STELLA'S

24 HOUR EATERY CATERING MENU

315 GROVE STREET JERSEY CITY, N.J. 07302

(201) 435 - 4650



Ask how to get a 10%

Stella's Catering Menu Prices

Between 15

Fresh Made Salads

Garden	60
Italian	65
American Antipasto	75
Traditional Greek Feta	75
Eggplant Salad	50
Caesar	50
Grilled Chicken	75
Cheese Tortellini Verde	60
Chicken Caesar Pasta	70
Italian Fusilli Antipasto	80
Macaroni	40
Potato	40
Cole Slaw	30
Fresh Mozzarella w/ Roasted Peppers	75

Pasta Dishes

Baked Ziti	80
Tortellini Alfredo	90
Penne Creamy Pesto	80
Baked Tortellini	90
Fettuccini Alfredo	90
Baked Manicotti or Stuffed Shells	80
Beef Lasagna	110
Vegetable Lasagna	85
Beef or Spinach or Cheese Ravioli	80
Lobster Ravioli	80
Penne Marinara	70
Cavatelli and Broccoli	70
Penne Ala Vodka	70

Sides

Roasted Potatoes	50
Mashed Potatoes	40
Potatoes Au Gratin	50
White Rice	40
Yellow Rice	40
Steamed Mixed Vegetables	40
Cut Corn	30

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

Hot or Cold Appetizers

Party Combo Platter	75
Variety Platter	75
Baked Stuffed Mushrooms	75
Italian Flare Platter	75
Focaccia Garlic Bread	40
Seafood Scampi Platter	95
Fried Calamari Platter	95
Battered Shrimp Tray	95
Shrimp Cocktail Platter	95
Fresh Fruit Platter	80
Vegetable Dip Tray	60
Gourmet Cheese and Crackers Tray	65

Meats and More

Chicken Parmigiana	90
Eggplant Rollatini	70
Meatballs Marinara	80
Sausage and Peppers (spicy or sweet)	70
Veal Parmigiana	90
Chicken Marsala	100
Chicken Frances	100
Chicken & Broccoli	90
Chicken Primavera	90
Roasted Chicken	70
Tilapia Frances	70
Roasted Pernil	70

Desserts

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Breakfast / Coffee and Tea

Regular / Decaf / Black Tea / Green Tea	50
Assorted Muffin / Croissants	50
Bagels	50

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

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 Caesar Salad

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

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.

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.

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.

Focaccia Garlic Bread

Homemade focaccia topped with seasoned garlic butter.

Seafood Scampi

Mussels, clams & shrimp sautéed with butter, fresh garlic & seasoned breadcrumbs

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.

Pastas

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 rosé sauce & topped with melted mozzarella.

Meat Lasagna

ground beef, ricotta cheese, herbs & 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 rosé 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 rosé sauce.

Available baked with melted mozzarella cheese.

Cavatelli & Broccoli

Small ricotta cheese pasta sauté*ed 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 Ala Vodka

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

MEATS AND MORE

Chicken Parmigiana

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

Eggplant Rollatini

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.

Chicken Frances

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.

Oven Roasted Chicken, Red Peppers & Red Onions

Chicken Parmigiana

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

Veal Marsala

Veal with fresh mushrooms in our marsala wine sauce.

Veal Parmigiana

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

GOURMET DESSERTS

Mini Dessert Tray
Mini Cannoli, assorted cookies, chocolate bites

Italian Tiramisu

Double Chocolate Fudge Cake

New York Cheesecake

Chocolate Mousse Cake

Gourmet Carrot Cake

Strawberry Shortcake

Red Velvet Cake

Tres Leche

Oreo Cookie Mousse Cake

COFFEE AND TEA PACKAGE

Regular and decaffeinated coffee
Assorted flavored teas
Lemon wedges
Assorted sweeteners
Cream – milk – half and half