



The Heritage Package

2020-2021

The beautiful Stella Ballroom | Tables, chairs, china, silverware, glassware and ivory table linen, 4 hour open bar with premium spirits, beer, house 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 and coffee service | Heritage King One-bedroom Suite night of the wedding | Discounted block of rooms for your guests

Bridal Room Available Starting at 8am

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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

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





Entrées

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

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



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.

262-842-2000
5706 8th Avenue Kenosha, WI 53140

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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)

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



2020-2021 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

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



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