

**S T E L L A ' S**

**CATERING**

**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 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  
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

## 4 COURSE PLATED DINNER

All plated dinner selections include artisan breads & rolls, plated dessert, and our Chef will help you decide on a soup and salad to compliment your entrée selection. All plated dinners also include Stella's blend coffee and tea service.

### ENTRÉE

**chicken supreme** | \$37

roasted 8oz wing-tipped chicken breast stuffed with sundried tomato & basil goat cheese served with white wine cream sauce | creamy parmesan polenta | honey dill carrots

**prosciutto wrapped chicken** | \$36

prosciutto wrapped, 8oz chicken breast. Served with either creamy mornay sauce OR white wine cream sauce | garlic smashed potatoes | roasted brussels sprouts

**braised short ribs** | \$37

boneless beef short ribs slow-simmered in red wine and finished with star anise reduction | sage mashed potatoes | summer vegetable medley

**prime rib** | \$39

slow-roasted premium beef ribeye with cornbread, beef jus and fresh horseradish | sweet potato mash | mushroom medley

**beef brisket** | \$36

fork-tender AA beef brisket with vanilla BBQ sauce OR blackened | garlic smashed potatoes | roasted brussels sprouts

**pan seared salmon** | \$39

choice of lemon caper butter, maple shallot butter OR coconut lemongrass sauce | brown basmati rice pilaf | roasted asparagus

**salmon papillote** | \$39

tender salmon fillets placed on a bed of vegetables & rice pilaf & wrapped in a parchment paper pouch

**pork** | \$38

slow roasted pork belly with apple sauce | scalloped potatoes | maple glazed root vegetables

**roasted ratatouille** | \$32 (GF, VG)

oven roasted zucchini, eggplant, tomato, peppers, onion, garlic & fresh herbs finished with balsamic reduction | steamed quinoa | charred cauliflower

**roasted vegetable wellington** | \$32 (VG)

with mushroom pate & béchamel

**honey mustard marinated vegan polenta stacks** | \$32 (VV)

### SOUP

butternut squash | creamy tomato red pepper | potato leek | roasted vegetable | cream of mushroom

### SALAD

house | caesar | arugula | spinach | kale & quinoa | beet salad | butternut squash, frisee & pepita | caprese

### DESSERT

flourless chocolate torte | vegan chocolate cake | cheesecake | key lime | crème caramel | tartlet trio | panna cotta with seasonal fruit compote | chocolate mousse



## Banquet Menu

### DELUXE DINNER BUFFET | \$39 per person (minimum 125 people)

Personalize your event by selecting options from each of the following categories. Each selection will be served with all of the appropriate accoutrements and our Chef can provide guidance to make your special event a huge success. Stella's blend coffee and tea service are included.

#### FROM STELLA'S BAKERY | 2 selections

##### **artisan breads**

an assortment of sliced cracked wheat, french country rye, sourdough, spelt and multigrain sourdough artisan loaves

##### **dinner rolls**

classic multigrain, whole wheat and white pull-apart rolls

##### **savory scones**

a selection of soft and crumbly rosemary, cheddar, and three-onion buttermilk scones

##### **french baguette**

sliced traditional crusty white, sourdough and multigrain baguettes

#### BUFFET ACCOMPANIMENTS | 1 selection each additional selection | \$2 per person

##### **bothwell cheese tray**

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

##### **scandinavian tray**

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

##### **charcuterie tray**

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

#### SALAD | 2 selections each additional selection | \$1 per person

##### **salad**

house | caesar | arugula | spinach | kale & quinoa | pasta | caprese

#### SEASONAL VEGETABLE & STARCH | 2 selections from each vegetable & starch each additional selection | \$1 per person

##### **vegetable**

maple glazed roasted root vegetables | summer vegetable medley | grilled garlic red peppers | roasted asparagus | roasted brussels sprouts | honey dill carrots | charred cauliflower | roasted brussels sprouts with cauliflower & red peppers

##### **starch**

scalloped potatoes | garlic smashed potatoes | sage mashed potatoes | sweet potato mash | brown basmati rice pilaf | steamed quinoa | creamy parmesan polenta | tri-color harissa carrots

CLASSIC MAINS | 2 selections  
each additional selection | \$3 per person

**chicken**

orange-almond | butter chicken | cacciatore | rosemary

**beef & mushroom stew**

slow-simmered Manitoba grass-fed beef with carrot, potato and mushroom in a red wine reduction.

**oven baked salmon**

Atlantic salmon with smooth spinach lemon sauce, maple shallot glaze OR coconut lemongrass.

**chicken stew**

tender chicken, carrot, potato, parsnip and mushroom in a silky tarragon velouté.

**jambalaya**

smoked chorizo sausage, shrimp, chicken, onion, tomato, garlic, peppers, celery, rice & stella's own creole seasoning blend.

**tourtière**

perfectly seasoned ground pork and grass-fed beef in a buttery pastry crust. maple cream sauce | red pepper jelly | tomato relish

**chickpea curry**

stella's chickpea curry made with all the right spices. Served with banana, raisins, coconut & peach chutney.

**veggie lasagna**

roasted garlic marinara, mushrooms, zucchini, spinach & a blend of asiago, mozzarella, and cottage cheeses all layered in perfect harmony.

**ratatouille**

oven roasted zucchini, eggplant, tomato, peppers, onion, garlic & fresh herbs with balsamic reduction

**pasta pescatore**

linguini with shrimp, fish, scallops & calamari in lemon & white wine infused roasted garlic marinara

**sweet & sour meatballs**

tender pork meatballs simmered in sweet & sour sauce with sweet peppers, carrots, onion & pineapple

**tofu & mushroom stew with tarragon**

**pasta station**

with marinara, pesto, alfredo sauce

CARVING STATION | 1 selection  
each additional selection | \$4 per person

**brisket**

slow-roasted smoky beef brisket with vanilla BBQ sauce and spicy dijon

**new york strip**

slow-roasted with beef jus and fresh horseradish

**pork loin**

oven roasted pork loin glazed with house made red pepper jelly

**anise pork shoulder**

honey mustard

**oven roasted turkey breast**

cranberry sauce & gravy



## Banquet Menu

DESSERT | 3 selections  
each additional selection | \$2 per person

**flourless chocolate torte** (GF)

velvety, dark chocolate flourless cake with raspberry sauce

**carrot cake**

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

**raspberry cheesecake**

Stella's classic vanilla cheesecake with our raspberry compote...the perfect compliment

**key lime pie**

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

**dainties**

an assortment of squares, bars, and tarts cut and beautifully arranged on trays

**fruit tray**

fresh-cut seasonal fruit with honey yogurt dipping sauce

**bread pudding**

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

**seasonal fruit crumble**

### STELLA'S BREAKFAST FOR DINNER BUFFET | \$37.95 (minimum 150 guests)

Make it a memorable event with Stella's favorite breakfast selections. Stella's blend (kaffebonner) coffee and tea service are included.

**juice bar**

orange | grapefruit | pineapple

**eggs**

scrambled | benedict bar | omelette station

**protein**

bacon | grass-fed beef sausages | breakfast veg patties | smoked ham carving station

**sides**

hash browns | fresh fruit | baked parmesan tomatoes | vegetarian baked beans

**sweet**

french toast with maple caramel OR pancakes | assorted croissants & danish

**savoury**

imported cheeses | ham & cheese te-birkes | assorted pickles & olives | gravlax | pickled herring

**bread**

assorted breads from stella's bakery | cream cheese | butter | stella's jams

## LATE LUNCH, SNACKS & BARS

**\*requires service\***

**taco bar** | \$8 per person

fresh corn tortillas, refried beans, spicy coleslaw, guacamole, cilantro sauce, fresh cilantro, limes and hot sauce

choose 2 selections

crispy cod fillets | pan seared shrimp | BBQ pulled pork | grilled chicken

**poutine bar** | \$8 per person

build your own poutine using our selection of toppings such as caramelized onions, green onions, hot peppers, red peppers, sour cream, salsa and guacamole, house made brown gravy and cheese curds

choose 2 selections

BBQ pulled pork | meat chili | crispy bacon bits | spicy chorizo

**mac & cheese bar** | \$8 per person

nature's farm pasta with our creamy béchamel sauce with cheddar, fontina & gruyere

choose 2 selections

caramelized onions | blue cheese | crispy bacon bits | spicy chorizo | blacked chicken | peas

**wing bar** | \$8 per person

thai chili | sesame sweet soy | buffalo

**mini banh mi** | \$8 per person

miniature Vietnamese banh mi sandwiches, layered with pork loin and a crunchy Asian slaw

**savoury focaccia pizza** 18 x 13 \$35 (12 pcs) | 18 x 26 \$65 (24 pcs)

delicious toppings on freshly baked rosemary focaccia dough

ROASTED VEGETABLE | MARGHERITA | GENOVESE

## TRAYS

*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.

**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.

**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

**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.