Osteria

SIERRA

LARGE PARTY MENUS

At Osteria Sierra, we're dedicated to recapturing the authentic osteria ambiance while elevating the dining experience. Enjoy a modern take on Northern Italian cuisine. Indulge in freshly made pasta crafted in-house, along with steaks, seafood, and decadent desserts, all complemented by carefully curated wines and cocktails.

PRICING

MENU A	MENU B	MENU C
15 Guests+ | $100 per person	*15 Guests+ | $110 per person*	*15 Guests+ | $120 per person*

DINNER SERVICE

Sunday - Saturday | 5:30p.m. - 9:00p.m.

PARKING

Parking is inclusive of large party clients in the hotel's self-parking lot. Validation required.

SEATING OPTIONS

Groups of fifteen or more are considered a large party and have several options that will accommodate any special occasion. Depending on the party size, a semi-private room or a buyout of the restaurant in its entirety are available as options.

LARGE PARTY MENU A

ANTIPASTI

individually plated

Baby Artichokes (VEG, GF)

grilled artichokes, aioli, parmigiano reggiano, zesty cured lemon

or

Garden Salad (V, GF)

little gem lettuce, frisée, heirloom cherry tomato, cucumber, sweet drop peppers, radicchio, shaved red onion, kalamata olives, micro arugula, white balsamic vinaigrette

CENA

Pasta Pomodoro (VEG)

house-made spaghetti, pomodoro tomato sauce, parmigiano reggiano, basil

Carbonara*

house-made casarecce pasta, crisp guanciale pork, soft-poached egg, parmigiano reggiano, cracked black pepper

Bison & Pancetta Meatballs*

house-made creste di gallo pasta, pomodoro sauce, parmigiano reggiano, fennel seed gremolata, basil

Branzino* (GF)

seared sea bass fillet, carrot purée, citrus-braised fennel, salsa verde, tomato, caper & kalamata olive relish

DOLCE

White Chocolate Panna Cotta (V)

white chocolate panna cotta, cassis-apple compote, crisp meringue

or

Tiramisu (VEG)

espresso-soaked sponge cake, mascarpone mousse, house-made coffee ice cream

***(V)** vegan **(VEG)** vegetarian **(GF)** gluten free **(N)** contains nuts*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have food allergies.*

LARGE PARTY MENU B

ANTIPASTI

individually plated

Caesar Salad*

little gem lettuce, polenta croutons, crisp prosciutto, Parmigiano Reggiano, fresh cracked pepper, classic Caesar dressing

or

Smoked Pancetta, Potato & Fontina Soup*

reamy yukon gold potato soup, wilted spinach, smoked pancetta lardons, fontina crostini, rosemary

CENA

Woodland Cannellini Cassoulet (VEG)

rosemary-braised cannellini beans, grilled broccolini, roasted fennel, forest mushrooms, black garlic purée, truffle pecorino, herb oil

Chicken Piccata*

sseared breaded chicken breast, lemon-butter sauce, crisp capers, parsley, charred broccolini, whipped potato purée, olive oil

Spicy Linguine, Clams & Shrimp*

hlinguine pasta, steamed clams, white wine butter broth, marinated grilled shrimp, baby bell pepper, Calabrian chile, lemon, fresh tarragon & parsley, cherry tomato

Rigatoni with Lamb Ragù*

rigatoni pasta, lamb bolognese sauce, grilled lamb chops scottadito, mint gremolata crumbs, Parmigiano Reggiano

DOLCE

White Chocolate Panna Cotta (V)

white chocolate panna cotta, cassis-apple compote, crisp meringue

or

Tiramisu (VEG)

espresso-soaked sponge cake, mascarpone mousse, house-made coffee ice cream

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LARGE PARTY MENU C

ANTIPASTI

individually plated

Roasted Delicata Squash Bruschetta (VEG)

whipped ricotta, sage honey, toasted crostini, pomegranate

or

Grilled Octopus*

braised & grilled octopus, served in a savory tomato & clam broth, cured black olive crumble, basil, smoky grilled ciabatta

INSALATA

Caesar Salad*

little gem lettuce, polenta croutons, crisp prosciutto, parmigiano reggiano, cracked pepper, classic caesar dressing

or

Pear, Beet & Gorgonzola Salad (N, VEG)

spinach, baby kale, pear, roasted gold & ruby beets, whipped gorgonzola dolce, toasted marcona almonds, pear mostarda vinaigrette, balsamic drizzle

CENA

Butternut Squash Campanelle (VEG)

house-made campanelle pasta, butternut squash crema, roasted butternut squash, torn burrata, toasted pepitas, calabrian chile honey

Branzino* (GF)

seared sea bass fillet, carrot purée, citrus-braised fennel, salsa verde, tomato, caper & kalamata olive relish

Chicken Piccata*

seared breaded chicken breast simmered in a butter-lemon sauce, crisp capers, parsley, charred broccolini, olive oil, whipped potato purée

Grilled Beef Filet* (GF)

tenderloin filet, alpine herb butter, montepulciano jus, grilled zucchini, cherry tomato, artichoke purée, millefoglie potatoes, herb oil

DOLCE

Butterscotch Budino (VEG, N) 15

brown sugar custard, whipped crème fraîche, pistachio grissini

or

Warm Chocolate Cake (VEG)

chocolate fondant, brown-butter caramel, cappuccino parfait glacé

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