



EAT UNIQUE





# Breakfast Buffets

## Continental Breakfast

Coffee, tea, juice, fresh fruit selection, homemade granola with yogurt, assorted muffins, bagels with cream cheese, butter and preserves.

## Stella Hot Breakfast

Coffee, tea, juice, fresh fruit selection, homemade granola with yogurt, assorted muffins and danishes, egg frittata with spinach, cheese and roasted peppers, choice of bacon or sausage.

## All American Breakfast

Coffee, tea, juice, fresh fruit selection, assorted muffins and danishes, Wisconsin cheddar scrambled eggs, breakfast potatoes, bacon, turkey or pork sausage, french toast or pancakes with warm syrup.

## European Breakfast

Coffee, tea, juice, fresh fruit selection, homemade granola with yogurt and Muesli, assorted muffins and danishes, sliced salami, cured meats and cheeses, house-smoked salmon and whitefish with bagels and cream cheese, crepes with ham and gruyere or spinach and ricotta.

All food & beverage prices are subject to applicable 21% service charge and 5.5% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.



# Add on Stations

priced per person / station

Attendant fee added to select stations

## Omelet Station

Regular eggs, whites and shell eggs. Toppings to include: ham, bacon, sausage, turkey sausage, spinach, tomatoes, onions, peppers, mushrooms, jalapenos, cheddar, swiss cheese, pepper jack or boursin.

## Benedict (choose one)

### Traditional

house-smoked pork loin, egg and hollandaise.

### Scandinavian

house-smoked salmon, spinach, egg and dill hollandaise.

### Forester

mixed mushrooms, sundried tomato relish, egg, asiago mornay.

### East Coast

Maryland crab cake, roasted peppers, grain mustard hollandaise.

## Hash (choose two combos)

Corned beef, potato, caramelized onions and peppers.

Smoked brisket, potato, caramelized onions and peppers.

Roasted pork, fennel, potato, caramelized onions and peppers.

Smoked salmon, dill, potato, caramelized onions and peppers.

Roasted mushrooms, sage, potato, caramelized onions and peppers.

# Brunch

## Traditional

Coffee, tea, juice, fresh fruit selection, assorted muffins and danishes, Wisconsin cheddar scrambled eggs, breakfast potatoes, bacon and turkey, or pork sausage, french toast or pancakes with warm syrup.

## European

Coffee, tea, juice, fresh fruit selection, homemade granola with yogurt and Muesli, assorted muffins and danishes, sliced salami, cured meats and cheeses, house-smoked salmon and whitefish with bagels and cream cheese, crepes with ham and gruyere or spinach and ricotta.

## Waffle (choose two combos)

Vanilla, strawberry, blueberry, apple, cornbread or stuffing.

### Topping to include:

**Sweet-** fresh berries, bananas, syrup, caramel, caramelized bacon, chocolate sauce, whipped cream.

**Savory-** sauteed mushrooms, caramelized onions, roasted or fried chicken, chopped bacon, country gravy with or without meat, jalapeno honey glaze.



# Catering Breaks

(Priced Per Person)

All Day Coffee and Hot Tea

3 Hours of Coffee and Hot Tea

3 Hours of Bottled and Sparkling  
Water, Assorted Sodas and Iced Tea

Stella's Homemade Popped Corn,  
Trail Mix, Pretzel Bites and Dips

Stella's Wisconsin Antipasto:  
Cheese and Charcuterie Platter with  
Pickles and Crackers

Smoothies, Energy Drinks, Energy  
Bars and Healthy Yogurt Parfait

Root Beer Floats, Cookies,  
Cheesecake Bites and Brownies

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# Lunch



## Chinatown

Orange chicken, beef and broccoli, vegetable lo Mein, vegetable fried rice, sesame bok choy, fortune cookies and fruit.

## Asian Experience

Sesame chicken, sweet and sour pork, vegetarian Singapore noodles, vegetable fried rice and stir fried broccoli, almond cookies and fruit.

## South of the Border

Choice of 2 Tacos: Beef barbacoa, carne asada, chicken tinga, achiote salmon, pork carnitas, poblano rajas arroz verde, cowboy beans, chips and guacamole, salsa verde and pico de gallo, churros with caramel sauce and fruit.

## The Fiesta

Choice of 2 Fajitas: Carne asada, tequila lime chicken, adobo pork, chipotle shrimp, zucchini and poblano short rib and green onion refried black beans, Spanish rice, chips and queso fondido sour cream and salsa roja, tres leches cake and fruit.

## American Buffet

Build your own Burger Bar- 1/4# burger, grilled chicken breast or veggie burger on brioche, cheeses, caramelized onions, pickles, bacon, sautéed mushrooms, roasted peppers, fried onion straws, lettuce, tomatoes, sliced onion, ketchup, BBQ, mustard, mayo, honey mustard. Potato wedges, coleslaw, cheesecake bites and fruit.

## Urban Smokehouse

Choose 2 meats from our smoker: 14-hour beef brisket, pastrami, pork butt, dry rubbed spareribs, hot links, brined chicken or turkey breast (vegetarian option: portabella mushrooms). Sauces to include: Sweet bourbon, Gold mustard and Tangy Carolina Burnt end baked beans, cornbread waffles, mac and cheese, coleslaw, cherry/apple hand pies and fruit.

## Little Italy

Chicken Vesuvio, Grilled Italian sausage with peppers, lemon garlic Yukon gold potatoes, green beans with sundried tomatoes and olives, classic Caesar salad with garlic crostini, tiramisu and fruit.

## The Italiano

Whitefish Florentine with littleneck clams, chicken marsala, baked mostaccioli, broccoli with garlic breadcrumbs and parmesan, garden salad with tomatoes, shaved fennel, olives and balsamic vinaigrette, Nutella mocha brownies and fruit.

## Made in the USA

Southern Fried Chicken, cheddar thyme biscuits, mashed potatoes and gravy, mac and cheese, collard greens, potato salad, banana cream pie and fruit.

## Deli Options

### Stella Deli

Assortment of artisan breads, rolls, buns, Wisconsin cheeses, sliced deli meats and roasted vegetables, lettuce, tomato, onion, pickles and condiments. Served with house made chips and cookies, bottled water or can of soda.

### The Boardroom

Pre-made selection of mini sandwiches and wraps to include: turkey with havarti cheese, roast beef with cheddar cheese, ham with swiss cheese and roasted vegetable with boursin. Served with market greens salad with ranch and vinaigrette, house made chips, brownie bites and mini cookies.



# hors d'oeuvres

Priced Per Dozen



**Jerk Chicken Skewer with Mango Curry  
Yogurt**

**Mushroom Marsala Tartlet with Pontinella  
and Fried Sage**

**Cinnamon Raisin Crostini with Blue  
Cheese Mousse and Pistachio Praline**

**White Cheddar Grit Care with Smoked  
Pulled Pork and Onion Confit**

**Poblano Rajas Quesadilla with Avocado  
Cream**

**Sundried Tomato Pizzette with Roasted  
Garlic Soubise and Arugula Pesto**

**Chicken Tinga Tostada with Lime Crema  
and Pickled Red Onion**

**Pretzel Crostini with Triple Cream Brie  
and Zinfandel Poached Pear**

**Artichoke Fritter with Goat Cheese, Fresh  
Herbs and Tomato Veloute**



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# Dinner Buffets

## Lower Level Menu

### Salads (Select Two)

**Italian Pasta Salad** - cavatappi, pesto, sundried tomatoes, pancetta, sweet peas, lemon yogurt basil dressing.

**Caesar Salad** - romaine, sourdough croutons, parmesan cheese.

**Asian Salad** - red and green cabbage, crispy noodles, mandarin oranges, sesame ginger dressing.

**Market Greens Salad** - mixed greens, english cucumber, pickled red onion, hard cooked egg, sherry vinaigrette.

### Entrees (Select Two)

**Beef Chuck Pot Roast** - natural gravy and french fried onions.

**14-Hour Smoked Beef Brisket** - sweet molasses BBQ sauce and golden mustard BBQ sauce, silver dollar rolls (add \$2).

**Pesto Crusted Salmon** - lemon beurre blanc (add \$2).

**Meat Lasagna** - beef and pork bolognese, asiago, ricotta and mozzarella cheese and fresh Italian herbs.

**Butternut Squash Ravioli** - sherry cream, sage and kale pesto (vegetarian).

**Herb Roasted Turkey Breast** - with giblet gravy and cranberry ginger compote.

**Stuffed Chicken Breast** - with wild rice and cherries, chervil jus.

**Applewood Smoked Pork Spare Ribs** - dry-rubbed, bourbon bacon BBQ sauce

## Includes

### Sides (Select Two)

**Gruyere Cheese Potato Gratin** with fresh herb pesto

**Cottage Fries** crispy potato slices, rosemary garlic butter

**Root Vegetable Risotto Cakes** parmesan and wild rice

**Israeli Couscous** Farro, dried cherries and goat cheese

**Roasted Marble Potatoes** with blue cheese garlic butter

**Cauliflower Mash** with frizzled carrots in brown butter

**Stella's Potato Pancakes** with applesauce (+\$2pp)

### Vegetables (Select Two)

**Broccolini** with tri-colored carrots, patty pan squash

**Asparagus** cippoline onions, red pepper jam

**Green Beans** mushroom ragout, toasted almond butter

**Roasted Garlic Cheesy Brussels Sprouts** and celery root

**Buttered Zoodles** zucchini, yellow squash, carrots

### Desserts (Select Two)

**Seasonal cheesecake bites**

**Sliced fruit and berries**

**Flourless Chocolate Cake** with mocha anglaise

**Petite Fruit Tarts** with apricot glaze

**Assorted Rice Krispie Treats**

## Beverages

Menu includes coffee, hot tea service or iced tea service

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# Plated Dinners

priced per person



## First course Plated Salad Selections:

Mesclun greens, herbed goat cheese, poached tart cherries, candied almonds, wild berry vinaigrette

Romaine hearts, treviso, parmesan tuile, blistered cherry tomatoes, creamy garlic dressing

Baby iceberg wedge, French onions, pancetta, asiago, tomato tartare, tarragon vinaigrette

## Second Course Plated Entrée (Select Two)

Grilled chicken breast, bourbon apple lacquer

Herb roasted chicken breast, apricots and golden raisins in sauterne

Spinach and ricotta stuffed chicken breast, chervil jus

Roast chicken in barolo, natural jus

Horseradish crusted lake trout, chive beurre blanc

Grilled flat iron steak with a zinfandel reduction



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# Plated Dinners Continued

All dinners come with warm bread, whipped butter and coffee service

## Side Selections

### One Starch

Gruyere cheese potato gratin, fresh herb pesto

Cottage fries, crispy potato slices, rosemary garlic butter

Root vegetable risotto cakes, parmesan and wild rice

Cauliflower mash, frizzled carrots in brown butter

## Side Selections

### One Vegetable

Broccolini, tri-colored carrots, patty pan squash

Asparagus, cippoline onions, red pepper jam

Green beans, mushroom ragout, toasted almond butter

Roasted garlic cheesy Brussels sprouts and celery root

Buttered Zoodles, zucchini, yellow squash, carrots



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# Upgrade Your Meal!

Action Stations Priced Per Person//  
Attendant Fee Per Station

## Street Taco

Select two proteins: al pastor, carne asada, chicken tinga, carnitas, crispy fish, poblano rajas. Served with two salsas, roja, verde, habanero, chipotle and pico de gallo. lime crema, chopped onions and cilantro.

## Pasta Station

Select two pastas Penne, rigatoni, linguine, cavatappi, cheese tortellini. Served with two sauces, alfredo, marinara, 4-cheese, bolognese or arrabiatta. parmesan cheese, chili flakes, giardiniera on the side.

## Mini Ethnic Sausage Cart

Select two: Kielbasa with caramelized onions and brown mustard, bratwurst with sauerkraut and beer mustard, Italian sausage with peppers, onions and marinara.

## Mini Sandwich & Soup Shooter

Select two: Four cheese melt, forest mushroom melt, shaved sirloin melt, pork belly melt or smoked chicken melt. Served with, select two: creamy tomato bisque, mushroom soup, butternut squash bisque, potato leek soup, chicken with wild rice.

## French Pastries

Mini éclair, cream puffs, tortes, assorted truffles, white and dark chocolate mousse cups.

## Sundae Bar

Vanilla and chocolate ice cream, M&M's pieces, sprinkles, Oreo pieces, gummy bears, chocolate pretzel pieces, cherries, whipped cream. Select two sauces: bacon caramel sauce, caramel sauce, chocolate sauce, strawberry sauce, bananas foster sauce.

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# Additional Dessert Menu



## Plated Dessert, Priced Per Person

Triple chocolate torte, mocha anglaise and berries

Mascarpone cheesecake, raspberries is chambourd

Strawberry rhubarb crisp, vanilla chantilly cream

Chocolate truffle terrine, pecan croquant and berries

Seasonal fruit crostata, hazelnut cream and apricot glaze

Raspberry linzer torte, vanilla anglaise

Salted caramel chocolate ganache tart, berries

Tiramisu, cocoa powder, powdered sugar and strawberries

## Sundae Station- Priced Per Person

Chocolate and vanilla ice cream with a display of hot fudge, caramel, strawberry sauce, whipped cream, Oreo pieces, M&M's, chopped nuts, cherries

## Italian Gourmet Frozen Desserts- Priced Per Person

Limoncello sorbet, whipped cream and blueberries

Hazelnut and pistachio gelato

Mixed berry sorbet, macerated raspberries

## Sliced Fruit Platter- Priced Per Person

Sliced fruit, berries and grapes.

## Stella's Sweets Table Priced Per Person (Choose 3)

**Assorted cheesecake bites** Chocolate ganache truffles

**Assorted mousse cups** white and dark chocolate, peanut butter, banana, strawberry

**Nutella brownie bites**

**Peanut butter and jelly bars**

**Lemon bars**

**Tres leches shooters**

**Banana pudding shooters**

**Mini fruit tarts**

**Micro fruit pie** blueberry, strawberry rhubarb, banana cream, dutch apple, peach

**Mini eclairs**

**Assortment of mini cookies**

**Assortment of mini biscotti**

**Mini oatmeal cream pies**

**White and dark chocolate pop rock bark**

**Cake pops (choose 1)** carrot, yellow cake, cookies and cream, red velvet, devil's food

**Fresh doughnut holes** with dipping sauces: caramel, ganache and lemon curd

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262-842-2000

5706 8th Avenue Kenosha, WI 53140

# BAR MENU



## Wine List

### White Wine:

McManis Chardonay  
McManis Pinot Grigio  
Echo Bay Suav Blanc (NZ)  
A Prum Essence (Riesling)  
Montevina White Zin (Cali)  
Alberto Moscato (Cali)

### Red Wine:

McMains Cabernet Sauvignon  
McMains Merlot  
McManis Pinot Noir

### Sparkling:

Campo Viejo Brut Cava

## Beer List

### Bottled Beer:

Coors Light  
Miller High Life  
Bud Light  
Heineken  
Corona  
Coors NA

### Draft Beer:

Miller Lite  
Stella Artois

## Rail Liquor List

**Wheatley-** Vodka  
**Amaretto-** Cordial  
**Christian Brothers** - Brandy  
**Jim Beam-** Bourbon  
**Captain Morgan-** Spiced Rum  
**Aviation-** Gin  
**Bailey's-** Cordial  
**Jameson** -Irish Whiskey  
**Johnny Walker Red-** Scotch  
**Bacardi-** Rum  
**Kahula-** Cordial

