


DAILY & EVENT MENU 2020


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 and croissants. served with butter and 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.
served with hash browns and 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

rustic 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


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

choice of:  marinated tofu |  spicy shrimp |  roast chicken

 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, mozzarella, caramelized pineapple

burritos | \$90 per dozen | additional burrito \$9 (one selection per dozen)

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.

 naked burrito | add \$2 per burrito

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

LUNCH & LIGHT DINNER *continued***gf whole bowls** | \$12 | minimum order 10 per typecool personal bowls packed with protein.
choose from:**tuna niçoise** | **chicken cobb** | **V balinese** | **thai ginger noodle with shrimp or chicken****salad** | small (6-8 ppl) \$32 | large (14-16 ppl) \$59**V gf house** | **V 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 (please allow 48 hour notice)

authentic butter chicken prepared with potatoes & onion. served with cumin rice & garlic toast.

gf orange almond chicken | \$85 (please allow 48 hour notice)

braised honey orange chicken infused with thyme. served with basmati rice & garlic toast.

beef lasagna | \$85 (please allow 48 hour notice)

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

🍄 veggie lasagna | \$65

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

🍄 mac & cheese | \$75macaroni, béchamel, aged cheddar, provolone, gruyere, baked garlic breadcrumbs.
served with garlic toast.**shepherd's pie** | \$70 (please allow 48 hour notice)lightly seasoned local, pasture raised beef, corn, peas & brown gravy baked with a top layer of mashed potatoes.
served with garlic toast.**gf sweet & sour meatballs** | \$65 (please allow 48 hour notice)

pork meatballs in tangy, sweet sauce. served with steamed rice and house salad.

V gf ratatouille | \$60oven roasted zucchini, eggplant, tomato, peppers, onion, garlic & fresh herbs. finished with balsamic reduction.
served with steamed quinoa and garlic toast.**tourtière** | \$75 (please allow 48 hour notice)traditional french-canadian meat pie made with pasture raised beef and ground pork.
with maple cream sauce, roast potatoes & baked beans.**pulled pork** | \$50 (please allow 48 hour notice)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 multi-grain buns and coleslaw.

HOT MEALS *continued* | 8 servings unless otherwise noted**✓ gf thai yellow curry** | \$50

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

gf chicken curry | \$70

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

gf grass-fed beef chili | \$60 *(please allow 48 hour notice)*

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

pasta pescatore | \$80 | 6 portions *(please allow 48 hour notice)*

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

À LA CARTE | 8 - 10 servings unless otherwise noted**roast turkey** | \$50 *(please allow 48 hour notice)*

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

gf star anise scented pork roast | \$55 *(please allow 72 hour notice)*

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, danish rye 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 grapes, sliced sourdough baguette & 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, lemon slices, 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 | all desserts require 48 hour notice unless otherwise noted.

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.

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 | \$60 | \$80 (please allow 24 hour notice)

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

cookie tray | \$18 | \$30 | \$50 (please allow 24 hour notice)

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 with sweet chili sauce | \$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 sandwich tray | \$60 | 50 pieces (select up to 3 types per tray)

 cream cheese & pepper jelly

 pickled cucumber on danish rye

salmon salad

roast beef & horseradish

chicken salad - Rustic (cranberry) or

Tuscan (sun dried tomato)

ham salad

 hummus and olive tapenade

shrimp & egg salad

 egg salad

smoked salmon

BEVERAGES

coffee & tea | 2.8 Litre/96oz (8 – 12 cups) \$18 | 11.4 Litre/3 gal (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

pellegrino | \$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

TERMS AND CONDITIONS

SPECIAL MENUS, DIETARY CONCERNS, & SUBSTITUTIONS

We welcome the opportunity to create a menu to suit your specific needs. We will accommodate as best as possible. If extra charges are required, they will always be discussed prior. Stella's is committed to providing excellent food and friendly service.

ORDERING

Office hours are Monday through Friday 8:00 am to 4:00 pm. Stella's catering is available Monday to Sunday. A minimum 24 hour notice is required for catering orders. Next-day orders can be placed before 2 pm the day prior. Some menu items require 48 hour and 72 hour notice. Sunday orders require minimum 48 hour notice. **ALL ORDERS ARE BASED ON PRODUCT AVAILABILITY AND DELIVERY SCHEDULING.** ALL ORDERS ARE ATTRACTIVELY PLATTERED AND DELIVERED ON DISPOSABLE TRAYS/THERMAL CONTAINERS WITH COMPOSTABLE DINING WARES, NAPKINS, CUPS (WITH BEVERAGES ORDER) & REUSABLE SERVING EQUIPMENT.

CANCELLATION NOTICE – DAILY ORDERS, EVENTS

***ALL DAILY CATERING ORDERS REQUIRE 24 HOUR CANCELLATION NOTICE. *ALL EVENT CATERING REQUIRES ONE WEEK CANCELLATION NOTICE. CHARGES WILL APPLY WITHOUT SUFFICIENT CANCELLATION NOTICE PROVIDED.**

DELIVERY

Please be advised to allow for a 15 min grace period before and after the 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. No charge deliveries for orders over \$200 (net) weekdays from 7am to 5pm. \$20 delivery fee for orders under \$200 (net) weekdays from 7am to 5pm. After hours and weekend delivery is subject to availability. Premium delivery rates will apply.

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

BOOKINGS, DEPOSITS & PRICING

Non accounts are required to provide credit card details to confirm daily catering orders. For large corporate or personal events, a booking deposit of \$200 (credit card only) is required upon confirmation of the menu and quote. A 50% down payment will be required two weeks prior to the event. Final balance, including alcohol charged on consumption (if applicable) is required the day after your 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. Pricing subject to change for quotes provided one year or more in advance. Booking deposits will be applied to the final invoice.

GUARANTEED MEAL SELECTIONS & QUANTITIES

Staffed events such as rehearsal dinners, graduation parties, conferences, etc., require booking a minimum of three weeks in advance with a minimum food order of \$800 net. (based on available dates and staffing)

For health, safety, and insurance reasons, the following conditions may only be waived by the Catering Manager 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;
- (iii) Stella's will not receive, store, transport, cook or re-heat any food other than what was prepared by Stella's.

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.

PAYMENT

We accept Visa, MasterCard or American Express. Cheque payment option is accepted with approval of credit application. Credit application forms are available upon request. Cheque payment preferred for GST &/or PST exempt orders.

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