



# Catering Menu Planner

Delivery, Pick-up & Full-Service Options Available



Osteria la Spiga is available for all of your catering needs ranging from delivery or 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, Heather Adams, 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

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EXECUTIVE CHEF: **SABRINA TINSLEY**



# MENU FOR PICK-UP & DELIVERY

## 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, homemade 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, homemade 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

### Contadino v gf

fresh baby spinach, fresh bartlett pear, toasted sunflower seeds, lemon pear citronette and pecorino fresco cheese

- \$4/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

# 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 and house-cured meats served with our specialty 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

#### Contadino *v gf*

fresh baby spinach, fresh bartlett pear, toasted sunflower seeds, lemon pear citronette and pecorino fresco cheese

#### Carpaccio di Barbabietola *v*

roasted beet carpaccio with formaggio di fossa crema, arugula emulsion, lemon-cured pear and micro arugula

#### Verdure Grigliate *vv*

grilled zucchini, eggplant, belgian endive 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.

#### Tagliatelle Tartufo *v*

tagliatelle noodles with white alba truffle butter and parmigiano reggiano

#### Tortelli *v*

tortelli filled with roasted butternut squash, house-made fruit mostarda and amaretti tossed with walnut sage butter

#### Tagliolini al Ragu di Verdure *v df*

tagliolini with fricasse of vegetables and basil EVOO

#### Gnocchi *v*

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

#### Tagliatelle Ragu

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

#### Lasagne

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

#### Gnocchetti alla Norcina

ricotta gnocchi with sausage, mushroom, cream and truffle sauce

#### Pappardelle *df*

pappardelle with braised duck, tomato, sage and white wine ragu

#### Pollo

rosemary roasted chicken with roasted potatoes

#### Filetto *df*

beef tenderloin\* with roasted potatoes, sautéed spinach and marsala, balsamic and mustard sauce

#### Pesce del Giorno *gf df*

rotating fish special

#### Guancia di Maiale

milk-braised pork cheeks with porcini sugo, fall squash puree, farro and mushroom pilaf

#### Pasticcio di Melanzane *v*

thinly sliced eggplants layered with our house tomato sauce, béchamel and 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

### 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)

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

# 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

## Cavolfiori **vv**

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

## 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

## Fritto Misto **df**

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

## Arancine

fried risotto croquettes (sausage or mushroom)

## Bocconcini di Salsiccia **df gf**

polenta fritters stuffed with sausage

## Spiedini di Salsiccia **df gf**

pork sausage skewers with roasted bell peppers and onions

## Spiedini di Manzo **df gf**

grilled beef skewers wrapped with lardo and drizzled with balsamic

