

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.

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
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

breaded chicken | \$36

breaded 8oz chicken breast stuffed with mozzarella served with creamy mornay 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 | patty pan squash with lemon garlic butter

prime rib | \$39

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

beef brisket | \$36

fork-tender AA beef brisket with vanilla BBQ sauce | oven roasted potato wedges | chili lime grilled corn on the cob

pan seared salmon | \$39

choice of lemon caper butter OR maple shallot butter | brown basmati & wild rice | roasted asparagus

saumon en croûte | \$39

boneless salmon fillet, leek, shallot and mushroom in a puff pastry crust served with spinach lemon sauce | rice pilaf | baked parmesan tomato

pork | \$38

garlic mustard rubbed double-cut pork chop topped with peach chutney OR house made pepper jelly | 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

with Grilled Salmon or Pan-seared Garlic Shrimp \$38

tourtière | \$36

traditional French-Canadian fare made with pasture raised beef and pork baked in a pie then topped with maple cream sauce | oven roasted potato poutine | maple glazed root vegetables

SOUP

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

SALAD

house | caesar | arugula | spinach | mediterranean quinoa | red and golden beet | panzanella | vegetable tray with Stella's hummus & Goddess Dip

DESSERT

chocolate torte | tarte bourdaloue | vegan chocolate cake | carrot cake | cheesecake | key lime pie | fruit pie | apple crisp á la mode | cheese & chocolate (supplemental \$2 per guest)

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

mediterranean tray

a selection of genoa salami, prosciutto, smoked ham, chorizo sausage, olives, pickled peppers, boconccini and tomatoes

SOUP & SALAD BAR | 2 selections from each soup & salad
each additional selection | \$1 per person

soup

butternut squash | creamy tomato red pepper | beet borscht | roasted pumpkin | yellow split pea | potato leek | roasted vegetable | cream of mushroom

salad

house | caesar | arugula | spinach | mediterranean quinoa | red and golden beet | panzanella | beluga lentil & roasted vegetable | sprouted seed & nut | vegetable tray with Stella's hummus & Goddess Dip

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 | chili lime grilled corn on the cob | roasted brussels sprouts | patty pan squash with lemon garlic butter | honey dill carrots | mushroom medley | baked parmesan tomato | charred cauliflower

starch

oven roasted potato wedges | scalloped potatoes | garlic smashed potatoes | sage mashed potatoes | sweet potato mash | brown basmati & wild rice | rice pilaf | steamed quinoa | creamy parmesan polenta

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

chicken

tarragon cream sauce | olive marinara sauce | mushroom bechamel

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 OR maple shallot glaze

chicken stew

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

pork loin roast

thinly sliced oven roasted pork loin glazed with house made red pepper jelly.

mushroom ragout

sautéed cremini and portabella mushrooms with chickpeas and shallots in a smooth, white wine sauce.

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

shell-shaped pasta with shrimp, fish, scallops & calamari in lemon & white wine infused roasted garlic marinara

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

roast sirloin

seasoned AA beef slow-roasted to perfection with beef jus, gravy, & fresh horseradish

brisket

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

maple glazed ham

smoked ham with maple rosemary glaze with apple sauce and rosemary mustard sauce

prime rib | supplemental \$3.00 per guest

slow-roasted premium beef ribeye with beef jus and fresh horseradish

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

chocolate torte (GF)

velvety, dark chocolate flourless cake with raspberry sauce

chocolate cake

two tier dark chocolate cake with ganache and semi-sweet dark chocolate curls

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

cupcake tree

red velvet | vegan chocolate | lemon chiffon

cheese and chocolate | supplemental \$2 per person

enjoy sliced imported cheeses with house made crackers, dried fruits and an assortment of rich chocolate varieties

STELLA'S BREAKFAST FOR DINNER BUFFET | \$34.95 (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

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

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.