

STELLA'S

CATERING

COFFEE BREAKS & BREAKFAST

Approximate servings: Small 8-10. Medium 16-20. Large 25-30.

pastry tray | Small \$32 (20 pcs.) | Medium \$59 (40 pcs.) | Large \$90 (60 pcs.)
an array of half-size fresh-baked muffins, scones, croissants and danishes served with stella's jam.

fruit tray | Small \$25 | Medium \$39 | Large \$55
fresh-cut seasonal fruit with honey yogurt dipping sauce.

breakfast croissant | \$6.95 each
scrambled eggs on croissant with and your choice of the following:
BACON, TOMATO & CHEDDAR | SMOKED HAM & SWISS | SAUTÉED MUSHROOM & SPINACH

breakfast croissant with hash browns or fruit salad | \$9.55 per person

fruit parfait | \$6.95 each | Small \$39 | Large \$65
fresh fruit topped with greek yogurt, organic honey & house made granola.

HOT BREAKFAST BUFFET STATIONS

All selections include coffee and/or tea service.

café | \$12.95 per person
scrambled eggs with cheddar cheese and your choice of beef sausages, vegan breakfast patties, smoked ham, or bacon.
served with hash browns, fruit salad, artisan breads, butter & stella's jam

mexican breakfast | \$12.95 per person
soft corn tortillas with refried beans, scrambled eggs, cheddar cheese, tomato, green onion, guacamole, salsa and cilantro sauce.
served with hash browns & fruit salad. (vegan option available)

chorizo hash | \$13.95 per person
sautéed chorizo sausage, hash browns, red pepper, onion & garlic served with scrambled or sunny side eggs, salsa, artisanal breads, butter & stella's jam.

tofu scramble | \$13.95 per person
seasoned tofu sautéed with tomato, onion and red pepper on fresh arugula.
served with salsa, hash browns, fruit salad, artisanal breads, butter & stella's jam.

omelette | \$15.95 per person
fresh to order omelettes with all of the ingredients to make your favourite stella's omelette or create your own.
served with hash browns, fruit salad, artisan breads, butter & stella's jam.

stella's benedict | \$15.95 per person
made to order with poached eggs, smoked salmon, and spinach lemon sauce over grilled scones.
served with hash browns, fruit salad, grilled tomato & lemon.

smoked salmon | \$15.95 per person
scrambled eggs, green onion, smoked salmon, cream cheese, red onion, lemon and capers.
served with sourdough bread, butter & stella's jam

pancake breakfast | \$13.95 per person
scrambled eggs and Stella's perfect pancakes golden grilled with wild blueberries or bananas.
served with syrup, butter and a choice of beef sausage, vegetarian breakfast patties, bacon, or ham and hash browns

maple caramel french toast | \$14.95 per person
cinnamon brioche french toast with wild blueberries, fresh sliced banana and warm maple caramel sauce.
served with choice of ham, bacon, sausage, or vegetarian breakfast patties and hash browns.

Although Hot Breakfast Station service is preferred for groups of 20 or more, please ask us what accommodation can be provided to meet your needs. Facilitating more than 1 breakfast selection (Example: Tofu Scramble and Mexican Breakfast) may be limited by number of guests. For large catering events/weddings, please refer to our Banquet Menu "Breakfast for Dinner buffet"

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LUNCH & LIGHT DINNER

stella's classic sandwich trays

Small (6 sandwiches) \$42 | Medium (10 sandwiches) \$68 | Large (14 sandwiches) \$94 | Additional Sandwich \$6.95

roast chicken

oven roasted chicken, Stella's cranberry sauce, lettuce & mayonnaise

roast beef

sliced roast beef, horseradish mayo, tomato, pickle, crispy onion

tuna salad

tuna, celery, green onion, mayonnaise, dijon mustard, dill pickle, lettuce, tomato

smoked salmon

smoked salmon, cream cheese, capers, lettuce & a squeeze of lemon

pesto tomato havarti

ripe tomato, creamy havarti cheese, pesto sauce & mayonnaise

stella's vegetarian

spicy hummus, cream cheese, alfalfa sprouts, tomato & cucumber

vegan

tapenade, red cabbage, carrot, sprouts, cucumbers & tomato

egg salad

egg, lettuce, mayonnaise, celery, green onion, dijon, salt & pepper

chicken provolone

oven roasted chicken, provolone cheese, cucumber, lettuce, tomato & rémoulade

chicken salad

apple, lemon juice, chicken, dried cranberries, celery, pepper, tarragon, mayonnaise & lettuce

muffuletta

genoa salami, smoked ham, prosciutto, provolone cheese, olive tapenade, dijon & mayonnaise

spicy peanut wrap - choice of tofu or shrimp (gf option)

bean sprouts, lettuce, red pepper, cilantro, peanut sauce in a rice wrapper

savoury focaccia pizza | Small 18 x 13 \$35 | Large 18 x 26 \$65

roasted vegetable | marinara, mushrooms, red peppers, onion, eggplant, zucchini, feta cheese and balsamic reduction.

margherita | marinara, tomato, mozzarella, fresh basil & cracked pepper

genovese | marinara, genoa salami, bacon, roasted red pepper, mozzarella

burritos | \$54 per dozen

chicken

marinated grilled chicken breast, brown basmati rice, refried beans, green onions, and tomatoes. dressed with vanilla bbq sauce and cilantro sauce, wrapped in a whole wheat tortilla.

pulled pork (please allow 72 hour notice)

fork-tender vanilla bbq pulled pork, brown basmati rice, refried beans, green onions, and tomatoes with cilantro sauce, wrapped in a whole wheat tortilla.

veggie

seasoned vegetables roasted to perfection. red peppers, zucchini, red onion, sweet corn, brown basmati rice all wrapped in whole wheat tortilla with refried beans, fresh cilantro and cilantro sauce.

salad bowl | Small (6-8 ppl) \$29 | Large (14-16 ppl) \$59

STELLA'S HOUSE | SPINACH | CAESAR | ARUGULA | MEDITERRANEAN QUINOA | ASIAN FUSION NOODLE | POTATO

soup | \$39.95

4 Litres of Stella's gourmet vegetarian soup served hot with fresh baked bread & butter.

Serves approximately 15 people as a side or starter. Soup variety based on soup of the day.

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HOT LUNCH | All trays serve 8 unless otherwise indicated.

beef lasagna | \$70.00

authentic bolognese sauce made from pasture raised beef layered with béchamel, cottage cheese, asiago, mozzarella & lasagne noodles. served with garlic toast.

veggie lasagna | \$50.00

mushrooms, zucchini, spinach, asiago, mozzarella, cottage cheese & Stella's marinara sauce. served with garlic toast.

aged cheddar & cauliflower mac & cheese | \$50.00

the ultimate comfort food made with stella's passion for doing all things the right way. served with garlic toast

shepherd's pie | \$60.00

lightly seasoned local, pasture raised beef, corn, peas & brown gravy topped and baked with a layer of mashed potatoes.

roasted ratatouille | \$50.00

oven roasted zucchini, eggplant, tomato, peppers, onion, garlic & fresh herbs over steamed quinoa. finished with balsamic reduction.

tourtière | \$42.00

traditional french-canadian meat pie made with pasture raised beef and ground pork. served with maple cream sauce,

pulled pork | \$50.00

braised pork roast slow-roasted with sweet & spicy bbq sauce until it can be pulled apart with the light tug of a fork. served with freshly baked multi-grain buns.

thai yellow curry (v) | \$50.00 or try it with shrimp \$80.00

fresh pineapple, grapes & red pepper in a sweet and spicy yellow curry sauce. served over rice noodles with Stella's peach chutney.

chicken curry | \$60.00

spiced chicken, coconut milk & fresh cilantro in a creamy curry sauce accompanied by basmati rice, banana, raisins, sweet coconut, peach chutney, lime & cilantro. served with garlic toast.

chickpea curry (v) | \$50.00

vegetarian chickpea curry made with all the right spices, brown basmati rice, banana, raisins, coconut, peach chutney, lime & cilantro. served with garlic toast.

grass-fed beef chili | \$45.00

slow-simmered classic chili made with local, pasture raised beef topped with cheddar cheese & sour cream. served with garlic toast.

pasta pescatore | \$100.00

sautéed cod, shrimp & mussels in a white wine marinara sauce with linguini, capers, chili & garlic. finished with gremolata.

roasted turkey with gravy | \$50.00 | 10 portions

(please allow 72 hour notice)

well-seasoned hand-carved boneless turkey breast and boneless thighs baked to perfection.

star anise scented pork roast | \$50.00 | 10 portions

(please allow 72 hour notice)

fork-tender pork shoulder simmered in pineapple juice, star anise and brown sugar, then roasted in the oven and finished off with a sweet maple glaze.

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brown basmati & wild rice pilaf | \$19.95 | 10 portions

dauphinoise potatoes | \$24.95 | 10 portions

maple glazed roasted root vegetables | \$22.95 | 10 portions

roasted brussel sprouts & cauliflower medley | \$22.95 | 10 portions

sage mashed potatoes with gravy | \$19.95 | 10 portions

stella's classic potato wedges | \$19.95 | 10 portions

GREAT ADDITIONS

Approximate servings: Small 8-10. Medium 16-20. Large 25-30.

cheese tray | Small \$34 | Medium \$54 | Large \$74

assorted manitoba cheeses served with grapes, red pepper jelly and a selection of stella's breads and house-made crackers.

artisanal cheese tray | \$120 serves 16-20 people

an assortment of jarlsberg cheese, irish blue cheese, saint andre cheese and old amsterdam cheese with red pepper jelly, walnut chutney and a mix of pecans, walnuts and almonds. served with strawberries, grapes and sliced sourdough baguettes

charcuterie tray | Small \$49 | Medium \$69 | Large \$89

capicollo, calabrese, prosciuttino, italian sausage, with grilled zucchini, marinated artichoke, black & green olives, pepperoncini and sliced sourdough baguettes

scandinavian tray | Small \$49 | Medium \$69 | Large \$89

smoked salmon, gravlax, & shrimp salad served with cucumber salad, mustard sauce, cream cheese, red onion, capers, dill and danish rye.

vegetable tray | Small \$25 | Medium \$39 | Large \$55

an abundance of fresh vegetables with stella's hummus or goddess dip.

DESSERTS

stella's classic desserts

vegan chocolate cake | \$39.95 (10 inch round)

double-stacked dark chocolate cake frosted with vegan chocolate icing.

carrot cake | \$39.95 (10 inch round)

two layers of delicious coconut carrot cake with vanilla cream cheese icing.

cheesecake | \$34.95 (10 inch round)

choice of raspberry or maple caramel sauce

chocolate torte | \$39.95 (10 inch round)

velvety, dark chocolate flourless cake with raspberry sauce

key lime pie | \$29.95

fresh squeezed juice & zest of a dozen limes, condensed milk & egg yolks baked in a graham wafer crust

bread pudding | \$26.95

brioche, tart apples & raisins baked in vanilla custard served with maple caramel sauce

fruit pie | \$24.95

freshly baked pies made in-house. variety includes rhubarb, blueberry, saskatoon berry, apple, cherry or peach

cupcake trays | \$29 per dozen

vegan chocolate, lemon chiffon or red velvet

dainty tray | Small \$29 (32) | Medium \$49 (64) | Large \$65 (96)

an assortment of stella's classic bars; flourless chocolate brownies, blueberry lemon bars, macaroons, date squares & walseley bars...

cookie tray | Small (18) \$18 | Medium (30) \$30 | Large (50) \$50

an assortment of fresh baked cookies from stella's bakery.

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COCKTAIL EVENT CATERING

China service is available upon request.

canapés | \$17.95 per dozen (minimum 2 dozen per selection)
Truly delicious and elegant open-faced sandwiches on artisan baguette.

Prosciutto & Brie
Roast Beef
Shrimp & Egg
Brie & Pepper Jelly
Caprese
Watermelon & Blue Cheese with Balsamic Reduction
Vegetarian Muffuletta
Mushroom & Caramelized Onion
Gravlax
Blue Cheese & Walnut Chutney
Roasted Asparagus & Chevre
Roasted Asparagus & Sesame
Smoked Ham and Flambéed Pineapple

hors d'oeuvres | priced per dozen
(minimum 2 dozen per selection)

Deviled Eggs | **\$15.95**
Horseradish | Classic | Bacon Cheddar & Caramelized Onion
Bacon Wrapped Dates | **\$16.95**
Grilled Veggie Kabobs (v) | **\$14.95**
Roasted Brussel Sprouts with Horseradish Mustard (v) | **\$14.95**
Chicken Satay Skewers with Peanut or Sweet Chili Sauce | **\$18.75**
NY Strip Skewers with Sesame Teriyaki | **\$18.75**
Chili Lime Shrimp Cups | **\$18.75**
Manitoba Prairie Boulettes | **\$16.95**
Sweet Chili Roasted Tofu Lollipops | **\$14.95**
Prosciutto Wrapped Basil & Peach Skewers | **\$18.75**
Swiss Crisps with Herbed Chèvre | **\$14.95**
Fresh Spring Rolls | **\$14.95**
Samosa Tarts with Peach Chutney | **\$16.95**
Potato Latkes with Apple Sauce (v) | **\$15.95**
Ginger Maple Salmon in Puff Pastry | **\$18.75**
Roast Chicken and Cranberry Blini | **\$15.95**
House-made Gravlax Blini | **\$15.95**
Stuffed Mushrooms | **\$15.95**

fancy sandwiches \$60 per Large Tray (50 pcs.)
(select up to 3 types per tray)

Smoked Salmon
Cream Cheese & Pepper Jelly
Pickled Cucumber on Danish Rye
Salmon Salad
Roast Beef & Horseradish
Chicken Salad (Tuscan or Rustic)
Ham Salad
Hummus and Olive Tapenade
Shrimp & Egg Salad
Egg Salad

BEVERAGES

coffee & tea catering 96oz carrier (8 cups) \$17.95 | 3 gallon dispenser (32 cups) \$69.95
stella's blend coffee or an assorted variety of organic tea.

All orders come with milkers, creamers, sugars & cups

stella's lemonade or brewed iced tea | 1 gallon carrier \$17.50. Serves 10

pellegrino | \$2.50

aranciata | limonata | pomplemo

apple juice | 1 gallon carrier \$25.00. Serves 10

orange juice | 1 gallon carrier \$29.50. Serves 10

bottled water (500 ml) \$1.75

sparkling | still

canned pop | \$1.50

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TAXES & GRATUITIES

All products and services subject to applicable PST and GST. A 15% gratuity will be applied to all food and beverage charges for staffed events.

SPECIAL MENUS, DIETARY CONCERNS, & SUBSTITUTIONS

We welcome the opportunity to discuss your event and create a menu to suit your specific needs. Stella's is always committed to providing excellent food and friendly service. We will happily accommodate as best as we can and extra charges will always be discussed prior to production or delivery of service.

ORDERING & DELIVERY

24h noticed required for all orders. To ensure availability of product and desired delivery time, 1 week's notice is encouraged. We strive to fill all orders, based on availability of product & vehicles.

Large events such as rehearsal dinners, graduation parties, conferences, etc., need to be booked at least three weeks in advance.

Catering office hours are Monday through Sunday 8:00 am to 5:00 pm.

Compostable dining wares, napkins & re-usable serving equipment included with every order!

Please allow for plus or minus 30 minutes when setting your delivery time. Although we will always do our best to get to you at your specified time, weather, traffic and coordination of proximate orders may affect timing. All deliveries times are subject to a first come, first served basis.

Deliveries are available weekdays from 7 am to 5 pm. Evening or early morning caterings need to be negotiated. Weekend delivery is subject to availability. All orders may be pre-arranged for pick up at our Catering Office.

As of December 1, 2016 the following changes will be implemented:
The minimum order for Stella's delivery service will be \$200 (net of taxes or service charges).

All orders will still be able to be picked up at our Catering location at Unit 16 – 1100 Waverley Street or via courier service (certain restrictions apply). A courier fee of \$20 will be applied to all orders under \$200.

Should you require any support, please contact us and we would be more than happy to provide assistance.

GUARANTEED MEAL SELECTIONS & QUANTITIES

Unless otherwise excepted and acknowledged by Stella's (in writing), all guaranteed numbers of meals and meal selections must be communicated no later than three (3) working days prior to the function.

For health and insurance reasons:

- we do not allow removal of food from the premises following the function;
- unless otherwise approved in writing by Stella's Catering Director, only food provided by Stella's will be allowed on the premises for any Stella's catered function;
- for health and insurance reasons (unless previously arranged), we will not receive, store, transport, cook or re-heat any food other than what was prepared by Stella's

BOOKINGS, DEPOSITS & PRICING

We would be happy to secure your date and our services for you.

For large events, a booking deposit of \$200 is required upon confirmation of the menu and quote. A 50% down payment will be required two weeks prior to the event.

All prices are subject to change without notice until a final quote is provided, at which point prices remain fixed and guaranteed until the date of the event.

Booking deposits will be applied to the final invoice.

PAYMENT

A credit card is required to confirm your order. We accept Visa, MasterCard or American Express.

Credit application forms are available upon request for invoicing purposes. GST &/or PST exempt orders payable by cheque only.

Corporate or certified cheque payment option is accepted and must be available upon delivery.

Please make cheques payable to: 6300154 Manitoba Ltd. O/A Stella's Catering