

# STELLA'S CATERING

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## COFFEE BREAKS & BREAKFAST

*approximate servings: small 8-10. medium 16-20. large 25-30.*

### PASTRY TRAY | Small \$32 | Medium \$59 | Large \$90

an array of fresh-baked muffins, scones & assorted croissants served with butter and Stella's Jam.

### FRUIT TRAY | Small \$25 | Medium \$39 | Large \$55

fresh-cut seasonal fruit with yogurt dipping sauce.

### FRUIT PARFAIT | \$6.95 per person

fresh cut Fruit Salad with Stella's Granola and Yogurt

### BREAKFAST CROISSANT | \$6.55 per person

croissant delivered fresh from Stella's Bakery loaded with scrambled eggs and your choice of the following: Tomato & Cheddar  
Smoked Ham & Gruyere | Mushroom & Caramelized Onion

### BREAKFAST CROISSANT WITH HASH BROWNS OR FRUIT SALAD | \$9.55 per person

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## LUNCH & LIGHT DINNER

### HOT LUNCH | increments of 8 people per option please

#### BEEF LASAGNA | \$15.95

authentic bolognese sauce made from pasture raised beef layered with béchamel, cottage cheese, asiago, mozzarella & lasagne noodles. Served with caesar salad, freshly baked bread & butter.

#### VEGGIE LASAGNA | \$13.95

mushrooms, zucchini, spinach, asiago, mozzarella, cottage cheese & Stella's marinara sauce. Served with caesar salad, freshly baked bread & butter.

#### MAC & CHEESE | \$13.95

the ultimate comfort food made with Stella's passion for doing all things the right way. Served with house salad, freshly baked bread & butter.

#### SHEPHERD'S PIE | \$15.95

lightly seasoned local, pasture raised beef, corn, peas & brown gravy topped and baked with a layer of mashed potatoes. Served with house salad, freshly baked bread & butter.

#### ROASTED RATATOUILLE | \$14.95

oven roasted zucchini, eggplant, tomato, peppers, onion, garlic & fresh herbs over steamed quinoa. Finished with balsamic reduction and served with house salad, freshly baked bread & butter

#### TOURTIÈRE | \$14.95

traditional French-Canadian meat pie made with pasture raised beef and ground pork. Served with maple cream sauce, house salad, freshly baked bread & butter.

### STELLA'S CLASSIC SANDWICH TRAYS

*small (6 sandwiches) \$42 | medium (10 sandwiches) \$68*

*large (14 sandwiches) \$94*

#### 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

#### 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 SHRIMP WRAP (GF)

marinated shrimp, bean sprouts, lettuce, red pepper, cilantro, peanut sauce

#### SAVOURY FOCACCIA PIZZA

*small 18 x 13 \$35 | large 18 x 26 \$65*

#### ROASTED VEGETABLE

marinara, mushrooms, red peppers, onion, egg plant, zucchini, feta cheese and balsamic reduction.

#### MARGHERITA

marinara, tomato, mozzarella, fresh basil & cracked pepper

#### GENOVESE

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

#### 50/50 BURGERS | \$36 per dozen

half-size versions of Stella's burgers fully dressed and ready for your next corporate lunch or as an appetizer at your special event.

grass-fed beef | marinated grilled chicken | salmon | garden (vegetarian) quinoa (vegan)

#### SALAD BOWL | *small (6-8 ppl) \$29 | large (14-16 ppl) \$59*

stella's house | spinach | caesar | arugula | mediterranean quinoa | asian fusion noodle | potato salad | stella's vegan caesar

#### SOUP | \$39.95

4 Litres of Stella's gourmet soup served hot with fresh baked bread & butter. *Serves approximately 15 people as a side or starter. Requests for specific Stella's soups require 1 week notice.*

# STELLA'S CATERING

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## COCKTAIL EVENT CATERING

**CANAPÉS** | \$17.95 per dozen (minimum 1 dozen per selection)  
*truly delicious and elegant open-faced sandwiches on artisan baguette.*

**ASSORTED CANAPÉS FOR TAKEAWAY** | Large Tray \$48 (3 dozen)

Asparagus Frittata  
Prosciutto & Brie  
Roast Beef  
Shrimp & Egg  
Shrimp Salad on Danish Rye  
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  
Pickled Herring on Danish Rye

**HORS D'OEUVRES** | priced per dozen

deviled dgs | **\$15.95**  
horseradish | classic | bacon cheddar & caramelized onion  
bacon wrapped dates | **\$16.95**

**v** grilled veggie kabobs | **\$14.95**

**v** roasted brussel sprouts with horseradish mustard | **\$14.95**

marinated chicken satay skewers with  
peanut or sweet chili dipping sauce | **\$18.75**

ny strip skewers with sesame teriyaki | **\$18.75**

garlic prawns | **\$18.75**

swiss crisps with herbed chèvre | **\$14.95**

ginger maple salmon in puff pastry | **\$18.75**

beet sliders | **\$15.95**

**v** potato latkes with apple sauce | **\$15.95**

samosa tarts with peach chutney | **\$16.95**

fresh spring rolls | **\$14.95**

sweet chili roasted tofu lollipops | **\$14.95**

prosciutto wrapped basil & peach skewers | **\$8.75**

manitoba prairie boulettes | **\$16.95**

russian-style salmon kulebiaka | **\$18.75**

**FANCY SANDWICHES** | \$50 per large tray

Smoked Salmon  
Cream Cheese & Pepper Jelly  
Lentil Pate  
Pickled Cucumber on Danish Rye  
Salmon Salad  
Roast Beef & Horseradish  
Sesame Chicken Salad  
Ham Salad  
Shrimp & Egg Salad

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## 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.

**IMPORTED CHEESE TRAY** | small \$39 | medium \$59 | large \$79

an assortment of imported and regional cheeses served with walnut chutney, dried fruits, and a selection of Stella's breads and house-made crackers.

**SCANDINAVIAN TRAY** | small \$39 | medium \$59 | large \$79

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

**MEDITERRANEAN TRAY** | small \$39 | medium \$59 | large \$79

genoa salami, prosciutto, chorizo sausage, olives, pickled peppers, bocconcini and tomatoes.

**VEGETABLE TRAY** | small \$25 | medium \$39 | large \$55

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

**FRUIT TRAY** | small \$25 | medium \$39 | large \$55

fresh-cut seasonal fruit with yogurt dipping sauce.

**BREAD TRAY** | small \$19 | large \$ 38

generous selection of artisan breads fresh from Stella's bakery served with hummus & herbed garlic butter.

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## DESSERTS

**STELLA'S CLASSIC DESSERTS** | \$6.95 per person

choose from chocolate torte, tarte bourdaloue, cheesecake, key lime pie, fruit pie, or fruit crumble.

**CUPCAKE TRAYS** | \$29 per dozen

**DAINTY TRAY** | small \$29 | medium \$49 | large \$65

assorted squares, bars, and tart cut and beautifully arranged on trays.

**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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## BEVERAGES

**COFFEE & TEA CATERING**

**96oz carrier (8 cups) \$16.95 | 3 gallon dispenser (32 cups) \$65.95**

Stella's blend coffee or an assorted variety of organic tea.

**STELLA'S LEMONADE OR BREWED ICED TEA**

**1 gallon carrier \$17.50**

**PELLEGRINO** | \$2.50

Aranciata | Limonata | Chinotto

**JUICE** | \$2.95 per person

orange | apple

**BOTTLED WATER** | \$1.75 (500 ml)

sparkling | still

**CANNED POP** | \$1.50

# STELLA'S CATERING

Where applicable, prices include compostable cutlery, napkins, cups, and plates.

**CHINA SERVICE | \$2.25 per person**

**CORPORATE CATERING | \$3.95 per person**

*includes linens, china service, set-up, clean-up*

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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.

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## 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.

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## ORDERING & DELIVERY

**48 hours notice is always appreciated**, but in an emergency next-day orders can be placed until 2 PM.

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

Catering office hours are Monday through Sunday 8:30 am to 5:00 pm.

Please allow for plus or minus 15 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.

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 or any of our Stella's locations.

Delivery charges apply to all food & beverage orders within the perimeter highway (City of Winnipeg) under \$200 (before taxes, gratuity, or ancillary items)... After that, it's on us.

We reserve the right to request a minimum order.

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## 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;

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unless otherwise approved in writing by Stella's Catering Director, only food provided by Stella's will be allowed

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on the premises for any Stella's catered function;

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we will not receive, store, transport, cook or re-heat any food other than what was prepared by Stella's

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## BOOKINGS, DEPOSITS & PRICING

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

A booking deposit of 50% of the estimate cost is required upon confirmation of the menu and quote.

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.

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## PAYMENT

Your final invoice will be issued within three days of your event. Payment is due upon receipt. Please make cheques payable to Stella's Catering.