

Stella Blue

Banquet Dinner Menu

You may request the banquet room for 20 - 50 people.
Groups requesting the banquet room for under 20 people may not be the only party seated in the banquet room for that evening.

Tuesday, Wednesday and Thursday evenings:

- Parties of up to 30 may order off the menu, choose the plated meal, or select from one of the buffet options.
- Parties of over 30 may choose from any of the buffet options.

Friday and Saturday evenings:

- Parties of up to 20 may order off the menu or choose the plated meal option.
- Parties of 20 - 30 may choose a plated meal or one of the buffet options.
- Parties of over 30 may choose from any of the buffet options.

Plated Meals

\$16.99/person + tax & gratuity

All entrées will be served with a House Salad.
Soft drinks, coffee, teas, bread and dipping oil included.

Entrées (choose 3)

- Wild hand-cut Salmon with sweet bourbon glaze
- Smoked Beef Brisket with house barbecue sauce
- Six Cheese Mac with roast chicken, bacon, spinach, tomato and caramelized onions
- Smoked Pork Chop with apple cranberry chutney
- Chef Feature Fish with pineapple salsa
- Wild Mushroom Risotto stuffed chicken with Marsala sauce
- Chicken Madeira with wild mushroom sauce
- 8 oz Sirloin with cabernet reduction

Additions (choose 2)

These additions will be served with every entrée.

- Baked Potato
- Wild Rice Pilaf
- Herb Roasted Red Potatoes
- Roast Sweet Potatoes
- Steamed Broccoli (add cheese sauce 50¢)
- Smashed Red Potatoes
- Fresh Asparagus
- Orange Ginger Green Beans
- Maple Glazed Carrots
- Fresh Sautéed Vegetables
- Twice Baked Potato Au Gratin

Stella House Buffet

\$15.99/person + tax & gratuity

All entrées will be served with a House Salad.
Soft drinks, coffee, teas, bread and dipping oil included.

Entrées (choose 2)

- Wild hand-cut Salmon with lobster cream
- Smoked Beef Brisket with house barbecue sauce
- Six Cheese Mac with roast chicken, bacon, spinach, tomato and caramelized onions
- Sautéed Chicken topped with pesto cream and tomato chutney
- Roast Pork Loin with bourbon mustard glaze
- Cajun spiced baked Tilapia with Creole tomato sauce
- Lemon herb roasted Chicken
- Carved peppercorn roasted Striploin with rosemary au jus (add \$3)

Additions (choose 3)

- Baked Potato
- Wild Rice Pilaf
- Herb Roasted Red Potatoes
- Roast Sweet Potatoes
- Steamed Broccoli (add cheese sauce 50¢)
- Sautéed Green Beans
- Twice Baked Potato Casserole
- Buttered Yukon Gold Potatoes
- Cauliflower Au Gratin
- Fresh Sautéed Vegetables

Banquet Dinner Menu continued...

Pasta Buffet

\$10.99/person + tax & gratuity
Soft drinks, coffee, and teas included.

(choose 2)

- Baked Marinara
- Fettuccini Alfredo with Broccoli
- Cheese Tortellini, peppers, onions and Cajun cream (add \$2)
- Wild Mushroom Ravioli with sun-dried tomato basil butter (add \$3)

All pasta buffets served with:

- Italian Salad with assorted dressings
- Garlic Bread

Add chicken or ground beef to any pasta for an additional \$1 / entrée.

Soup/Salad/Wrap Buffet

\$10.99/person + tax & gratuity
Soft drinks, coffee, and teas included.

Soups (choose 1)

- Smoked White Chicken Chili
- Garden Vegetable Minestrone
- Chef's Inspiration

Salads (choose 2)

- Fruit Salad
- Pasta Salad
- House Salad
- Caesar Salad
- Potato Salad

Wraps (choose 3)

(wrap descriptions under boxed lunch)

- Southwestern Chicken Wrap
- Mediterranean Veggie Wrap
- Buffalo Chicken Salad Wrap
- Turkey Club Wrap
- Ham and Smoked Gouda Wrap

Barbecue Buffet

\$16.99/person + tax & gratuity
Soft drinks, coffee, and teas included.

- Smoked Pulled Pork
or
Beef Brisket

- St. Louis Style Ribs
- Smoked Wings
- Cole Slaw
- Barbecue Beans
- Cornbread

Appetizers

Added to a Buffet

1 choice \$1.50/person
2 choices \$2.50/person
3 choices \$3.25/person

Appetizer Only Buffet

(choose 3)

\$8.95/person + tax & gratuity
Soft drinks, coffee, and teas included.

- Bruschetta
- Wisconsin Cheese Fondue with warm sweet rolls
- Cheese Tray with crackers
- Fiesta Roll-ups with fresh salsa and chive sour cream
- Asian Meatballs with pineapple sweet and sour sauce
- Herb Stuffed Mushrooms
- Bourbon Beef Tenderloin Crostini with blue cheese
- Smoked Jumbo Wings
- Crab and Artichoke Dip
- Fresh Vegetables and Dip
- Baked Brie
- Savory Herb Cheesecake and Crackers
- Buffalo Chicken Dip
- Cocktail Shrimp
(call for additional price quote)

Desserts

Dessert Assortment

additional \$2.95/person

Dessert Buffet Only

\$6.95/person + tax & gratuity
Soft drinks, coffee, and teas included.

All plated meals and buffets have the options of adding appetizers and/or desserts.

To ensure quality service for all parties, a maximum of 4 separate checks will be allowed for each banquet room event ordering off the menu. Plated meal and buffet meals will be one check per event. Keeping with the current industry standard, 18% gratuity will be added to all parties held in the banquet room as well as 7% state sales tax.

Menu selections need to be submitted one week prior to the event.
Your final guest count upon which your bill will be figured is required 48 hours prior to your event.

Banquet Lunch Menu

Let Stella Blue help you with your private and business lunch needs. Whether you are having a business meeting and want a quick boxed lunch for pick up or delivery, (call for delivery prices) or you want a sit down meal in our private banquet room, Stella Blue is here for you!

We can accommodate parties of up to 50 for Tuesday – Saturday lunches.
(Ask for details on a private event for Sundays or Mondays.)

In addition to the following lunch choices, you may also choose from any of the buffet options.

Entrée Choices

(choose 1 for entire party)
\$12.99/person + tax & gratuity
Soft drinks, coffee, and teas included.

- Baked Tilapia ~ with lobster cream sauce paired with wild rice and broccoli
- Sautéed Chicken Breast ~ with wild mushroom madeira sauce paired with smashed red potatoes and asparagus
- 6 oz Sirloin ~ (cooked medium) with cabernet reduction paired with baked potato and green beans

Salad Choices

(choose 1 for entire party)
\$9.99/person + tax & gratuity
Soft drinks, coffee, and teas included.

- Spinach Salad ~ tender spinach topped with red onion, boiled egg, cherry tomato, mushrooms, bacon, Monterey jack, and grilled chicken, served with warm bacon cider dressing
- Pecan Crusted Chicken Breast ~ atop mixed greens with apples, cranberries, red onion, tomato, and blue cheese, served with maple vinaigrette

Soup/Salad/Wrap

\$9.99/person + tax & gratuity
Soft drinks, coffee, and teas included.

Soups (choose 1)

- Smoked White Chicken Chili
- Garden Vegetable Minestrone
- Chef's Inspiration

Salads (choose 1)

- Pasta Salad
- House Salad
- Caesar Salad
- Potato Salad

½ Wraps (choose 1)

(wrap descriptions under boxed lunch)

- Southwestern Chicken Wrap
- Mediterranean Veggie Wrap
- Buffalo Chicken Salad Wrap
- Turkey Club Wrap
- Ham and Smoked Gouda Wrap

Boxed Lunch

(choose 1 for every 6 lunches)
\$8.00/ea

Chips, pasta salad, and dessert included.

- Southwestern Chicken Wrap ~ marinated chicken, pepper jack, black bean and corn relish, shredded lettuce, tomato, and avocado ranch
- Mediterranean Veggie Wrap ~ spinach, roasted red peppers, banana peppers, tomato, garbanzo beans, red onion, Muenster and feta slaw
- Buffalo Chicken Salad Wrap ~ spicy chicken salad, shredded carrots, red onion, Monterey jack, shredded lettuce, tomato, and jalapeño ranch
- Club House Wrap ~ garden herb turkey, peppered bacon, Swiss cheese, Dijon aioli, shredded lettuce, and tomato
- Ham and Smoked Gouda Wrap ~ pit smoked ham, smoked Gouda, lettuce, tomato, red onion, and horseradish sauce

Name_____

Address_____

Phone_____

Email_____

Date of event_____

Arrival time_____

\$50 deposit_____

Guest count_____

Special requests or table set up notes_____

Signed: _____ Date: _____

Please print and mail this form along with your \$50 deposit to:

Stella Blue
301 North Defiance St.
Archbold, OH 43502