

STEFANI'S TO GO

Phil Stefani

SIGNATURE EVENTS

BOX LUNCHES \$12.95

Minimum order 10 people. Order by 2 pm one business day before. Includes choice of: salad, house made chips, gourmet cookie

Please choose one:

CLASSIC GERMAN POTATO SALAD • PASTA PRIMAVERA • FRUIT SALAD
SPELT AND EDAMAME SALAD • COUSCOUS AND PISTACHIO WITH DATES

BOX LUNCH SANDWICHES

ROAST BEEF WITH ARUGULA

Slow roasted beef with charred bell peppers, basket feta cheese, chimichuri sauce, and arugula on herb foccacia.

OVEN ROASTED TURKEY

Roasted turkey with alfalfa sprouts, heirloom tomatoes, apple wood smoked bacon, red leaf lettuce, sliced cucumbers with thyme aioli on an onion ciabatta.

HONEY HAM WITH MUSTARD

Shaved honey ham with spicy horseradish mustard, caramelized red onion, romaine hearts, gruyere cheese on a pretzel roll with sea salt.

SPICY GRILLED CHICKEN WITH PESTO

Marinated and grilled chicken, tossed with a basil pesto and giardiniera, served on a brioche bun, with lettuce and tomato.

CHICKEN OF THE SEA WITH EXTRA VIRGIN OLIVE OIL

Albacore tuna, tossed with celery, onion, dill and extra virgin olive oil. Seasoned with red wine vinegar and chopped pickles.

ROASTED EGGPLANT WITH CHERRY TOMATO FONDUE

Marinated and grilled eggplant, topped with roasted cherry tomato fondue, arugula and shaved grana padano.

GRILLED ASPARAGUS WITH TRUFFLES

Grilled asparagus with black truffle aioli, havarti cheese and mizzuna greens on an olive ciabatta.

MUFFALETTA

Sliced capicola, salami, mortadella, emmentaler and olive salad on a french baguette.

BOX LUNCH WRAPS

TURKEY APPLE HAVARTI

Sliced oven roasted turkey breast layered with creamy havarti cheese, roasted and marinated bell peppers, and granny smith apple compote.

BLT

Crispy apple wood smoked bacon, sliced roma tomatoes and crunchy romaine lettuce, with key lime aioli.

GREEK

Lemon pepper chicken breast topped with crumbled feta cheese, chopped tomatoes and roasted garlic hummus.

ASIAN BEEF WRAP

Sliced marinated beef with pickled asian slaw, shredded napa cabbage and hoisin sauce.

BBQ CHICKEN RANCH

Panko breaded chicken breast tossed in BBQ sauce, with romaine lettuce, parmesan cheese and ranch dressing.

GUACAMOLE VEGETABLE

House-made guacamole atop julienne vegetables, baby spinach and sautéed pinto beans, with banana pepper salsa.

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BREAKFAST

CONTINENTAL: \$6.95

Assortment of artisan muffins, scones, danish, and fresh fruit, accompanied by whipped butter and fruit preserves. Served with fresh coffee and orange juice.

GOURMET CONTINENTAL: \$7.95

Artisan muffins, danish, scones, fresh bagels and fresh fruit, served with whipped butter, fruit preserves and assorted cream cheese. Accompanied by fresh coffee, juices and hot tea.

EXECUTIVE CONTINENTAL: \$8.95

Assortment of artisan scones, gourmet muffins, danish, fresh bagels, donuts and fresh fruit, accompanied by whipped butter, fruit preserves and assorted cream cheese. Accompanied by fresh coffee, juices and hot tea.

SUNNY SIDE UP: \$14.95

Scrambled eggs, apple wood smoked bacon, jumbo maple sausage, classic potatoes O'Brien, with breakfast pastries including danish, muffins, scones and fresh fruit. Accompanied by fresh coffee and juice.

SCRAMBLED SOFT: \$14.95

Broccoli and cheddar frittata, apple wood smoked bacon, classic potatoes O'Brien, with breakfast pastries including danish, muffins, scones, and fresh fruit. Accompanied by fresh coffee and juice.

CAKES OR TOAST \$14.95

French toast (belgium or texas) or pancakes (apple jacks or banana walnut), served with a side of bacon or sausage, classic potatoes O'Brien, breakfast pastries including danish, muffins and scones, served with a fresh fruit salad. Accompanied by fresh coffee and juice.

LOX AND ROUNDS: \$15.00

Smoked salmon with capers, red onion, egg yolk, egg white, tomatoes and mini bagels, with cream cheese and butter.

YOGURT PARFAIT: \$3.00

Vanilla yogurt with wild berries and granola.

HARDBOILED EGGS: \$1.00

Organic eggs boiled to perfection, peeled and sent with kosher salt and ground black pepper mix.

SCOTCH EGGS: \$5.00

Hardboiled egg wrapped in sausage, breaded in panko breadcrumbs and deep fried.

BREAKFAST SANDWICHES \$5.00

House made biscuits with eggs, choice of sausage, ham, prosciutto or marinated portobello, with tillamook cheddar.

BEVERAGES

BEVERAGES

Sodas (coke, diet coke, sprite) \$1.75

Bottled water \$1.50 (8 fl oz)

Juice: \$2.00

Sparkling Water: \$2.00

COFFEE & HOT CHOCOLATE TOTES

(includes creamer, sugar and sweetener)

1 gallon \$14.00

(serves 10 to 12 people)

3 gallon \$40.00

(serves 30 to 35 people)

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SALADS

ADD CHICKEN: \$4.00 • ADD SHRIMP: \$5.00

SPINACH

Fresh crisp baby spinach, shaved red onion, crumbled Maytag blue cheese, toasted pecans and sliced figs served with an apple wood smoked bacon vinaigrette.

WALDORF

Candied walnuts, dried cranberries, sliced granny smith apples atop mixed greens and watercress served with raspberry dressing.

CHOPPED SALAD

Chopped vegetables with garbanzo beans, artisan cheeses, soppressata, salami, flat bread, romaine and iceberg lettuce with italian vinaigrette.

SANTA FE CHICKEN

Iceberg lettuce mixed with diced chicken, shredded cheddar cheese, fire roasted corn, diced red onion and grated carrots tossed in cilantro lime vinaigrette.

COBB SALAD

Chopped iceberg lettuce tossed with hard boiled eggs, crumbled blue cheese, diced tomatoes, chopped bacon, croutons house made Italian vinaigrette.

SPICY THAI BEEF SALAD

Spicy beef salad with bean sprouts, napa cabbage, bok choy, pickled cucumbers, sliced radishes with sweet chili vinaigrette.

SALAD BAR • \$10.95

Build your own salad bar with mixed greens and chopped romaine lettuce

Pick 6 choices from:

Heirloom cucumbers, garbanzo beans, cherry tomatoes, chopped bacon, hard boiled eggs, shredded carrots, artichokes, sliced mushrooms, hearts of palm, blue cheese and cheddar cheese

Add chicken for \$2.00 or shrimp for \$3.00

Dressing:

Balsamic, ranch, italian, oil and vinegar, sesame ginger, thousand island, french

Want to add something else to your salad bar? Just ask.

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DELI DISPLAYS • \$11.95

Comes with a choice of two of the following:

CLASSIC GERMAN POTATO SALAD • PASTA PRIMAVERA • FRUIT SALAD
SPELT AND EDAMAME SALAD • COUSCOUS AND PISTACHIO WITH DATES
COOKIES • BROWNIES

ARTISAN SANDWICH SAMPLER

ROAST BEEF WITH ARUGULA

Slow roasted beef with roasted bell peppers, basket feta cheese, chimichuri sauce, and arugula on herb foccacia.

OVEN ROASTED TURKEY

Roasted turkey with alfalfa sprouts, heirloom tomatoes, apple wood smoked bacon, red leaf lettuce, sliced cucumbers with thyme aioli on an onion ciabatta.

HONEY HAM WITH MUSTARD

Shaved honey ham with spicy horseradish mustard, caramelized red onion, romaine hearts, gruyere cheese on a pretzel roll with sea salt.

SPICY GRILLED CHICKEN WITH PESTO

Marinated and grilled chicken, tossed with a basil pesto and giardiniera, served on a brioche bun, with lettuce and tomato.

CHICKEN OF THE SEA WITH EXTRA VIRGIN OLIVE OIL

Tuna, tossed with celery, onion, dill and extra virgin olive oil, seasoned with red wine vinegar and chopped pickles.

MUFFALETTA

Sliced capicola, salami, mortadella, emmentaler, and olive salad on a french baguette.

WRAP SAMPLER

TURKEY APPLE HAVARTI

Sliced oven roasted turkey breast layered with creamy havarti cheese, roasted and marinated bell peppers, granny smith apple compote.

BLT

Crispy apple wood smoked bacon, sliced roma tomatoes and crunchy romaine lettuce, key lime aioli.

GREEK

Lemon pepper chicken breast topped with crumbled feta cheese, chopped tomatoes and roasted garlic hummus.

ASIAN BEEF WRAP

Sliced marinated beef with pickled asian slaw, shredded napa cabbage and hoisin.

BBQ CHICKEN RANCH

Panko breaded chicken breast in BBQ sauce, with romaine lettuce, parmesan cheese and ranch dressing.

GUACAMOLE VEGETABLE

House-made guacamole atop julienne vegetables, baby spinach and sautéed pinto beans, banana pepper salsa.

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AROUND THE WORLD IN 80 DAYS

\$14.95 PER PERSON, MINIMUM ORDER FOR NINE. FULL PAN SERVES 18, HALF PAN SERVES 9

TUSCAN VILLAGE

Our signature lasagna made famous at the original Stefani's and at Tuscany, your choice of meat or spinach, served with caesar salad and garlic bread.

PACIFIC RIM

Chicken or tofu in a coconut and red thai curry sauce, bamboo shoots and water chestnuts, served with vegetable fried rice, fried vegetable spring rolls, fortune cookies and a chinese chopped salad.

ARABIAN NIGHT

Tabouleh salad, hummus with pita bread, roasted lemon curry chicken breasts, lentils and mixed green salad with dates and harissa vinaigrette.

SOUTH OF THE BORDER

Chicken and beef fajitas with sautéed onions and peppers, served with flour and corn tortillas, cheddar cheese, sour cream, spanish rice, charro beans, chips, guacamole and salsa. Accompanied by a black bean and corn salad with a tomato vinaigrette.

EIFFEL TOWER

Classic coq au vin, chicken breast braised with mushrooms, mirepoix, fresh herbs and wine, served with classic rice pilaf, side of ratatouille and an arugula, goat cheese, and apple salad.

SNACKS

HUMMUS WITH TOASTED PITA

Creamy chickpeas blended with spices and served with a lightly toasted pita chip.

Small: \$30 serves 9 to 12 people

Large: \$55 serves 15 to 18 people

GUACAMOLE AND SALSA

Salsa made from vine ripened plum tomatoes, with the perfect amount of fresh chopped onion, fresh cilantro and jalapenos, topped off with a squeeze of fresh lime. Avocados blended with fresh plum tomatoes, onion, cilantro and jalapenos, seasoned to perfection, served with our house made tortilla chips.

Small: \$30 serves 9 to 12 people

Large: \$55 serves 15 to 18 people

FRESH FRUIT PLATTER

Seasonal fresh fruit display.

Small: \$30 serves 9 to 12 people

Large: \$55 serves 15 to 18 people

WHOLE FRUIT

Seasonal whole fruit at its peak of freshness.

Small: \$30 serves 10 people

Large: \$55 serves 20 people

SOFT JUMBO PRETZELS

Soft Jumbo pretzels with sea salt, accompanied by nacho cheese and dijon mustard.

Small: \$30 serves 10 people

Large: \$55 serves 20 people

VEGGIE DISPLAY

An assortment of grilled vegetables, along with fresh cut vegetables, served with a caramelized onion dip.

Small: \$30 serves 9 to 12 people

Large: \$55 serves 15 to 18 people

COOKIE PLATTER

Assortment of our freshly baked gourmet cookies. (flavors vary - requests are welcome)

Small: \$25 serves 9 to 12 people

Large: \$55 serves 9 to 12 people

BROWNIE AND DESSERT BAR PLATTER

Assortment of our gourmet dessert bars. (flavors vary)

Small: \$30 serves 9 to 12 people

Large: \$55 serves 15 to 18 people