and tomato sauce)

Lasagne
thin spinach noodles filled with meat ragu, béchamel, parmigiano reggiano

Casseruola vv gf
oven-baked cannellini and cranberry beans with parsnips, escarole, butternut squash and roasted tomatoes topped with a polenta herb crust

Pollo
rosemary roasted chicken with roasted potatoes

Tagliata df gf
grilled *double "R" ranch* beef tenderloin,* sliced and served with arugula, *sweet 100* cherry tomatoes, fresh herbs, salsa di vino and grilled polenta

Pesce del Giorno gf df
rotating fish special

Pasticcio di Melanzane v
thinly sliced eggplants layered with our house tomato sauce, béchamel and parmigiano reggiano

DESSERTS – Select 1

All desserts are lovingly made at la Spiga using the freshest and finest ingredients available.

Il Mascarpone di Ida* v
our popular tiramisu, Pietro's mother's coveted recipe

Torta di Nocciola v gf
flourless chocolate and hazelnut cake

Panna Cotta gf
sweet cream panna cotta, mixed wild berries

Specialty Cake
2 week advance notice for product availability
select one of our specialty cakes and work with our pastry department to personalize it as you desire (additional dessert with specialty cake option, $2 supplement)

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TRAY-PASSED APPETIZERS

Our popular appetizers are perfect for a stand-alone cocktail party, or make a tasty addition to our "Casa" Menu Package.

- $15/person for 3 selections
- $23/person for 5 selections

Caprese v gf
fresh mozzarella, sungold heirloom tomatoes, fresh basil and *corto* evoo on a skewer (seasonal)

Involtini di Melanzane v
roasted eggplant wrapped around mozzarella with salsa verde

Verdure Grigliate vv
grilled vegetable skewers with balsamic mustard, lemon and thyme (may contain: zucchini, eggplant, balsamic onion and bell peppers)

Bruschetta Classica vv
classic bruschetta with garlic, diced tomato, basil and extra virgin olive oil

Crostini con Peperonata
crostini with spicy bell pepper sauce, pecorino fresco cheese and arugula

Piadina v
stuffed piadina with mozzarella, eggplant, roasted tomatoes and green sauce

Pizzette vv
mini pizzas with mozzarella, tomato, basil and taggiasca olive or mushroom

Bocconcini di Formaggio v
polenta fritters stuffed with pecorino fresco cheese

Barchette di Vitello Tonnato df gf
veal with smooth tuna and caper sauce and house-cured pickles served on an endive leaf

Crudo di Tonno df
tuna crudo on crostini or endive leaf

Crostini del Poggio Rosso
crostini with tuscan pate, topped with grilled beef tenderloin and truffle oil

Crostini del Bar
crostini with fresh mozzarella, prosciutto and truffle pate

Gnocco Fritto
gnocco fritto with mortadella and balsamic mustard aioli

Cavolfiori vv
fresh fried cauliflower florettes with la Spiga's herbed sea salt

Fritto Misto df
crispy fried seafood on skewers with spicy salsa rosa (may contain: calamari, bay scallops, and shrimp)

Arancine
fried risotto croquettes (house-made pork and prosciutto sausage or mushroom)

Bocconcini di Salsiccia df gf
polenta fritters stuffed with house-made pork and prosciutto sausage

Spiedini di Salsiccia df gf
house-made pork and prosciutto sausage skewers with roasted bell peppers and onions

Spiedini di Manzo df gf
grilled beef skewers wrapped with lardo and drizzled with balsamic

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