

Macy's Herald Square
6th Floor
151 West 34th Street
New York, NY 10001

stella34.com

Aliza Rutledge
Catering & Events Manager
arutledge@patinagroup.com
212 216 9617



SPECIAL EVENTS

Stella 34 Trattoria is a modern Italian trattoria and the dining star of Macy's flagship store. Executive Chef Jarett Appell offers Neapolitan pizza from wood-burning ovens, al forno entrées, housemade pastas, fresh salads, "piccoli piatti" – signature Italian antipasti designed for sharing – and an all-Italian wine list of more than 100 selections. With stunning views, an open kitchen, vaulted ceilings and an impressive wine wall, Stella has a warm and elegant ambiance that will leave a lasting impression on your guests.

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ROOMS



FULL RESTAURANT

Featuring sixth-floor views of the Empire State Building and Herald Square, Stella 34 Trattoria's ambiance welcomes guests with lustrous white lines, elegant touches throughout and evocative artwork, which serve as the backdrop to your event. The versatile space spans an entire city block, overlooking the hustle and bustle of Broadway and Herald Square. Half or full restaurant rentals are available for events.

standing capacity: 220

seating capacity: 150



LOUNGE

Stella 34 Trattoria's sleek lounge at the north end of the restaurant offers a modern space for cocktails and passed bites. Serpentine leather banquettes, contemporary touches and sweeping views of Midtown make for a memorable venue for your next event.

standing capacity: 55

seating capacity: 30



PRIVATE DINING ROOM

The exclusive semi-private dining room seats 16 guests at a custom-built table against sweeping views of the Empire State Building and Herald Square. A floor-to-ceiling mirror and modern wine cabinet offer an intimate environment to enjoy any occasion.

standing capacity: 20

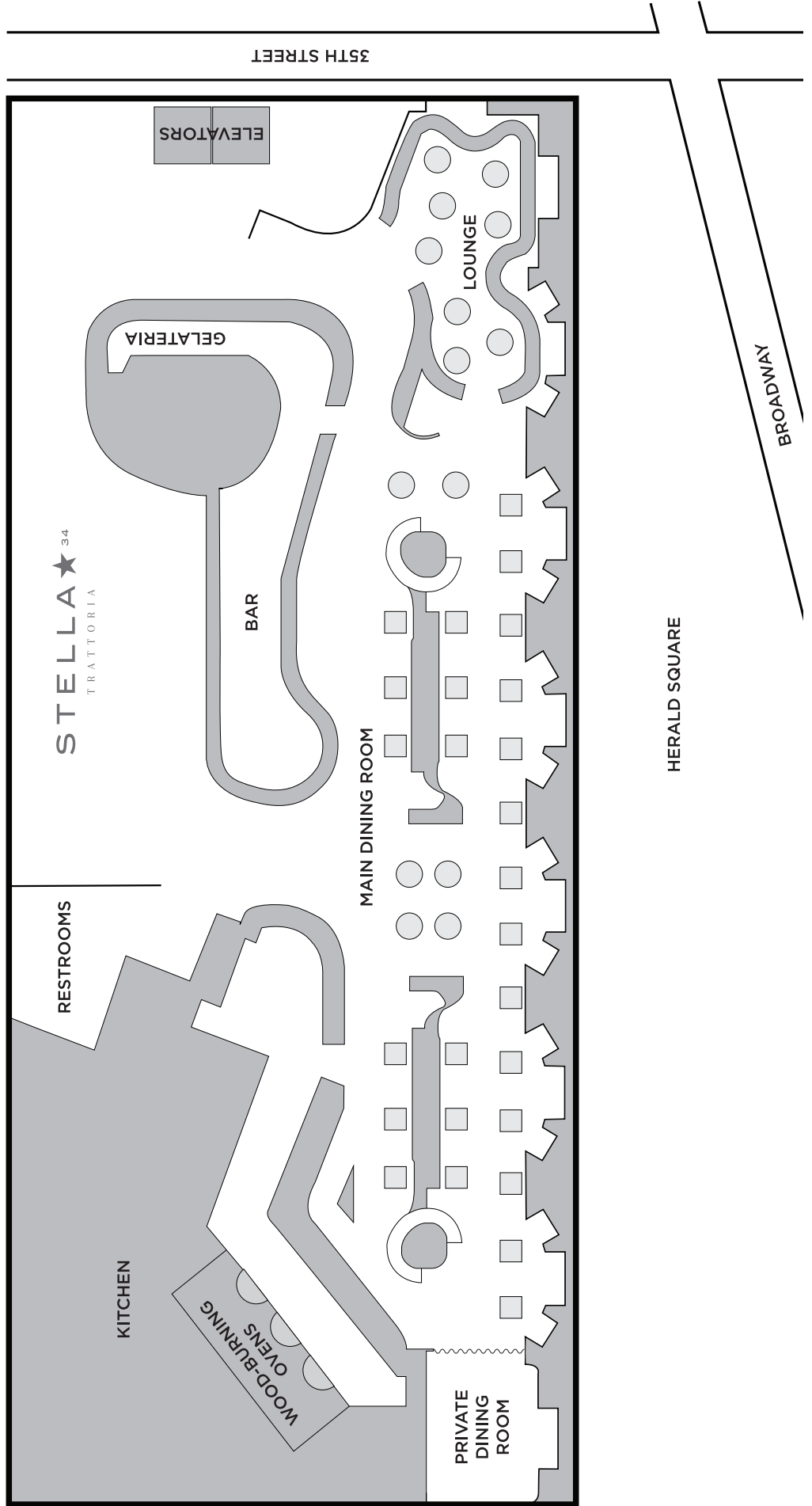
seating capacity: 16

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FLOOR PLAN



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MENUS



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BUFFET MENU

all buffets are served with fresh housemade focaccia

SALADS

selection of two choices for your guests

DI VERDURE SALAD watercress, endive, haricot vert, cauliflower, tomato, radish, shaved brussels sprouts, crispy shallots, pine nuts, golden raisins, red wine vinaigrette

CESARE SALAD escarole, croutons, parmigiano-reggiano dressing, marinated white anchovy

NAPOLI SALAD chopped romaine, arugula, salami, prosciutto, artichokes, mushrooms, peppers, olives, provolone, dates, croutons

MAIN COURSE

selection of three choices for your guests

LASAGNA bolognese, wagyu beef ragu, bechamel, fontina, stracchino, pecorino, parmigiano

LINGUINE AL FUNGHI mushroom brodetto, wild mushroom, spinach, stracciatella di bufala

PACCHERI NAPOLETANA paccheri pasta, beef ragù, caramelized onions, parmigiano-reggiano

TORTINO DI MELANZANE wood-oven-roasted eggplant, mozzarella, tomato, parmigiano-reggiano

POLLO AL GIRARROSTO rotisserie chicken, spinach, farro crochetta, lemon

BRASATA DI MANZO braised beef short rib, vincotto

BRANZINO wood-oven roasted sea bass "acqua pazza," escarole, artichoke, italian long hot pepper, tomato, caper berry

DESSERT

selection of three mini desserts for your guests

TIRAMISU

MINI CANNOLI

ZEPPOLI

CHOCOLATE GANACHE TARTLETS

SEASONAL CHEESECAKE

45. per guest

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PLATED LUNCH MENU

FIRST COURSE

selection of two for choice-of or to be served family style

NAPOLI SALAD chopped romaine, arugula, salami, prosciutto, artichokes, mushrooms, peppers, olives, provolone, dates, croutons

CESARE SALAD escarole, croutons, parmigiano-reggiano dressing, marinated white anchovy

VERDURE wood-oven roasted brussels sprouts, cauliflower, pine nuts, golden raisins

MISTA PLATE chef's selection of meats and cheeses **(5. additional per guest)**

SECOND COURSE

selection of two choices for your guests

LASAGNA bolognese, wagyu beef ragu, bechamel, fontina, stracchino, pecorino, parmigiano

POLLO AL GIRARROSTO rotisserie chicken, spinach, farro crochetta, lemon

TORTINO DI MELANZANE wood-oven roasted eggplant, mozzarella, tomato, parmigiano-reggiano

The below options are available for parties of 25 or less

POLLO PAGNOTELLE oven-baked chicken milanese sandwich, tomato, cucumber, pickled red onion, feta, gaeta olive, aïoli

POLPETTINE PAGNOTELLE oven-baked veal meatball sandwich, stracchino cheese, arugula

LINGUINE AL FUNGHI mushroom brodetto, wild mushroom, spinach, stracciatella di buffala

PACCHERI NAPOLETANA paccheri pasta, beef ragù, caramelized onions, parmigiano-reggiano

DESSERT

selection of two choices for your guests

GELATI E SORBETTI choose either gelato or sorbet from Vivoli of Florence, chef's selection of flavors

TIRAMISU macarpone zabaglione, chocolate financier, espresso soaked lady fingers, almond-cocoa nib croccante

SEASONAL CHEESECAKE

DELIZIA AL LIMONE lemon genovese, cornmeal pastafrolla, toasted meringue, lemon curd gelato

45. per guest

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SUNSHINE MENUS

PLATED DINNER MENU

FIRST COURSE

selection of two for "choice-of" or to be served family-style

DI VERDURE SALAD watercress, endive, haricot vert, cauliflower, tomato, radish, shaved brussels sprouts, crispy shallots, pinenuts, golden raisins, red wine vinaigrette

CESARE SALAD escarole, croutons, parmigiano-reggiano dressing, marinated white anchovy

POLPETTINE veal meatballs, sheep's milk ricotta

VERDURE wood-oven roasted brussels sprouts, cauliflower, pine nuts, golden raisins

MISTA PLATE chef's selection of meats and cheeses **(5. additional per guest)**

The below options are available for parties of 25 or less

CALAMARI FRITTI spicy tomato sauce, pickled peppers

SECOND COURSE

selection of two choices for your guests

LASAGNA bolognese, wagyu beef ragu, bechamel, fontina, stracchino, pecorino, parmigiano

TORTINO DI MELANZANE wood-oven roasted eggplant, mozzarella, tomato, parmigiano-reggiano

POLLO AL GIRARROSTO rotisserie chicken, spinach, farro crochetta, lemon

BRANZINO wood-oven roasted sea bass "acqua pazza," escarole, artichoke, italian long hot pepper, tomato, caper berry

BRASATO DI MANZO braised short rib, sunchoke purée, mixed lentils and grains, horseradish gremolata **(10. additional per person)**

The below options are available for parties of 25 or less

LINGUINE AL FUNGHI mushroom brodetto, wild mushroom, spinach, stacciatella di bufala

PACCHERI NAPOLETANA paccheri pasta, beef ragù, caramelized onions, parmigiano-reggiano

DESSERT

selection of two choices for your guests

GELATI E SORBETTI choose either gelato or sorbet from Vivoli of Florence, chef's selection of flavors

TIRAMISU macarpone zabaglione, chocolate financier, espresso soaked lady fingers, almond-cocoa nib croccante

SEASONAL CHEESECAKE

DELIZIA AL LIMONE lemon genovese, cornmeal pastafrolla, toasted meringue, lemon curd gelato

55. per guest

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RECEPTION MENU

PASSED CANAPES

selection of four tray-passed hors d'oeuvres for your guests

TOMATO & MOZZARELLA DI BUFALA BRUSCHETTA

CRISPY CHICKPEA CAKE olive tapenade

FAVA BEAN mint, preserved lemon crostini

STUFFED MUSHROOMS sheep's milk ricotta cheese

PEAR & RICOTTA CROSTINI poached pear, candied hazelnut, vin cotto

ARANCINI fried saffron risotto balls, mozzarella

CALAMARI FRITTI spicy tomato sauce

POLPO oven-roasted octopus, soppressata vinaigrette

SCAMPI seared shrimp, roasted garlic, chili, lemon

CRUDO DI TONNO tuna tartare, castelvetro olive, calabrian chili, yuzu

BEEF CARPACCIO arugula pesto

TRUFFLE SLIDER umbrian summer truffle beef blend, house-baked bun, pickle

POLLO SPIEDINI grilled chicken skewer, salsa verde

PATE DI FEGATO duck liver mousse, rosemary salt

POLPETTINE veal meatball, sheep's milk ricotta

MEATBALL "TASCA" veal meatball stuffed pizza bread "pocket", stracchino

30 MINUTES 12. per guest

60 MINUTES 20. per guest

STATIONS

enhance your event with Italian specialty stations

NEAPOLITAN PIZZA margherita, diavola and funghi pizzas **10. per guest**

PICCOLI PIATTI calamari fritti, arancini, polpettine **15. per guest**

ANTIPASTI assorted meats and cheeses, vegetable crudités, olives, crackers, housemade focaccia **15. per guest**

PASSED DESSERT

selection of three tray-passed desserts for your guests

TIRAMISU

CHOCOLATE GANACHE TARTLETS

MINI CANNOLI

SEASONAL CHEESECAKE

ZEPOLI

30 MINUTES 9. per guest

BRANDED DESSERTS

two dozen minimum

MINI CUPCAKES OR COOKIES have your desserts branded with your logo, event name or picture **3. each**

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BEVERAGE PACKAGES

SELECT BAR SERVICE

house red and white wines, prosecco, beer, soda, juice, coffee, tea

2 HOURS 24. per guest

3 HOURS 32. per guest

4 HOURS 40. per guest

CALL BAR SERVICE

select bar service combined with call brand liquors

2 HOURS 34. per guest

3 HOURS 42. per guest

4 HOURS 50. per guest

PREMIUM BAR SERVICE

select bar service combined with premium brand liquors

2 HOURS 44. per guest

3 HOURS 52. per guest

4 HOURS 60. per guest

wine upgrades are available for each beverage package. please ask for more details.