

coffee breaks & breakfast

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

 **pastry tray** | Small \$34 (20 pcs.) | Medium \$65 (40 pcs.) | Large \$90 (60 pcs.)
fresh-baked muffins, scones, croissants and danishes. served with stella's jam.

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

 **fruit parfait** | Small \$39 | Large \$65 | Individual \$8
fresh fruit, greek yogurt, organic honey & house made granola.

 **gf tofu scramble breakfast bowl** | \$10 each (minimum 2 per order)
seasoned tofu sautéed with tomato, onion and red pepper on fresh arugula & hash browns.
served with salsa.

 **gf fruit & cheese skewers** | \$18 /dozen (minimum 2 dozen)

breakfast croissant | \$8 each

scrambled eggs and mayonnaise on croissant with and your choice of:

bacon, tomato & cheddar | smoked ham & swiss |  sautéed mushroom & spinach

breakfast croissant with hash browns or fruit salad | \$11.5 per person

breakfast burritos | \$9 each

scrambled eggs in a tortilla with refried beans, salsa & sour cream on the side & your choice of:

chorizo & monterey jack |  spinach, mushroom & cheddar

breakfast burrito with hash browns or fruit salad | \$12.5 per person

hot breakfast

priced per person (minimum 16 people) | includes coffee and tea service

café | \$14

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.

add smoked salmon (with cream cheese, onions & capers) \$5

 **tofu scramble** | \$14

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.

pancake breakfast | \$16

Stella's perfect blueberry or banana buttermilk pancakes with butter & syrup.
served with scrambled eggs and a choice of beef sausage, vegetarian breakfast patties, bacon, or ham.

NOTE: For large catering events/weddings, please refer to our Banquet Menu "Breakfast for Dinner Buffet".

lunch & light dinner**sandwich trays** | **small (6) \$48** | **medium (10) \$75** | **large (14) \$100** | **additional sandwich \$8.5****roast chicken**

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

roast beef

sliced roast beef, rémoulade, 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

 **vegetarian**

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

 **grilled vegetable**

grilled eggplant, mushrooms & red pepper. fresh carrot, sprouts, tapenade & hummus.

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

gf spicy peanut wrap

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

choice of:  **marinated tofu** | **spicy shrimp** | **roast chicken****gf** Stella's Classic Sandwiches can be made gluten free with our rice paper wraps or ordered as a bowl | add \$2 per bowl**savoury focaccia pizza** | 18" x 26" (24 pieces) \$75 | 13" x 18" (12 pieces) \$40 **roasted vegetable** | marinara, mushrooms, red peppers, onion, eggplant, zucchini, mozzarella cheese, balsamic reduction. **margherita** | marinara, tomato, mozzarella, fresh basil, cracked pepper**genovese** | marinara, genoa salami, bacon, roasted red pepper, mozzarella**hawaiian** | marinara, smoked ham, bacon, mozzarella, caramelized pineapple**burritos** | \$90 per dozen | additional burrito \$9**chicken**

marinated chicken breast, brown basmati rice, refried beans, green onion, tomato, vanilla bbq sauce, cilantro sauce, whole wheat tortilla.

pulled pork (please allow 72 hour notice)

fork-tender pulled pork, brown basmati rice, refried beans, green onion, tomato, cilantro sauce, whole wheat tortilla.

 **veggie**

seasoned roasted vegetables (red pepper, zucchini, red onion, sweet corn), brown basmati rice, refried beans, fresh cilantro, cilantro sauce, whole wheat tortilla.

gf naked burrito | add \$2 per burrito

chicken, pork, or veggie burrito prepared in a bowl with greens. no tortilla.

gf whole bowls | \$12 | minimum order 10 per type

cool personal bowls packed with protein.

choose from:

tuna niçoise | **chicken cobb** |  **balinese** | **thai ginger noodle with shrimp or chicken****salad** | small (6-8 ppl) \$32 | large (14-16 ppl) \$59 **gf house** |  **gf spinach** | **caesar** | **gf arugula** | **gf classic creamy potato****elevated salad** | small (6-8 ppl) \$37 | large (14-16 ppl) \$69**gf mediterranean quinoa** | **gf kale & quinoa** | **gf sweet potato, black bean & pepita** | **gf lentil pasta****soup** | \$50 | *serves approximately 16 people as a side or starter

4 Litres of Stella's gourmet vegetarian soup, fresh baked bread & butter.

hot meals**8 servings unless otherwise noted****gf butter chicken** | \$85

authentic butter chicken prepared with potatoes & onion.

with cumin rice & garlic toast.

gf orange almond chicken | \$85

braised honey orange chicken infused with thyme. with roasted potatoes & garlic toast.

beef lasagna | \$85

layers of classic bolognese sauce made from pasture raised beef, béchamel, cottage cheese, asiago, mozzarella & lasagne noodles.

with garlic toast.

 **veggie lasagna** | \$65

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

 **mac & cheese** | \$75

macaroni, béchamel, aged cheddar, provolone, gruyere, baked garlic breadcrumbs.

with garlic toast.

shepherd's pie | \$70

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

with dinner rolls & butter.

gf sweet & sour meatballs | \$65

pork meatballs in tangy, sweet sauce.

with steamed rice and house salad.

 **gf ratatouille** | \$60

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

with steamed quinoa.

tourtière | \$75

traditional french-canadian meat pie made with pasture raised beef and ground pork.

with maple cream sauce, roast potatoes & baked beans.

pulled pork | \$50

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

with freshly baked sweet potato brioche buns and spicy slaw.

 **gf thai yellow curry** | \$50

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fresh pineapple, grapes & red pepper in a sweet, spicy yellow curry sauce.
with steamed brown basmati rice, fresh cilantro & Stella's peach chutney.

gf chicken curry | \$70

medium spiced chicken in coconut curry sauce, basmati rice, banana, raisins, sweet coconut, peach chutney & cilantro.
with garlic toast.

✓ gf chickpea curry | \$60

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

gf grass-fed beef chili | \$60

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

pasta pescatore | \$80 | 6 portions

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

à la carte

8 - 10 servings unless otherwise noted

roast turkey | \$50

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

gf star anise scented pork roast | \$55

fork-tender pork shoulder braised in pineapple juice, star anise & brown sugar then finished with a sweet maple glaze.

chorizo stuffing | \$27

🥛 sage mashed potatoes with gravy | \$23

🥛 gf potatoes dauphinoise | \$27

✓ gf herbed roasted potatoes | \$20

✓ gf brown basmati rice pilaf | \$20

🥛 gf roasted beets | \$28

with candied walnuts, chevre & balsamic

✓ gf maple glazed roasted root vegetables | \$24

✓ gf roasted brussels sprouts & cauliflower medley | \$24

dinner rolls with butter | \$6 per dozen

great additions

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

cheese tray | \$34 | \$54 | \$74

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

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

jarlsberg, irish blue, saint andré, old amsterdam cheeses with red pepper jelly, walnut chutney, pecans, walnuts & almonds. served with strawberries, grapes, sliced sourdough baguette, crostinis & house-made crackers.

charcuterie tray | \$49 | \$69 | \$89

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

scandinavian tray | \$49 | \$69 | \$89

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

gf vegetable tray | \$25 | \$39 | \$55

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

gf pickle tray | \$50 | serves 16-20 people

a unique assortment of pickled vegetables & olives to compliment just about anything.

desserts

chocolate cake | \$55 (10" round) | \$30 (6" round)

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

carrot cake | \$55 (10" round) | \$30 (6" round)

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

cheesecake | \$50 (10" round) | \$30 (6" round)

choice of raspberry or maple caramel sauce.

gf chocolate torte | \$50 (10" round)

velvety, dark chocolate flourless cake with raspberry sauce.

key lime pie | \$35

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

bread pudding | \$45

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

fruit pie | \$35 to \$45

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 | \$35 (32PCS) | \$60 (64 PCS) \$80

an assortment of Stella's classic bars & seasonal mini tartlets

cookie tray | \$18 | \$30 | \$50

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

cocktail event catering*China service is available upon request***canapés** | \$19 per dozen (minimum 2 dozen per selection)

Truly delicious and elegant open-faced sandwiches on artisan breads.

prosciutto & brie

roast beef

gravlax

shrimp & egg

ham & flambéed pineapple

🥚 brie & pepper jelly

🥚 caprese

🥚 mushroom & caramelized onion

🥚 blue cheese & walnut chutney

🥚 asparagus & chevre frittata

✓ roasted vegetable on danish rye

✓ asparagus & sesame

✓ butternut squash & spiced nut

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

COOL

chili lime shrimp on wonton crisp | \$19🥚 **gf swiss crisps with herbed chèvre** | \$15**gf hoisin duck spring rolls** | \$17**gravlax blini** | \$17**savoury tartlets** | \$18

smoked salmon mousse with pickled cucumber & dill

creole shrimp mousse with charred corn & cilantro

🥚 sweet potato with spiced walnuts & mint

🥚 **classic mini bruschetta** (v) | \$15✓ **gf tofu spring rolls** | \$15✓ **fruit salsa on house-made cracker** | \$15

WARM

gf bacon wrapped dates | \$18**souvlaki skewers with tzatziki sauce** | \$19**gf** chicken | **gf** beef | **gf** shrimp✓ **vegetarian falafel with hummus** | \$15**teriyaki prairie meatballs** | \$19**crisp pork dumplings** | \$18**tourtière puff with pepper jelly** | \$20🥚 **aged cheddar croquettes** | \$17🥚 **gf polenta crostini, mushroom & onion thyme jam** | \$22**salmon & crab cakes** | \$32🥚 **samosa tarts with peach chutney** | \$18**fancy sandwiches tray** | \$60 | 50 pieces

(select up to 3 types per tray)

smoked salmon

🥚 cream cheese & pepper jelly

🥚 pickled cucumber on danish rye

salmon salad

roast beef & remoulade

chicken salad (tuscan or rustic)

ham salad

✓ hummus and olive tapenade

shrimp & egg salad

🥚 egg salad

beverages

coffee & tea | 96oz. (8 – 12 cups) \$18 | 3gal (32 – 48 cups) \$75

stella's blend coffee or assorted teas

Includes: compostable cups, stir sticks, milk, cream & sugar

stella's lemonade or brewed iced tea | 3.8 Litre (serves 10) | \$18

juice | 3.8 Litre (serves 10) | \$30

orange | apple | grapefruit

pelegrino | \$2.75 each

aranciata | limonata | pompelmo

bottled water (500 ml) | \$1.75 each | 20 for \$30

sparkling | still

canned pop (355 ml) | \$1.75 each | 20 for \$30

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. If you are tax exempt, please let us know when placing your order, along with tax exemption number.

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 possible and when extra charges are required, they will always be discussed prior to production or delivery of service.

ordering

Catering office hours are Monday through Friday, 8:00 am to 4:00 pm. 48 hours notice is always appreciated, however, next-day orders can be placed until 2 pm the day prior based on product availability and delivery scheduling.

Staffed events (rehearsal dinners, graduation parties, conferences, etc.) require booking a **minimum of three weeks in advance** with a **minimum food order of \$800 before taxes**.

ALL ORDERS ARE ATTRACTIVELY PLATTERED AND DELIVERED ON DISPOSABLE TRAYS/THERMAL CONTAINERS WITH COMPOSTABLE DINING WARES, NAPKINS, CUPS (WITH BEVERAGES ORDER) & REUSABLE SERVING EQUIPMENT.

delivery

Please allow for a window of approximately 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 for orders over \$200, prior to taxes weekdays from 7 am to 5 pm. Evening or early morning delivery times need to be negotiated. Weekend delivery is subject to availability.

Cold orders under \$200 can be sent through a Courier Service for a \$20 fee, **Monday through Friday 8:30am – 5pm**.

Pick up from our Catering Department is always an option! We are located at 16 – 1100 Waverley St.

Should you require any support, please contact us and will be happy to provide assistance.

guaranteed meal selections & quantities – staffed events:

CORPORATE FUNCTIONS: All guaranteed numbers of meals and meal selections must be communicated no later than seven working days prior to the function.

For health, safety, and insurance reasons, the following conditions may only be waived by the Director of Catering for Stella's:

- (i) the removal of leftover food from the premises where a catering event has occurred is prohibited;
- (ii) only food provided by Stella's will be allowed on the premises for any Stella's catered function;

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(iii) Stella's 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.

Pricing valid for 30 days. Upon signing of contract, pricing valid for 1 year, after which all pricing subject to change, based on market fluctuation.

Booking deposits will be applied to the final invoice.

WEDDINGS/GALA EVENTS: For staffed events such as weddings; Final numbers, dietary restrictions, floor plan & day of itinerary due 1 month prior to event date.

payment

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

Corporate or certified cheque payment option is accepted and must be available upon delivery for orders \$200 & over.

GST &/or PST exempt orders preferably paid by cheque.

Credit application forms are available upon for invoicing purposes, on the approval of Stella's Head Office only.

All account payments by cheque only.

Please make cheques payable to: **6300154 Manitoba Ltd.**
o/a Stella's Catering
Unit 16 – 1100 Waverley Street
Winnipeg MB R3T 3X9