

**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

Bruschetta

Tomato, Basil, Olive Oil, & Balsamic Reduction Served with garlic toast points & Parmesan cheese 18

Crab Stuffed Mushrooms

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

Vegetarian Stuffed Mushrooms

Roasted Red Pepper, Onion, Parmesan Cheese, Breadcrumbs 24

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 Bearnaise 26

Mediterranean Chicken Skewers

Seasoned Marinated Chicken, Kalamata Olive, Artichoke, Served with Tzatziki 24

Swedish Meatballs

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

Tenderloin Canapes

Slow Roasted Tenderloin, Tomato, Horseradish Cream, Garlic Toast Point 36

Smoked Salmon Canapes

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

Blackened Pork Bites

Blue Cheese, Pickled Shallots & Blackberries 26



DIPS & DISPLAY TRAYS

Priced Per Person, Minimum requirement of 20

Crab & Spinach Dip

Lump Crab Meat, Spinach, Cream Cheese, Parmesan, Garlic, Served with Tortilla Chips 4.50

Roasted Red Pepper & Artichoke Dip

Parmesan, Mozzarella 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, Served with Crackers 4.50

Charcutier Tray

House sliced meats & Gourmet Cheese served with Marcona Almonds, Mostarda, & Assorted Crackers 7

Fresh Fruit Display

Seasonal Fruit Served with a flavorful Dipping Sauce 4.50

Mediterranean Platter

Green Olives, Kalamata Olives, Roasted Red Pepper, House made Hummus, Pita Chips, & Carrot Sticks 4.50

Vegetable Crudités

A Seasonal Selection of Garden Vegetables served with Hummus, Pita Chips, & Ranch Dip 3.50

Grilled Vegetable Platter

A Seasonal Selection of Vegetables served with Basil Aioli 4



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

Chilled Snow Crab

30/Pound

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

Assorted Nigiri

24/Dozen

Ceviche

Seasonal Fish ceviche served with Tortilla Chips 12.95/Person

Mixed Raw Bar Platter

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



PLATED DINNER SERVICE

You Choose 3 of the following Entree Selections for your guests to choose from,

Pricing Includes: Mixed Greens or Caesar Salad, Bread, & a Selection Non Alcoholic Beverages.

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

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

Grilled Scottish Bay Salmon

Served with Choice of Lemon Basil Beurre Blanc or a Mixed Berry Salsa 28.95

Chicken Parmesan

Lightly Breaded & Served with Lemon Basil Beurre Blanc 28.95

Caprese Chicken

Tomato Bruschetta, Mozzarella, & Balsamic Reduction 28.95

Jambalaya

Shrimp, Chicken, Andouille Sausage, Tasso Ham, Served with Dirty Rice. Spicy & Delicious! 28.95

Blackened Swordfish

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

Stella's Salmon Oscar

Scottish Salmon, Crab Meat, Creole Hollandaise, & Asparagus 34.95

Jumbo Grilled Shrimp

Served with a Lemon Butter Sauce 34.95

Pecan Crusted Walleye

Served with Maple Beurre Blanc 34.95

Also available Pan Seared with No Breading for a gluten/Nut free option



Plated Entrees Continued

New York Strip Steak

Sided with Béarnaise, 6oz (Manhattan Cut) 34.95 / 12oz 42.95

All steaks are cooked to a medium temperature

BBQ Pork Ribs

House Smoked Baby Back Pork Ribs, 5 Season Rub, & House made BBQ Sauce 34.95

Filet Mignon

8oz Prime Grade Filet with Buerre Rouge 42.95

All steaks are cooked to a medium temperature

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 Pasta

Locally Made Pappardelle Noodles, Mushrooms, Tomato, Spinach, Asparagus, Pesto Cream Sauce 22.95

Seasonal Vegetarian or Vegan Entree

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

Wine Service with Dinner

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

10/Person (two pours of wine per person)

See Event Manager for Current Wine List



BUFFET DINNERS

All buffet options are priced per person and include a choice of Mixed Greens Salad, Classic Caesar, or Seasonal 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 Bleu Cheese & 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.

Minimum of 25 guests required for this buffet

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

Salmon & Chicken Surf & Turf

Grilled Scottish Salmon served with Lemon Basil Beurre Blanc & Choice of Chicken Parmesan or Caprese Chicken sided with Roasted Potatoes & Roasted seasonal Vegetables 26.95

Build Your Own Fish Tacos

You Pick 2 of the following Proteins: Blackened Tilapia, Crispy Fried Walleye, Seasoned Shredded Pork, or Seasoned chicken. Sided with Red Beans & Dirty Rice, Jalapeno Corn bread w/Honey Butter, and all the traditional accompaniments! Flour Tortillas, Corn Tortilla Chips, Shredded Lettuce, Sour Cream, House made Salsa, Pico de Gallo, & Queso Fresco 22.95 / Additional 1.95 per person to add Guacamole



DESSERTS

7.50 Per Slice

Original Cheesecake

Topped with Fresh Seasonal Berries & Whipped Cream

Apple Strudel

Whipped Cream & Caramel Sauce

Red Velvet Cake

Cream Cheese Frosting

Turtle Chocolate Cake

Layered cake, Chocolate & Caramel Sauce, Candied Walnuts, Whipped Cream

Flourless Chocolate Cake (GF)

Served with Seasonal Berries & Whipped Cream

Assorted Dessert Bars

Selection of bars from local bakery. 26/dozen

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

* included at no extra cost with purchase of sliced desserts or dessert station*



THE BAR AT STELLA'S

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.
16 per person / per hour

minimum of 2 hours unless otherwise discussed with event manager

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