

# Stella Blue . . . Catering

All Buffets include warm French bread & whipped butter.

## Stella Buffet

\$13/person

### Salads (choose 1)

- Spinach, walnut, cranberry and blue cheese with raspberry vinaigrette
- Mixed greens, carrot, cucumber, red onion, croutons and buttermilk ranch
- Romaine, shaved parmigiano, croutons and caesar dressing

### Entrées (choose 2) Add an additional entrée for \$3/person

- Maple Pork ~ honey and maple brined pork loin topped with apple cranberry chutney
- Tropical Mahi ~ seared flaky Mahi topped with pineapple salsa
- Lasagna Rolls ~ stuffed with spinach, mushroom, and goat cheese with sun-dried tomato alfredo
- Cheese Tortellini ~ with grilled chicken and pesto cream sauce
- Chicken Chasseur ~ braised chicken with mushrooms, tomato, and rosemary in a rich red wine sauce
- Lemon Herb Chicken ~ marinated chicken roasted and basted with herb butter
- Chicken Centurion (add \$2/person) ~ chicken breast stuffed with spinach, mushrooms, toasted almonds, and brie topped with champagne chive cream
- Roasted Strip Loin (add \$2/person) ~ with Madeira peppercorn au jus and horseradish sauce
- Beef Tips Blue ~ braised beef with button mushrooms, asparagus, pearl onions, and Pinot Noir sauce topped with blue cheese
- Roasted Pork Loin ~ rosemary encrusted roast pork loin with marsala mushroom sauce
- Bolognese Lasagna Rolls ~ rich meat-filled lasagna rolls with smoked tomato sauce
- Wild Mushroom Ravioli ~ with sun-dried tomato butter and shaved parmigiano

### Additions (choose 2)

- Maple Glazed Carrots
- Sautéed Vegetable Blend
- Orange Ginger Green Beans
- Parsley and Buttered Redskins
- Twice Baked Potato Casserole
- Wild Rice Pilaf
- Sweet Potato Casserole

## Gourmet Wrap Buffet

\$10/person

### Wraps (choose 3)

All wraps rolled in tomato tortillas.

- Southwestern Chicken Wrap ~ marinated chicken, pepper jack, black bean and corn relish, shredded lettuce, tomato, and avocado ranch
- Mediterranean Veggie Wrap ~ roasted red peppers, avocado, tomato, red onion, Tuscan hummus, Muenster, and Mediterranean slaw
- Buffalo Chicken Salad Wrap ~ spicy chicken salad, shredded carrots, red onion, Monterey jack, shredded lettuce, tomato, and jalapeño ranch
- Turkey Club Wrap ~ roasted turkey, peppered bacon, Swiss, lettuce, tomato, and honey mustard
- Bourbon Roast Beef Wrap ~ slow-roasted beef, cheddar, lettuce, tomato, red onion, and sweet bourbon glaze
- Ham and Smoked Gouda Wrap ~ pit smoked ham, smoked Gouda, lettuce, tomato, red onion, and horseradish sauce
- Sicilian Wrap ~ ham, salami, mozzarella, banana peppers, lettuce, tomato, red onion, and feta dressing

Gourmet Wrap Buffet continued...

**Soups** (choose 1)

- Smoked White Chicken Chili
- Garden Vegetable Minestrone
- Wild Mushroom Bisque
- Italian Wedding Soup
- Chef's Inspiration

**Salads** (choose 1)

- Mixed Greens, carrot, cucumber, red onion, croutons and buttermilk ranch
- Pasta Salad
- Creamy Cole Slaw
- Redskin Potato Salad
- Fresh Fruit

**Additions** (choose 1)

- Mac and Cheese
- Baked Beans
- Parsley and Buttered Redskins

## Hors d'œuvres

For grazing-style buffet only please call for price quote.

**Basic Hors d'œuvres Display** \$4/person

- Assorted chilled vegetables with assorted dips
- Domestic cheese and crackers
- Fresh fruit with assorted dips

**Cold Hors d'œuvres** (priced per person)

- Grilled bruschetta topped with tomato chutney \$1.50
- Mini smoked chicken salad sliders \$1.50
- Fiesta roll-ups served with salsa and sour cream \$1.25
- Antipasto platter with marinated vegetables, fresh mozzarella, salami, and olives \$2.50
- Shrimp and cucumber toasts \$2.00
- Spicy yellow fin tuna roll served with pickled ginger, wasabi, and soy \$3.00
- Bourbon beef tenderloin crostini with blue cheese \$2.25
- Pesto hummus served with warm pita bread \$1.25
- Shrimp cocktail with citrus cocktail sauce \$3.00
- Herb parmigiano cheesecake with crackers \$1.50

**Hot Hors d'œuvres** (priced per person)

- Crab and artichoke dip with fresh tortilla chips \$1.75
- Mini cheeseburger sliders \$1.75
- Buffalo chicken dip with fresh tortilla chips \$1.50
- Spinach and artichoke dip with fresh tortilla chips \$1.50
- Chipotle chicken skewers with avocado ranch \$1.75
- Cheese and herb stuffed mushroom caps \$1.50
- Asian meatballs with pineapple sweet and sour sauce \$1.75
- Smoked jumbo wings your choice of buffalo, barbecue, or garlic sesame \$1.75
- Chicken and bourbon mustard flatbread \$2.00
- Roasted garlic fondue with pesto focaccia bread \$1.75

## Texas Style Barbecue

\$11/person

Includes cheddar jalapeño cornbread.

### Salads (choose 2)

- Mixed greens, carrot, cucumber, red onion, croutons, and buttermilk ranch
- Pasta Salad
- Creamy Cole Slaw
- Redskin Potato Salad

### Entrées (choose 2) Add an additional entrée for \$3/person

- Pulled Pork
- Grilled Smoked Sausage
- Beef Brisket
- Quartered Grilled Chicken
- St. Louis Style Ribs (add \$2/person)

### Additions (choose 2)

- Mac and Cheese
- Baked Beans
- Parsley and Buttered Redskins
- Corn on the Cob

## All American Barbecue

\$9/person

### Salads (choose 2)

- Mixed greens, carrot, cucumber, red onion, croutons and buttermilk ranch
- Pasta Salad
- Creamy Cole Slaw
- Redskin Potato Salad

### Sandwiches (choose 2)

Lettuce, tomato, onion, pickles, American cheese, ketchup, mustard, mayo, and buns will be provided.

- Grilled Chicken Breast
- 1/4# Burgers
- Casing Hotdogs
- Bratwurst

### Additions (choose 2)

- Mac and Cheese
- Baked Beans
- Parsley and Buttered Redskins
- Corn on the Cob

Stella Blue Catering is available for your larger gathering needs. A \$200 deposit is required to hold the date for your event, with 50% of the remaining balance due 14 days prior to your event along with the final guest count and the balance at the completion of the event. Your final guest count is the minimum number you will be billed for.