

Stellita's Catering Event Menu



Please note: All menu items are priced per person unless otherwise stated. A minimum of 10 people is required for all orders.

Breakfast Offerings

Breakfast on the Go - \$10.00 per person

A convenient and satisfying start to the day, featuring a variety of freshly prepared breakfast sandwiches. Choose from a selection of biscuits, croissants, bagels, and burritos, all of which include egg and your choice of protein: crispy bacon, savory pork sausage, lighter turkey sausage, grilled or fried chicken breast, or spicy hot links. Served with your selection of golden hash browns or seasoned Potato O' Brien, and a refreshing fruit salad.

Continental Breakfast - \$15.00 per person A delightful assortment of freshly baked goods, including gourmet muffins, sweet cinnamon rolls, a variety of savory and sweet pastries, and classic danish. This lighter option is complemented by an abundance of fresh, seasonal fruit.

Classic Breakfast - Price Varies (Please inquire) A traditional and hearty meal built around fluffy, eggs. Customization is key, allowing you to select your preferred protein (crispy bacon, sausage link, sausage patty, or grilled or fried chicken breast) and your starch (creamy grits or seasoned Potato O' Brien). All classic breakfasts are served with a fresh fruit salad.

A Little Extra- (Must be included with one of the main breakfast meals)

Enhance your breakfast experience with one of our interactive, chef-attended stations:

- **Waffle Station - \$8.00 per person:** Freshly made waffles served with a decadent array of toppings, including a variety of syrups, whipped butter, whipped cream, mixed berries, and chopped nuts.

- **Gourmet Parfait Bar - \$8.00 per person:** A build-your-own bar featuring creamy Greek yogurt, mixed berries, slivered almonds, crunchy granola, nutrient-rich chia seeds, and local honey.
- **Omelet Station - \$8.00 per person:** Our chef will prepare made-to-order omelets using fresh ingredients, including onions, peppers, tomatoes, spinach, various cheeses, mushrooms, ham, sausage, and chicken. A dedicated chef will be attending this station.

Breakfast Add-Ons

- **Assorted Bagels with whipped butter or cream cheese: \$5.00**
- **Assorted Breakfast Sandwiches (biscuits, croissant, and toast) with egg and cheese (choice of bacon, ham, sausage, and grilled chicken): \$5.50**
- **Assorted Bagel Sandwiches with egg and cheese (choice of bacon, sausage, ham, and hot links): \$6.00**
- **Assorted Breakfast Burritos with egg and cheese (choice of bacon, ham, sausage, and grilled chicken): \$7.00**
- **Grits: \$3.00**
- **Bacon (side): \$4.00**
- **Pork Sausage (side): \$4.00**
- **Turkey Sausage (side): \$4.00**
- **Fruit Tray or Salad (side): \$6.00**

All breakfast meals include essential condiments: (Jelly, cream cheese, and ketchup. Burritos are served with salsa.)

Breakfast Beverages

- **Coffee (regular or Decaf, includes sugar, Splenda, and creamer): \$2.00**
- **Hot Tea: \$2.00**
- **Individual Juices (orange, apple, and cranberry): \$2.50**
- **Gallon of Orange Juice: \$15.00**

Lunch Selections

Deli

Lunch - \$17.00 per person- Our signature Deli Lunch is available as a Boxed Lunch or a Buffet. Please note there is a \$1.00 upcharge for boxed lunches. Both options include your choice of either chips or pasta salad, and a dessert choice of cookies or a fruit cup.

Bread Choices- (Ciabatta, Baguette, or Kaiser Roll. Specialty Sandwiches)

- **Smoked Turkey with Gouda BLT:** Smoked turkey breast with Gouda cheese, crispy hickory-smoked bacon, fresh lettuce, and tomato, finished with a roasted pepper aioli.
- **Grilled Chicken Breast with Roasted Pepper:** Tender grilled chicken breast with sliced roasted bell pepper, Monterey Jack cheese, and a creamy roasted garlic aioli.
- **The Italian:** Salami, pepperoni, and Italian ham with Swiss cheese, crisp lettuce, and tomato, drizzled with Italian dressing.
- **The Cuban:** Thinly sliced roasted pork, savory ham, Swiss cheese, and a spicy brown mustard.

Chef's Specialty Wraps- (Wrap Choices: Regular, Wheat, or Tomato Basil wraps)

- **Chicken Caesar Wrap:** Grilled chicken with crisp romaine lettuce and Parmesan cheese, served with Caesar dressing dipping sauce.
- **Buffalo Chicken Wrap:** Crispy fried chicken breast tossed in a classic buffalo sauce, with fresh lettuce and tomato, served with a creamy ranch dipping sauce.
- **Southwestern Chicken Wrap:** Grilled diced chicken, black bean and corn salsa, and fried tortilla strips, served with a Southwestern dipping sauce.
- **Steak Fajita Wrap:** Char-grilled steak, sautéed onions and peppers, served with a creamy avocado dipping sauce.
- **Grilled Veggie Wrap:** A medley of roasted bell peppers, grilled onions, roasted zucchini, and squash.

Our Classic Deli Sandwiches - \$12.00 per person (Served on sliced bread with lettuce, tomato, mayo, and mustard)

- **Oven Roasted Turkey Breast**
- **Black Forest Ham**
- **Chicken Salad**
- **Tuna Salad**

Salads - \$16.00 per person (All salads are served on a base of romaine spring mix)

Chicken Caesar: Romaine, Parmesan cheese, croutons, and Caesar dressing.

- **Southwestern Chicken Salad: Grilled chicken breast, black beans and corn salsa, and crispy tortilla strips.**
- **Southern Chicken Salad (Fried or Grilled): Cubed cheddar cheese, tomato, onions, and cucumbers.**
- **Tuna Salad: Creamy tuna salad with fresh tomatoes on a bed of lettuce.**

Seafood Salad: (Your choice of Grilled Salmon or Grilled Jumbo Shrimp, with green peppers, onions, tomato, and shredded cheese).

Salads

- **Pasta Salad**
- **Fruit Salad**
- **Potato Salad**
- **Broccoli Salad**
- **Cucumber Tomato Salad**

Entrée Dinners (All Entrees are served with two side items and a dinner roll)

Barbecue Selections (All BBQ dinners come with BBQ sauce and sliced bread)

- **Rib Dinner (3 Bones): \$16.00**
- **½ Rib Tip Dinner: \$15.00**
- **Pulled Pork Dinner: \$13.00**
- **BBQ Chicken:**
- **2 Piece Bone-in Chicken: \$12.00**
- **3 Piece Smoked Whole Chicken Wings: \$12.00**
- **Smoked Brisket Meal: \$18.00**

TRY IT ALL BBQ Combo: \$25.00 (Includes 2 rib bones, 2 smoked whole wings, ¼ lb. beef brisket, and ¼ lb. pulled pork.)

BBQ A La Carte

- **Full Slab of Ribs: \$35.00**
- **Half Slab of Ribs: \$20.00**
- **½ Pound Rib Tips: \$10.00**
- **½ Pound Brisket: \$20.00**
- **1 Pound Brisket: \$35.00**

BBQ Sides- (Mac and Cheese, Green Beans, Collard Greens, Baked Beans, Cole Slaw, Potato Salad, Rice, and Yams).

Add an extra side for \$4.00 more

Classic Entrees

- **Lemon Chicken Piccata - \$18.00: Zesty lemon chicken breast with a light lemon caper sauce served over fettuccine noodles or rice, plus 1 other side.**
- **Herb Roasted Chicken - \$15.00: 8-piece bone-in chicken marinated in a five-spice herb blend, then slow-roasted to tender perfection.**
- **Fried Chicken - \$15.00: Bone-in chicken fried to a crispy perfection.**
- **Chicken Marsala - \$17.00: Boneless chicken breast served and finished with a rich wild mushroom marsala sauce.**
- **Beef Lasagna - \$15.00: Served with a side salad (only one side).**
- **Char-Grilled Beef Flank - \$18.00: Served with a fresh chimichurri sauce and two sides.**
- **Braised Beef Brisket - \$18.00: Beef brisket braised to a tender, melt-in-your-mouth perfection.**
- **Baked Salmon - \$18.00: Baked Salmon served with a savory lemon dill sauce.**
- **Shrimp Scampi - Price Varies: This buttery and garlic-based shrimp dish is served with two sides.**
- **Baked Tilapia with Shrimp - \$18.00: Baked tilapia with shrimp served in a creamy Cajun sauce.**

Soups - \$6.00 per person

- **Seafood Soup**
- **Shrimp, Chicken, and Sausage Gumbo**
- **Broccoli Cheese Soup**

Trays and Appetizers Hot Items

Wings (Hot, Mild, Lemon Pepper, Honey Lemon Pepper, Teriyaki, BBQ):

- **Small Tray (feeds 15-20 people): \$50.00**
- **Large Tray (feeds 30-40 people): \$90.00**
- **Meatballs (BBQ, Teriyaki, or Swedish):**
- **½ Pan: \$30.00**
- **Chicken Satay (Teriyaki): 2 skewers per person: \$5.00**
- **Chicken Eggroll: 2 per person: \$5.00**
- **Shrimp Eggroll: 2 per person: \$6.00**
- **Fried Stuffed Ravioli:**
- **½ Pan: \$35.00**

Cold Trays

Sandwich Rolls (Tuna Salad, Chicken Salad, Deli Meat):

- **Small Tray (feeds 15-20 people): \$25.00**
- **Large Tray (feeds 35-40 people): \$45.00**

Seasonal Fruit Tray:

- **Small Tray (feeds 15-20 people): \$35.00**
- **Large Tray (feeds 35-40 people): \$60.00**

Cheese and Cracker Tray:

- **Small Tray (feeds 10-15 people): \$20.00**
- **Large Tray (feeds 25-30 people): \$35.00**

Charcuterie Board: An assortment of cured meats and fine cheeses: \$50.00

Do-It-Yourself Bars - \$15.00 per person

- **Taco Bar**
- **Potato Bar**
- **Nacho Bar**

Desserts are priced per person

- **Banana Pudding: \$5.00**
- **Peach Cobbler: \$5.00**
- **Cookie and Brownie Tray: \$5.00**
- **Assorted Dessert Tray (Cookies, brownies, and dessert bars): \$6.00**
- **Cake Slices (Chocolate, Red Velvet, Carrot, and Vanilla): \$6.00**

Drinks

- **Gallon Drinks (feeds 10 people): \$10.00 (Sweet Tea, Unsweetened Tea, Lemonade, Arnold Palmer)**
- **Bottled Water: \$2.00**
- **Can Pepsi Products: \$2.00**

All Catering events include complimentary setup, chafers, heating elements, cutlery, serving utensils, plates, and napkins.

invite you to contact one of our representatives to discuss any specific requirements or ideas you may have for your catering experience. Should you desire an item not currently featured on our menu, our Chef welcomes any suggestions for your event. Please note that all of our items are available for individual or bulk purchase by the pan. Kindly inquire for further details.