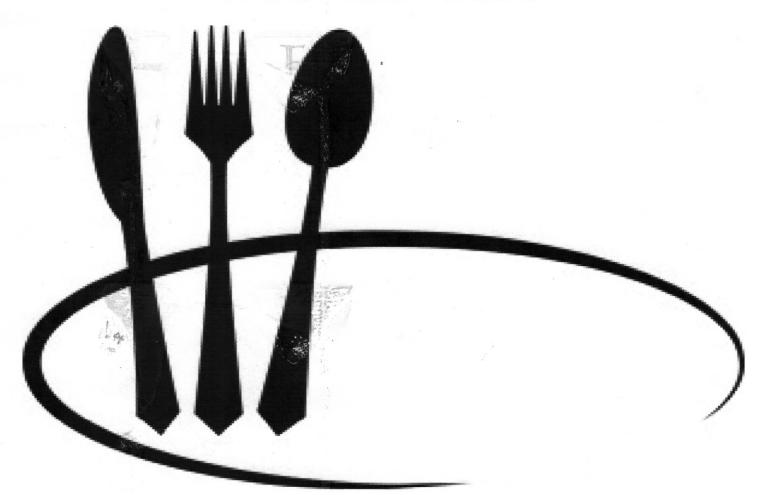
STELLA'S

24 HOUR EATERY

CATERING MENU

315 GROVE STREET JERSEY CITY, N.J. 07302

(201) 435 - 4650



Ask how to

Bet a 10%

Discount

Stella's Catering Menu Prices

Between 15

Fresh	Made	Salads
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Garden		40
Italian		45
American Antipasto		50
Traditional Greek Feta		50
Eggplant Salad		40
Caesar		25
Grilled Chicken or Shrimp Caesar		40
Shrimp and Feta	A A	40
Cheese Tortellini Verde		40
Chicken Caesar Pasta		50
Italian Fusilli Antipasto		50
Macaroni		20
Potato		20
Cole Slaw		20
Fresh Mozzarella w/ Roasted Peppers		50

Pasta Dishes

Baked Ziti		60
Tortellini Alfredo	4.2	70
Penne Creamy Pesto		60
Baked Tortellini		60
Fettuccini Alfredo		70
Baked Manicotti or Stuffed Shells		60
Beef Lasagna		90
Vegetable Lasagna		75
Beef or Spinach or Cheese Ravioli		60
Lobster Ravioli		70
Penne Marinara		50
Cavatelli and Broccoli		50
Penne Ala Vodka		60

Sides

Roasted Potatoes	40
Mashed Potatoes	30
Potatoes Au Gratin	40
White Rice	30
Yellow Rice	30
Steamed Mixed Vegetables	30

All Catering Orders Require Deposit Orders MUST Be Ordered 24-48 Hours in Advance

Hot or Cold Appetizers

Party Combo Platter	50
Variety Platter	50
Mini Quiche Platter	60
Baked Stuffed Mushrooms	60
Italian Flare Platter	50
Focaccia Garlic Bread	30
Seafood Scampi Platter	50
Fried Calamari Platter	50
Battered Shrimp Tray	50
Shrimp Cocktail Platter	50
Fresh Fruit Platter	40
Vegetable Dip Tray	30
Gourmet Cheese and Crackers Tray	20

Meats and More

Chicken Parmigiana	60
Eggplant Rollatini	50
Meatballs Marinara	50
Sausage and Peppers (spicy or sweet)	50
Veal Parmigiana	70
Chicken Marsala	60
Chicken Francese	60
Chicken & Broccoli	60
Chicken Primavera	60
Roasted Chicken	50
Tilapia Francese	50
Roasted Pernil	50

Desserts

Mini Cannolis and Assorted Cookie Tray	50
Italian Tiramisu	40
Double Chocolate Fudge Cake	35
New York Style Cheese Cake	35
Chocolate Mousse Cake	35
Carrot Cake	35
Tres Leche Cake	40
Red Velvet Cake	35

Breakfast / Coffee and Tea

Regular / Decaf / Black Tea / Green Tea	25
Assorted Muffin / Croissants	30
Bagels	30

(All Condiments included. Serves 20) (Bagels include Cream Cheese, Jelly)

Stella's Restaurant Gatering Menu

Gourmet Appetizers

Fresh Mozzarella, Roasted Peppers, Basil & Sun-Dried Tomatoes

Imported fresh mozzarella with roasted peppers & sun dried tomatoes. Seasoned with fresh garlic, olive oil and basil.

Party Combo Tray

A mixture of hot wings, chicken fingers, fried ravioli, mozzarella sticks, poppers, zucchini sticks & fried mushrooms.

Variety Tray

Freshly made bite-size portions of stromboli, calzones, spinach rolls & meat rolls. Available vegetarian style.

Mini Quiche Platter

A variety of flavors freshly baked with mozzarella cheese.

Baked Stuffed Mushrooms

Fresh mushrooms, our seasoned filling & topped with mozzarella cheese.

Tortellini Verde

Cheese tortellini in pesto sauce with sun-dried tomatoes. Served hot or cold.

Italian Flare

A tray of assorted Italian breads: bruschetta, pesto bread wite sun-dried tomatoes, garlic knots & bread sticks. Perfecto for any occasion!

Focaccia Garlic Bread

Homemade focaccia topped with seasoned garlic butter.

Seafood Scampi

Mussels, clams & shrimp sautéed with butter, fresh garlic & seasoned bread crumbs

Fried Calamari

Hand-battered calamari. Served with homemade tomato-basil sauce.

Battered Shrimp Tray

Lightly-seasoned breaded shrimp served with lemons, cocktail sauce, blue cheese dressing & pesto for dipping

Shrimp Cocktail

Served with lemons & cocktail sauce.

Fresh Fruit

Fresh Fruit Assortment

Vegetable Dip Tray

Cucumbers, cherry tomatoes, celery, mixed fresh peppers, radishes, carrots, broccoli & cauliflower. Served with homemade vegetable dip.

Gourmet Cheese & Cracker Tray

Assorted cheeses served with a variety of crackers.

Stella's Restaurant Gatering Menu Gourmet Desserts

Mini Cannolis, Assorted Cookies & Chocolate Bites Tray

An assortment of Italian cannolis, cookies & chocolate bites beautifully wrapped for presentation.

Tiramisú

Three soft layers of sponge caked soaked in rum-flavored coffee, filled with zabaglione cream & dusted with rich cocoa powder.

Double Fudge Chocolate Cake

Rich chocolate cake layered with creamy fudge. A chocolate lover's delight!

New York Cheesecake

A traditional New York-style cheesecake with a graham cracker crust and rich, smooth cream cheese filling.

Chocolate Mousse Cake

Delicate chocolate mousse on a chocolate sponge base topped with a dusting of bitter chocolate cocoa powder.

Carrot Cake

Traditional carrot cake made with raisins, nuts & cream cheese icing topped with caramel & cinnamon.

Italian Rum Cake

Three layers of rum-soaked vanilla cake filled with one layer of vanilla cream custard and another layer of chocolate cream custard. Garnished with pignoli nuts & slices almonds.

Strawberry Shortcake

A Bavarian sponge cake filled with a strawberry tart filling and finished with whipped cream.

Napoleon Cake

Layers of puff pastry filled with Chantilly cream and glazed with fondant.

Red Velvet Cake

Coffee & Tea Package

Regular & decaffeinated coffee
Assorted flavored & decaffeinated teas

Lemon Slices

Sugar & Sugar-Free Sweetener

Cream, milk & pitchers

Coffee Urns

Stella's Restaurant Gatering Menu Meats and More....

Chicken Parmigiana

Breaded chicken prepared in our homemade tomato-basil sauce or our creamy rosa sauce topped with melted mozzarella cheese

Eggplant Rollantini

Breaded & baked eggplant layered with ricotta cheese, a touch of homemade red sauce, then topped with mozzarella cheese.

Meatballs

Meatballs prepared in our homemade tomato-basil sauce.

Sausage & Peppers

Sausage & sweet peppers sautéed in our homemade tomato-basil sauce.

Veal Parmigiana

Freshly breaded veal prepared in our homemade tomato-basil sauce topped with melted mozzarella cheese.

Chicken Marsala

Sautéed with fresh mushrooms in our marsala wine sauce.

Lemon Chicken

Chicken sautéed in our homemade butter-lemon sauce seasoned with herbs.

Chicken Francese

Chicken sautéed in our imported white wine & lemon sauce.

Chicken & Broccoli

Chicken & fresh broccoli sautéed in our sherry wine-garlic sauce.

Chicken Primavera

Grilled chicken, broccoli, Roasted Peppers, Cherry Tomatoes & Zucchini.

Chicken, Roasted Peppers & Red Onions

Sautéed with fresh garlic in our sherry wine sauce.

Chicken Parmigiana

Breaded chicken prepared in our homemade tomato-basil sauce or our creamy rosa sauce topped with melted mozzarella cheese

Veal Marsala

Veal with fresh mushrooms in our marsala wine sauce.

Veal Francese

Veal sautéed in our imported white wine-lemon sauce.

Veal Parmigiana

Breaded veal prepared in our homemade tomato-basil sauce or our creamy rosa sauce topped with melted mozzarella cheese.

Stella's Restaurant Catering Menu Pasta

Baked Ziti

Imported ziti mixed with ricotta cheese, homemade tomato-basil sauce & topped with mozzarella cheese.

Tortellini Alfredo

Cheese, meat or spinach filled pasta served with our homemade Alfredo sauce.

Penne Creamy Pesto

A delightful combination of our homemade Alfredo sauce and our classic pesto served over imported penne

Baked Tortellini

Cheese, meat or spinach filled pasta in our homemade tomato-basil sauce baked with mozzarella cheese.

Fettuccine Alfredo

Our homemade Alfredo sauce served over imported fettuccine.

Manicotti or Stuffed Shells

Ricotta cheese-filled pasta served in our homemade tomato-basil sauce or creamy rosa sauce & topped with melted mozzarella.

Meat Lasagna

ground beef, ricotta cheese, heres & spices topped with melted mozzarella cheese.

Vegetable Lasagna

Fresh eggplant, spinach, zucchini, herbs & spices topped with melted mozzarella cheese.

Ravioli

Your choice of meat, cheese, spinach, lobster or shrimp in our homemade tomato-basil sauce, creamy rosa sauce, vodka sauce or Alfredo sauce.

Ziti or Penne Red

Imported ziti or penne served with our homemade tomato-basil sauce.

Rigatoni Red ~ Imported rigatoni prepared with roasted peppers, sun-dried tomatoes in our homemade tomato-basil sauce.

Stuffed Rigatoni

Homemade rigatoni filled with ricotta cheese served in our tomato-basil sauce or creamy rosa sauce. Available baked with melted mozzarelli cheese.

Cavatelli & Broccoli

Small ricotta cheese pasta sautéed with broccoli & fresh garlic in sherry wine sauce or prepared in our homemade tomato-basil sauce.

Pasta Primavera

Broccoli, Roasted Peppers, Cherry Tomatoes & Zucchini.

Shrimp Parmigiana ~ Shrimp sautéed with fresh garlic in our homemade tomato-basil sauce topped with melted mozzarella cheese.

Penne Vodka

A creamy pink vodka sauce over imported penne pasta. Available with prosciutto.

Stella's Restaurant Gatering Menu

Gourmet Salads

Garden Salad

Lettuce, tomatoes, green olives, fresh peppers, mushrooms & red onions.

Insalata Italiano

Fresh mozzarella, roasted peppers, sun-dried and tomatoes over baby greens

American Antipasto

Lettuce, tomatoes, green olives, mushrooms, fresh peppers, pepperoni, ham, salami, provolone cheese & mozzarella cheese.

Italian Antipasto

Lettuce, tomatoes, green olives, ham, salami, provolone cheese & giardiniera.

Traditional Feta Greek Salad

Tomatoes, red onions & feta cheese over baby greens.

Eggplant Salad

Fresh Eggplant puree with extra virgin olive oil.

Caesar Salad

Lettuce, seasoned croutons, Caesar dressing & shredded parmesan.

Grilled Chicken or Shrimp Caesar Salad

Lettuce, seasoned croutons, grilled chicken or shrimp, Caesar dressing & shredded parmesan.

Shrimp & Feta Salad

Grilled shrimp, feta cheese, tomatoes, red onions & black olives over baby greens.

Cheese Tortellini Verde

Cheese tortellini tossed with pesto & sun-dried tomatoes.

Chicken Caesar Pasta Salad

Imported spirelli pasta tossed with grilled chicken, tomatoes, Caesar dressing & shredded parmesan.

Pasta Salad

Imported spirelli pasta with Italian dressing, black olives, tomatoes, red onions & seasonings.

Macaroni Salad

Elbow pasta mixed with mayonnaise, celery, red onions & seasonings.

Potato Salad

Idaho potatoes mixed with mayonnaise, red onions & seasonings.

Cole Slaw

Shredded cabbage mixed with carrots & seasonings in a mayonnaise dressing.