

Stella Blu Catering

610~825~7060

Pick~Up, Delivery, or Full Service Catering

We have all your catering needs ~ www.stellablurestaurant.com

Happy Hour ☾

Minimum 20 people

You provide the alcohol, we do all the rest!

Bar Set Up \$5 per person

Includes: Coke, Diet Coke, Ginger Ale, Tonic, Juices, Garnish & Ice, Waters \$5 per bottle ~ San Pellegrino and Aqua Panna ~ Ice delivered in a Styrofoam cooler (tbd)

Staffing: Bartender \$30 per hour, 5 hour minimum

Host supplies alcohol Serving Staff \$30 per hour, 5 hour minimum 18% Service Charge

Drop Off Only Events – 10% Delivery Charge

Stella Blu Sushi Platter ☾

Smoked salmon, cream cheese, avocado, lemon capers, ailo over cucumbers

Small \$75 serves 10 – 14

Large \$120 serves 15 – 18

Cheese & Fruit Platter ☾

Assorted fine cheeses & seasonal fruits with sliced baguette & spiced nuts

Small \$45 serves 10-14

Large \$75 serves 15-20

Decadent Sweet Tray ☾

Assorted bite size homemade desserts

Small \$35 serves 10-14

Large \$65 serves 15-20

Plattered Cookie Tray ☾

20 assorted cookies \$25 serves 10-14

40 assorted cookies \$50 serves 15-20

~Additional Catering Information~

Order minimum of 10 people

24 hour notice needed for order

Additional charges include:

Ice, linens & ceramic platters

Individual water & soda \$2 ea.

2 liter bottles \$4 ea.

50% deposit required when ordering

10% delivery fee

6% sales tax

We accept all major credit cards

~Full Service Off Premise Events~

At home or office

Corporate, social & private parties, Bridal & baby showers at Stella Blu on Saturday afternoons & all day Sunday

Please contact: Marianne Gere

Catering Manager ~ 610-825-7060

Email: stellablucatering@gmail.com

\$10 Price Pleaser ☾

Minimum of 10

Asian Style Shredded Chicken Salad ~ Avocado, carrots, bean sprouts, chopped egg, scallion peanut vinaigrette, served with South Philly bread & herb butter & Tate's oatmeal raisin cookie

Chopped Cobb Salad ~ Baby arugula & hearts of romaine lettuce with grilled chicken, bacon, hardboiled egg, avocado, tomatoes, crumbled blue cheese & red wine vinaigrette, served with South Philly bread & herb butter & Tate's Macadamian nut cookie

Penne Primavera ~ Seasonal Vegetables in a marinara sauce, served with South Philly bread & herb butter & Tate's chocolate chip cookie

Chicken & Penne ~ Feta cheese, capers & tomatoes in a white wine sauce, served with South Philly bread & herb butter & Tate's oatmeal raisin cookie

Cheesesteak or Chicken Cheesesteak ~ With or without onions, with Tate's Macadamian nut cookie

Wrap it Up! ~ **Turkey BLT** ~ **Roast Beef** ~ or **Caesar Salad** with roasted red peppers, served with homemade old bay potato chips & choice of Tate's cookie

Sandwich Tray ~ **Ham & Swiss** with lettuce & tomato on brioche ~ **Tuna Wrap** with lettuce & tomato ~ **Turkey & Provolone** with roasted peppers & mayo on multigrain ~ **Roast Beef &**

American with horseradish mayo on long roll, served with homemade old bay chips & choice of Tate's cookie

Add a House Salad ~ fresh greens, chick peas, tomatoes, carrots, cucumbers, croutons, red wine vinaigrette

Or a Caesar Salad ~ romaine, parmesan cheese, croutons, homemade Caesar dressing for only \$3

Brown Bag Lunch ☾

Delicious sandwich, homemade old bay chips, bottled water or soda, fresh fruit & choice of Tate's cookie

Minimum of 10 people ~ \$14 per person

Choice of Sandwich:

All Veggie ~ with roasted red peppers, lettuce, vine ripened tomato, fresh homemade mozzarella accented with balsamic vinaigrette presented on a wrap

Italian Style Tuna Salad ~ coupled with capers, onion, adorned with lemon sauce & extra virgin olive oil presented on a south philly long roll

Boars Head Turkey ~ avocado, bacon, lettuce, vine ripened tomato, basil & mayo presented on multi grain bread

Roast Beef ~ horseradish mayonnaise, provolone cheese presented on a brioche roll

Add a Caesar or house salad for an additional \$3 per person

BBQ Southern Comfort ☾

Minimum of 10 people ~ \$20 per person

Half rack of our signature baby back ribs finished off with honey espresso rub served with mashed potatoes, coleslaw, collard greens & amazing cornbread with maple butter

Additional selections:

Homemade guacamole with tortilla chips ~ \$5 per person

Homemade key lime pie ~ \$6 per person

Heavy duty plates, flatware & wet naps included

Hot Buffet ☾

\$16 Lunch ~ \$20 Dinner

Chicken Bella Luna ~ (chopped tomatoes, garlic, mushrooms & hot cherry peppers) served with mashed potatoes, house salad, bread & butter & Tate's chocolate chip cookie

Chicken Tenderloin Stir Fry ~ (sautéed carrots, snow peas, bean sprouts, mushrooms, & red peppers in a Kung Pao Sauce, steamed white rice) served with mixed green salad with silvered c&y almonds & orange blossom vinaigrette & Tate's Macadamian nut cookie

Chicken Marsala ~ (wild mushrooms, sweet peas) served with penne asparagus in a butter white wine sauce with house salad, bread & butter & Tate's oatmeal raisin cookie

Chicken Picante ~ (capers, garlic, & lemon sauce) served with linguini aioli, Caesar salad, bread & butter & Tate's Macadamian Nut cookie

Chicken Parmesan ~ (marinara sauce, mozzarella cheese) served with penne marinara, Caesar salad, bread & butter & Tate's chocolate chip cookie

Chicken Marianne ~ (artichoke hearts, mushrooms, chopped tomatoes in a white wine sauce) served with mashed potatoes, Caesar salad, bread & butter & Tate's Macadamian nut cookie

Meatloaf ~ (horseradish BBQ sauce glazed with caramelized onions) served with mashed potatoes, house salad, bread & butter & Tate's Chocolate Chip cookie

Breaded Eggplant Parmesan ~ (topped with sautéed spinach, marinara sauce, mozzarella cheese) with penne in a parmesan cream sauce served with house salad, bread & butter & Tate's oatmeal raisin cookie

Penne Vodka ~ (red onions, prosciutto, garlic, vodka blush sauce) served with sautéed green beans, house salad, bread & butter & Tate's Macadamian nut cookie

The Executive ☾

\$35 Lunch ~ \$45 Dinner

Surf N Turf ~ Our famous lobster mac & cheese & 3 oz mini beef filet mignon in a mushroom red wine sauce, served with arugula salad (artichoke hearts, goat cheese & pine nuts) grilled asparagus with roasted peppers drizzled with a balsamic reduction, bread & butter & key lime pie

Paella ~ Shrimp, scallops, calamari, clams, mussels & chorizo sausage over saffron rice, arugula salad (shaved manchego cheese, spiced almonds, sundried tomatoes in a lemon vinaigrette) bread & butter & chocolate layered cake

Antipasto Platter ☾

\$7.50 per person

A gathering of Di Bruno Bros. homemade mozzarella sliced, sharp provolone, manchego cheese, hard genoa salami, pepperoni, prosciutto di parma, imported olives, croustade breads, adorned with thyme & rosemary grilled vegetables & roasted red peppers.

Small \$75 serves 10-15

Large \$115 serves 15-20