

**STELLA'S FISH CAFÉ  
PRIVATE DINING MENU**

**FRESH. SUSTAINABLE. INCREDIBLE**

**APPETIZERS**

Priced per dozen, Minimum of 3 dozen required per appetizer.

**Cream Cheese Wontons**

with Sweet Thai Chili Sauce 20

**Caprese Skewers**

Tomato, Buffalo Mozzarella, Basil, Olive Oil, & Balsamic Reduction 18

**Asparagus & Asiago Phyllo 18**

**Crab Stuffed Mushrooms**

Lump Crab Meat, Cream Cheese, Fresh Herbs, & Parmesan cheese 28

**Walleye Fingers**

Beer Battered with Tartar Sauce 26

**Bacon Wrapped Scallops**

Applewood smoked bacon & Beurre Blanc 36

**Crab Cakes**

Jumbo Lump Crab & Lemon Basil Beurre Blanc 36

**Coconut Shrimp**

With Spicy Pineapple Marmalade 28

**Cajun Beef Bites**

Served with Horseradish Cream Sauce 26

**Mediterranean Chicken Skewers**

Seasoned Marinated Chicken, Red Onion, & Green Peppers, Served with Tzatziki 22

**Swedish Meatballs**

Beef & Pork, Onions, Spices, Dill Cream Sauce 22

**Tenderloin Canapes**

Slow Roasted Tenderloin, Horseradish Cream, Garlic Toast Point 36

**Smoked Salmon Canapes**

House Smoked Salmon, Dill Cream Cheese Lemon Zest, Capers 32

**Shrimp Canapes**

Broiled Shrimp, Chevre, English Cucumbers 32



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## DIPS & DISPLAY TRAYS

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Priced Per Person, Minimum requirement of 20

### **Crab & Spinach Dip**

Lump Crab Meat, Spinach, Cream Cheese, Parmesan, Garlic, Served with Tortilla Chips 3.50

### **Roasted Red Pepper & Artichoke Dip**

Parmesan, Swiss Cheese, Dijon Mustard, Sour Cream, Served with Tortilla Chips 3

### **Antipasto Display**

Artichokes, Kalamata Olives, Green Olives, Grilled Asparagus, Assorted Meats, Roasted Red Pepper, Banana Peppers, Cherry Peppers, Served with Crackers 3.50

### **Meat & Cheese**

Assorted Meats & Gourmet Cheese Served with Crackers 4

### **Fresh Fruit Display**

Seasonal Fruit Served with a flavorful Dipping Sauce 3.50

### **Mediterranean Platter**

Green Olives, Kalamata Olives, Roasted Red Pepper, Roasted Garlic, House made Hummus, Pita Chips, & Carrot Sticks 3.50

### **Vegetable Crudités**

A Seasonal Selection of Garden Vegetables served with Hummus, Pita Chips, & Ranch Dip 3

### **Grilled Vegetable Platter**

A Seasonal Selection of Vegetables served with Basil Aioli 3.50

*Stella's*  
f i s h ★ c a f e



May all your fishes come true.



## **RAW BAR AT STELLA'S**

### **Oysters on the Half Shell**

Served on a bed of Crushed Ice with Cocktail Sauce, Mignonette, Horseradish, Lemons, & Tabasco  
36.95/dozen

### **Oyster Shooters**

Oysters Dropped into Shots of Stella's Signature Bloody Mary's or Virgin Mary's and Served on Crushed Ice  
36.95/Dozen

### **Salmon or Tuna Tartar**

Served with Wontons & Potato Chips 24.95/ Person

### **Peel 'n' Eat Shrimp**

Marinated Shrimp Piled high on Ice and Served with Lemons, Cocktail Sauce, & Remoulade 20/Pound

### **Shrimp Cocktail**

Same as above but leave the work to us! Served already Peeled and Piled High. 24/Pound

### **Sushi Display**

Selection of Stella's Seasonal Sushi Rolls 85/4 rolls

### **Ceviche**

Seasonal Fish ceviche served with Tortilla Chips 12.95/Person

### **Mixed Raw Bar Platter**

Chef's Selection of Oysters, Sushi, Shrimp, Ceviche, & Assorted Nigiri Served in an impressive display  
25.95/Person



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## PLATED DINNER SERVICE

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Pricing Includes: Choice of 3 Entrees Selections, House or Caesar Salad, Bread, & a Selection Non Alcoholic Beverages.

All Entrees are Served with Garlic Mashed Potatoes & Roasted Seasonal Vegetables.

**Final Guest Count Along with each Guest's Entrée Choice is required one week in advance of the event date.**

### **Grilled Skuna Bay Salmon**

with Lemon Basil Beurre Blanc 28.95

### **Chicken Parmesan**

Lightly Breaded & Served with Lemon Basil Beurre Blanc 28.95

### **Caprese Chicken**

Tomato Bruschetta, Mozzarella, & Balsamic Reduction 28.95

### **Blackened Swordfish**

Served with Caramelized Onions & Bleu Cheese Fondue topped with Pickled Blackberry & Shallots 34.95

### **Jumbo Grilled Shrimp**

Served with a Lemon Butter Sauce 34.95

### **Parmesan Crusted Walleye**

Served with Lemon Basil Beurre Blanc 34.95

\*Also available Pan Seared with No Breading\*

### **New York Strip Steak**

Sided with Béarnaise 12oz 42.95 / Manhattan Cut (6oz) 32.95

### **Filet Mignon**

8oz Prime Grade Filet with Pinot Noir Butter 42.95

### **Pan Seared Sea Scallops**

4 scallops Served with Lemon Basil Beurre Blanc 42.95

### **Surf & Turf Dinner**

Filet Mignon & 6oz Lobster Tail Sided with Béarnaise & Drawn Butter 59.95

### **Vegetarian Alfredo**

House made Pappardelle Noodles, Seasonal Vegetables, Parmesan Cream Sauce 22.95

### **Seasonal Vegetarian or Vegan Entree**

Made with Fresh Seasonal Ingredients and promised to be Delicious! 22.95



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## BUFFET DINNERS

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All buffet options are priced per person and include a choice of House or Caesar Salad and a selection of Non Alcoholic Beverages.

### **Cajun Dinner**

Stella's Jambalaya with Dirty Rice & Blackened Swordfish with Bleu Cheese Fondue, pickled Blackberries and Shallots. Sided with Cornbread served with Honey Butter, Garlic Mashed Potatoes, and Brussel Sprouts with Bacon. 28.95

### **Backyard BBQ**

Smoked BBQ Pork Ribs & Grilled Shrimp with Lemon Basil Beurre Blanc. Sided with Red Beans & Dirty Rice, Roasted Baby Red Potatoes, & Coleslaw. 28.95

**\*May Substitute Salmon or Walleye for Shrimp\***

### **Minnesota Surf & Turf**

Slow Roasted Prime Rib Chef Carved on site & Pan Seared Walleye with Orange Pecan Beurre Blanc. Sided with Roasted Seasonal Vegetables and Garlic Mashed Potatoes 36.95

Plus \$50 Chef Attendant Fee for Prime Rib Carving Station.

**\*May Substitute Salmon or Swordfish for the Surf option\***

### **Traditional Seafood Bake**

Clams, Mussels, Sausage, Baby Red Potatoes, Corn on the Cob, Maine Lobster, & Drawn Butter. Served Family Style Per Table for all to dig in! This may be messy but extremely delicious. 42.95

### **Classic Chicken Dinner**

Choice of Chicken Parmesan or Caprese Chicken sided with Garlic Mashed Potatoes & Roasted seasonal Vegetables 24.95

**Add Chicken to any buffet package at 2.50/Person or Substitute for any Protein at no extra charge**



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## DESSERTS

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7.50 Per Slice

### **Original Cheesecake**

Topped with Fresh Seasonal Berries & Whipped Cream

### **Apple Strudel**

With Caramel Sauce & Whipped Cream.

Have it Served ala mode 8.50

### **Red Velvet Cake**

Cream Cheese Frosting

### **Flourless Chocolate Cake (GF)**

Served with Raspberries & Whipped Cream

### **Assorted Dessert Bars**

Selection of bars from local bakery. 26/dozen

### **Fresh Baked Chocolate Chip Cookies**

40/25 Cookies

### **\*Dessert Station\***

**Have a personal Chef top of your night with a little fire!**

Choose Bananas Foster or Berries Flambé to be prepared before your very eyes. Served with Sabastian Joe's Vanilla Ice Cream and includes chocolate sauce, caramel sauce, & whipped cream.

9/Person + \$50 chef attendant fee

### **Coffee Service**

Gourmet Coffee is Brewed Fresh & served with Cream or skim milk, sugar, & sugar substitute.

Self-Serve 1.50/Person

Table Service 3/ Person



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## THE BAR AT STELLA'S

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Private Bars are located in Every Event Space and are available at no extra cost whether you are hosting bar beverages or having a cash bar.

Please note that pricing for all Plated and Buffet dinner options will include Sodas, Iced Tea, Lemonade, & Water

### **Basic Bar Package**

Includes Tap Beer & Select Bottled Beer, House Wine, & Single Pour Rail/Call Cocktails.  
12 per person / per hour

### **Premium Bar Package**

Includes all Beer, Wine by the Glass, Stella's Signature Sippers, Martini's, & Specialty Cocktails.  
15 per person / per hour

### **Hosted Bar by Consumption**

You simply are charged per drink that is ordered. Final bill will vary, Stella's will provide an estimate.

### **Drink Tickets**

Only charged for the number of drink tickets redeemed. Final bill will vary.

### **Cash Bar**

Guests will pay for their own bar beverages. We accept Cash and Credit at all bars.

### **Non Alcoholic Beverage Package**

Includes Soda, Iced Tea, Lemonade, & Coffee 1.95/person

### **Wine Service with Dinner**

Choose one bottle of Red and one Bottle of White to top off your dinner Right!  
10/Person

\*See Event Manager for Current Wine List