

The Bar

Bar Beverage Package

BASIC BAR PACKAGE

Tap Beer, House Wine, Single Pour National Rail Cocktails, Sodas, Water, Ice Tea.
\$12.00 Per Person, Per Hour, For Three Hours
\$10.00 Per Person, Per Additional Hour

PREMIUM BAR PACKAGE

Stella's Signature Sippers, Martinis, Top Shelf and Specialty Cocktails,
\$3.00 Additional Per Hour
Minimum 2 hours.

Host Bar Available

Based on Consumption

Drink Tickets

Cash Bar

Private Bars Located in Every Event Space.
Stella's Specializes in Mojitos!



Display Trays

Tray serves up to 35 people

Antipasto Display

Artichokes, olives, Asparagus spears, Salami, Pepperoni, Ham & roasted peppers.
Served with Carr's Water Crackers. \$85

Assorted Cheeses

Assorted cheeses. Served with Carr's Water Crackers. \$80

Grilled Vegetable Display

Grilled Zucchini, Yellow Squash, Asparagus Spears, Mushrooms, Roasted Peppers,
Onions and more. Served with Hummus & Pitas. \$75

Smoked Salmon Gravlox

Lightly smoked Atlantic Salmon, garnished with: Chopped Eggs, Onions & Capers.
Served with Carr's Water Crackers. Serves Up to 50 People: \$135

Fresh Fruit Assortment

Fresh fruit, served with a delectable dipping sauce. \$75

Vegetable Crudités

A seasonal selection of fresh garden vegetables. Served with our signature herbed
ranch dip. \$40

Baked Brie En Croute

Brie wrapped in puff pastry & baked golden brown and served with Peppered-
Strawberry chutney & water crackers. \$65



Hors d'oeuvres

(priced per dozen, minimum order of 3 dozen)

Salmon meatballs with dill chardonnas cream sauce \$24

Beef meatballs served Swedish style \$20

Tomato caprese skewers \$20

Bacon wrapped scallops with hickory-smoked bacon \$26

Cajun beef tenderloin tips with bleu cheese fondue \$26

Crab cakes with lemon basil butter sauce \$28

Crab stuffed mushrooms \$24

Steak satays \$24

Chicken satays \$21

Mahi Mahi lollipops (seasonal) \$26

Veggie kabobs \$18

Fried wonton ravioli with marinara \$20

Walleye fingers with tartar sauce \$26

Cream cheese wontons with Thai chili sauce \$22

Bruschetta with tomato, basil and olive oil \$18

Smoked salmon bruschetta with herb cream cheese \$24

Bar-B-Que Shrimp Skewers \$24



Dips

Priced Per Person. Served with fresh fried tortilla chips

Blackened Chicken Queso Dip \$3

Tons of blackened chicken tossed with spices, cheeses.

Hot Crab & Spinach Dip \$3.50

A delicate mixture of crabmeat & spinach folded with cream cheese & spices.

Roasted Red Pepper Artichoke Dip \$2.50

Fire roasted red peppers, onions, garlic, artichoke hearts & Parmesan cheese.

The Raw Bar at Stella's

Oysters On The Half Shell

Oysters on the Half Shell, on a bed of crushed ice & served with Cocktail Sauce, Minuette, Horseradish, Lemons & Tabasco. \$24 Per Dozen
Learn to Shuck! Chef-Attended Shucking Station \$50 additional

Peel 'n' Eat Shrimp

Marinated Shrimp, piled high on ice & served with lemon wedges, cocktail sauce & remoulade. \$18 Per Pound/feeds 4-6 ppl

Shrimp Cocktail

Marinated Shrimp is peeled, piled high on ice & served with lemons, cocktail sauce & remoulade. \$20 Per Pound/feeds 4-6 ppl

Oyster Shooters

Oysters dropped into a shot glass, filled with Stella's Bloody or Virgin Mary Mix, served on crushed ice. \$26 Per Dozen

Ceviche Platter

Citrus marinated shrimp & other seafood, served salsa-style with tri-color tortilla chips. Large Tray \$125 Small Tray \$70

Sushi

Selection of Stella Roll, California Roll, Crunchy Roll or the Philly Roll
\$65—Four rolls, 32 pieces.

Mixed Raw Bar Platter

Chef's Selection of Oysters, Sushi, Ceviche, Shrimp Served on an Impressive Display.
Minimum 25 People. \$9.95 Per Person.

Plated Dinner

Three (3) entrées are allowed and a pre-order is required one (1) week prior to event.

All menu items include a starter salad and are served with Garlic Chive Mashed Potatoes & Vegetable du jour, unless otherwise noted.

\$20.95

Grilled Chicken Breast served with lemon basil buerre blanc

8oz Top Sirloin bleu cheese crusted & served with bearnaise

8oz Atlantic Salmon served with lemon caper beurre blanc
\$5 additional for **Salmon Oscar**

10oz Pan Seared Walleye served with orange-pecan buerre blanc & fresh lemons

\$26.95

8oz Jumbo Grilled Shrimp served with lemon basil buerre blanc

6oz Filet Mignon with peppercorn brandy cream

8oz Blackened Swordfish with bleu cheese, caramelized onion mashed potatoes & vegetable du jour

½ Rack of Ribs With Four Grilled Shrimp served with bar-b-que sauce

\$34.95

14oz New York Strip served with béarnaise

8oz Grilled Halibut served with cilantro lime pesto

8oz Pan Seared Scallops served with roasted red pepper buerre blanc

8oz Filet Mignon served with peppercorn brandy cream

10oz Florida Stuffed Grouper stuffed with brie cheese, shrimp and crawfish.
Topped with lemon basil buerre blanc

Vegetarian

\$20.95

Vegetarian Alfredo Stella's house made fettuccini noodles are tossed with fresh vegetables, with a garlic cream sauce.

Portobello Mushrooms Jumbo mushroom caps stuffed with Chef's choice rice & topped with grilled asparagus, roasted red peppers & a balsamic glaze

Buffets

A carving/display station would be an ideal addition to an appetizer or dinner buffet. Priced Per Person Minimum 25 People. \$50 chef-attendant fee
Choose 1 Salad & 2 Sides for Compliment

To Be Carved:

Prime Rib \$25.95

Our prime rib is smoked slow cooked for hours. Cut to order & served with au jus & horseradish.

Roasted Turkey Breast \$19.95

Oven roasted turkey breast encrusted in herbs & seasonings. Served with turkey gravy.

Bourbon Glazed Ham \$18.95

Bourbon-glazed Ham, slow-roasted and carved to order.

Pork Loin \$21.95

Crown Roast of fresh pork with house made apple chutney.

Side Dishes

Garlic Chive Mashed Potatoes

Roasted Baby Red Potatoes

House Made Mac N Cheese (\$2.50 up-charge pp)

Grilled Asparagus

Roasted Seasoned Vegetables

Pasta Salad

Cole Slaw

Other Enhancers (per person)

3 Coconut Shrimp \$4.75

1 Alaskan Crab Leg \$9.95

1 Bar-B-Que Shrimp Skewer \$12.95

Iron Skillet Hashbrowns \$3.95

Stella's Jalapeno Corn Bread

Muffins with Honey Butter \$1.95

Stella's Grand Buffet

\$36.95

Grilled Atlantic Salmon served with lemon basil buerre blanc

Chicken Breasts served with creole hollandaise

Stella's house-made macaroni and cheese

Shrimp Cocktail

Garlic chive mashed potatoes

Grilled asparagus

Stella's King Crab Legs (add \$9 per person)

Dessert

\$5.25 a piece unless otherwise noted

Apple Bavarian Tart

Cheese Cake

Bailey's Irish Cream Cheese Cake

Belgian Chocolate Hazelnut Cake

Limoncello Cake

Warm Chocolate Chip Cookies \$40

Coffee Service \$1.25 per person. Gourmet coffee is brewed fresh & served with:
cream, skim milk, sugar & sugar substitute.