



# Stella Package

## Includes:

- The beautiful Stella Ballroom
- Tables, chairs, china, silverware, glassware and ivory table linen
- 4 hour open bar with premium spirits, beer, wines and soda
- Champagne toast for all guests
- Choice of 4 Butler-Style passed hors d'oeuvres
- Wine service with dinner
- Choice of salad, 2 entrée selections plus a vegetarian option
- The cutting and serving of your wedding cake or dessert with coffee service
- Heritage King One-bedroom Suite night of the wedding
- Discounted block of rooms for your guests

**Bridal Room Available Starting at 8am**



## STELLA PACKAGE

# MENU

### Passed hors d'oeuvres

#### SELECT FOUR TO BE PASSED DURING COCKTAIL HOUR

Jerk chicken skewer, mango curry yogurt

Mushroom marsala tartlet, fontinella and fried sage

Cinnamon raisin crostini, blue cheese mousse, pistachio praline

White cheddar grit cake, smoked pulled pork, onion confit

Poblano rajas quesadilla, avocado crema

Sundried tomato pizzette, roasted garlic soubise, arugula pesto

Chicken tinga tostada, lime crema, pickled red onion

Pretzel crostini, triple cream brie, zinfandel poached pear

Artichoke fritter, goat cheese, fresh herbs, tomato veloute

Smoked salmon, potato gauffrette, vodka crème fraiche

Forest mushroom melt, aged white cheddar, truffle essence

Flank steak satay, spicy peanut sauce, fried garlic

Maple lacquered shrimp, pink peppercorns and fresh thyme

Sweet chili chicken spring roll, mango ponzu dipping sauce

Flautas al pastor, chihuahua cheese, cilantro crema

Scallops St. Jacques, oyster mushrooms, sherry cream

Chicken saltimbocca lollipops, sweet onion beurre rouge

Truffle deviled eggs, chive "caviar"

Stuffed peppadew, citrus chevre, herb pesto

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## First course salad

(SELECT ONE)

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 artare, tarragon vinaigrette

Baby spinach, hard cooked egg, olive dust, pickled red onions warm bacon vinaigrette

Boston lettuce, pesto bocconcini, piquillo pepper relish, ciabatta crostino, basil vinaigrette

Frisee, radicchio and arugula, avocado fritter, heirloom cherry tomatoes, meyer lemon poppy seed dressing

Shaved salad, fennel, asparagus, organic mixed carrots, red onion, endive hearts, dill vinaigrette

## Children's Menu

### FOR AGES 12 & UNDER

#### 1st course

Fruit cup with berries

#### 2nd course- (select one)

Chicken tenders with BBQ or ranch dipping sauce

Spaghetti with marinara

Hot dog with tater tots

Grilled cheese with tater tots

#### 3rd course- (select one)

Cookies

Brownies

Ice cream with chocolate sauce

Wedding cake

## Entrees

### SELECT TWO PLUS ONE VEGETARIAN

#### Meat Options:

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

Pan roasted New York strip, king oyster mushroom ragout

Beef short rib carbonnade, natural jus

Flank steak "London broil", sweet onion sherry jus

Sliced beef tenderloin, roasted garlic café au lait

Grilled troll king salmon, lemon brown butter

Citrus poached shrimp, roasted fennel butter

Alderwood smoked steelhead trout, pickled Persian cucumbers

#### Vegetarian Options:

Sweet potato gnocchi, broccolini, baby bell peppers, fontina cream, crispy sage

Grilled purple cauliflower, charred knob onions, Israeli couscous "risotto", herb gremolata

Forest mushroom pot pie, asiago herb crust

Tri color potato gratin, haricot verts, organic mixed carrots, rosemary garlic vin blanc

Farro and toasted almond pilaf, charred Brussel sprouts pearl onions, white balsamic gastrique

Tuscan kale and ricotta cannelloni, tomato confit parmesan pernod cream

White cheddar grits, wilted asparagus salad braised leeks, yucca chips

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## ADDITIONAL DESSERT

# MENU

### Plated Dessert

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

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

### Sliced Fruit Platter

Sliced fruit, berries and grapes.

### Italian Gourmet Frozen Desserts

Limoncello sorbet, whipped cream and blueberries  
Hazelnut and pistachio gelato  
Mixed berry sorbet, macerated raspberries

### Stella's Sweets Table

#### (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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## STELLA PACKAGE

# BAR MENU

### Wine List

#### White Wine:

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

#### Sparkling:

Campo Viejo Brut Cava

#### Red Wine:

McMains Cabernet Sauvignon  
McMains Merlot  
McManis Pinot Noir  
Mercer Cab (Washington)  
CSM Indian Wells Merlot  
Bouchard Bourgogne Rouge Pinot Noir

### Beer List

#### Bottled Beer:

Coors Light  
Miller High Life  
Bud Light  
Heineken  
Corona  
Coors NA  
Hazelnut Harvest  
Leinenkugel Red Pale Ale  
Sofie Goose Island  
3 Sheeps Waterslides

#### Draft Beer:

Miller Lite  
Stella Artois  
Spotted Cow  
Blue Moon

### Rail Liquor List

**Wheatley-** Vodka  
**Amaretto-** Cordial  
**Christian Brothers -** Brandy  
**Jim Beam-** Bourbon  
**Captain Morgan-** Spiced Rum  
**Courvoisier VS-** Cognac  
**Bailey's-** Cordial  
**Jameson -**Irish Whiskey  
**Johnny Walker Red-** Scotch  
**Hornitos Repasado-** Tequila  
**Talisker Storm-** Scotch/Whiskey

**Scared Bond-** Brandy  
**Smirnoff-** Vodka  
**Jack Daniels-** Whiskey  
**Makers Mark-** Whiskey  
**Suaza Gold-** Tequila  
**Kraken-** Spiced Rum  
**Tanqueray-** Gin  
**Kahula-** Cordial  
**Bacardi-** Rum  
**Aviation-** Gin

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## Vendor Meal Options

The Stella burger three cuts of meat nueske's pork belly, cheddar, onion confit, brioche. Served with house made chips and a soft drink

Cauliflower mash - mushrooms, artichokes, tomatoes and goat cheese. Served with a soft drink

Chicken sandwich - chicken thigh, frisee, lemon honey mustard aioli, on a pretzel bun. Served with house made chips and a soft drink

Chicken Caesar salad with grilled chicken. Served with a soft drink



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