

abella italian kitchen

EST **CATERING** 2005



MON-THUR 11AM-9PM
FRI-SATURDAY 11AM-10PM
SUNDAY 4PM-830PM

EST CATERING 2005

Weddings
Events
Parties

ABELLA ITALIAN KITCHEN

MON-THUR: 11AM-9PM
FRI-SATURDAY 11AM-10PM
SUNDAY 4PM-830PM

PRICE PER
PERSON

STANDOUT APPETIZERS

Gorgonzola Cheesecake	\$6
Savory cheesecake with polenta herb crust, served with crostini, and tomato basil Napoli sauce.	
Silician Arancini	\$3.50
Risotto rice ball with house Bolognese or tomato basil Napoli.	
Marinated Country Olives	\$3
House marinated country olive mix with roasted	
Pesto Roast Chicken Skewers	\$5
Marinated chicken rubbed with lemon garlicky pesto and grilled.	
Flank Steak Skewers	\$7
Marinated flank steak skewers, mushrooms, smoked chili oil, onions, feta cheese, and balsamic reduction.	
Abella Meatballs	\$3.50
Al forno style with Napoli, basil pesto, garlic alfredo sauce. Or with tomato basil Napoli & pecorino romano.	
ABELLA ANTIPASTO	\$4-6
Chef's selection charcuterie, artisan cheese selection, mixed olives, dried fruit, seasonal fruit. Served with grand central como.	
Tomato Bruschetta	\$3.50
Roma tomato, garlic, olive oil, basil, herbed focaccia crostini,	
Seasonal Bruschetta	Varies
Preparation changes with the season.	
Smoked Salmon Torte	\$6
House smoked wild salmon, fried caper lemon cream cheese, sundried tomato crust, & house dill chips.	
Italian Cheese Board	\$4-6
Chef's selection of artisan cheese, dried fruit, seasonal fresh fruit, mustard, olives, crostini, & house seasonal	
Basil Pesto Flat Bread	\$3.50
Grilled flat bread, basil pesto, roasted garlic béchamel, house 4 cheese blend, and sundried	
Fried Calamari & Artichokes	\$4
Hand cut calamari, lightly breaded and fried. Served with basil Aioli & Napoli tomato basil.	
Garlic Bread	\$3
Thick sliced Grand Central como loaf with house garlic butter.	

Insalata

Insalata Caprese	\$4
Beef steak tomatoes, fresh mozzarella, basil, Olive oil & balsamic	
House Salad	\$4
Country spring mix, pistachios, gorgonzola cheese, roma tomatoes	
★ Seasonal Salad	\$4
Changes with the seasons.	
Italain Wedge Salad	\$4.50
Iceberg lettuce, creamy pesto dressing, gorgonzola cheese,	
★ Caesar Salad	\$3.50
Crisp romaine lettuce, house Caesar dressing, grand central herbed focaccia croutons, parmesan cheese, and pecorino romano. Add Salmon or Grilled Chicken Breast for additional cost	
Scpranos Salad	\$4
Shaved iceberg lettuce, fresh mozzarella, pepperoncini, red onions,	
★ House Minestrone Soup	\$3.50
Seasonal Soup	Varies
Soup changes with season.	

CONTACT US
TODAY!



503-582-1201

EST CATERING 2005

8309 SW Main Street | Wilsonville OR 97070

ABELLA ITALIAN KITCHEN

MON-THU: 11AM-9PM
FRI-SATURDAY 11AM-10PM
SUNDAY 4PM-830PM

PRICE PER PERSON

P a s t a s & MAIN ENTREES

PASTA INSALATAS

- Cavatappi Pasta Salad** \$4
Cavatappi noodles, Genoa salami, mama lil's peppers, spinach, fresh mozzarella, red onions, artichokes and creamy basil pesto dressing
- Italian Tortellini Pasta** \$4.50
Spinach & ricotta tortellini pasta, black olives, Roasted bell peppers, red onion, parmesan cheese, roma tomato, & lemon oregano, and fried capers.
- Caprese Pasta Penne** \$4
Penne pasta, cherry tomatoes, fresh mozzarella, olive oil, basil, pecorino romano, and Italian vinaigrette.
- Tuscan Bow Tie Pasta** \$4
Bowtie pasta, spinach, sundried tomatoes, black olives, parmesan cheese, marinated artichokes, and red onion with Italian dressing.
- Roasted Red Pepper Pasta** \$5
Cavatappi pasta, zenners sausage link, sauteed bell peppers and onions, zucchini, feta & roasted red pepper dressing

Dolci

- Tiramisu** \$3.50
Layered creamy espresso dessert, lady fingers dipped in espresso, with mascarpone cheese and cocoa nibs.
- Seasonal Crisp** \$3.50
Seasonal fruit, almond brown sugar oatmeal crust.
- Dark Chocolate Layered Cake** \$4
Dark chocolate mascarpone cake, espresso mascarpone frosting, and cocoa nibs.
- Seasonal & Custom Desserts**
Seasonal desserts, whole cakes for all occasions, cupcakes, and other desserts upon request.

Primi

- Penne Alfredo** \$4
Penne pasta with house alfredo sauce and parmesan cheese.
- Pasta Pomodoro** \$4
Penne pasta, roma tomato, basil, garlic, olive oil, tomato basil
- ★ **Lasagna Bolognese** \$8
House Bolognese sauce, roasted garlic béchamel, 4 cheese
- Wild Mushroom Ravioli** \$7
Wild mushroom ravioli, basil cognac cream sauce,
- ★ **Seafood Ravioli** \$8
Crab and artichoke ravioli, basil pesto cream sauce, parmesan cheese, and green onion curls.
- Spaghetti** \$4
Spaghetti noodles, tomato basil Napoli sauce, and pecorino romano(add meat balls). mozzarella cheese,

Gluten Free, Vegetarian, & Vegan Options available upon request.

Primi

- Wild Salmon** Market
Changes with the season.
- Filet Mignon** Market
Changes with the season.
- Italian Meatloaf** \$6
Made with ground sirloin, fennel sausage, bacon, bell peppers, and onions. Finished with tomato basil Napoli sauce and balsamic glaze.