





Stella's Grand Ballroom

Our Wedding Professionals will work with you to make your visions come to life and create the picture perfect setting for your special day!

Elegant Ceremony Package \$1,000

Includes a half hour of additional time for your ceremony, one hour rehearsal with your bridal party prior to your wedding day to ensure everything is perfect, ceremony seating and a pre-ceremony beverage station with infused water and iced tea Indoor & outdoor ceremony options available choose from our beautiful dance floor, outdoor gazebo, elegant four tiered fountain garden set up or on our beautiful private outdoor patio

Basic Ceremony Package \$900

Includes a half hour of additional time for your ceremony, one hour Rehearsal with your bridal party prior to your wedding day to ensure everything is perfect intimate atrium ceremony includes reserved seating for up to 35 guests (Bridal party & remaining guests are standing)





Our wedding professionals will guide you through every detail. From start to finish ensuring that everything is perfect on your special day

Fracility Freatures
Grand Portico Entrance and Grand Atrium

Sweeping Princess Staircase

Elegant Cocktail Lounge

Private Bar with Professional Bartending Services

Charming indoor ceremony space and breathtaking outdoor grounds

Spacious Bridal Suite comfortably designed for privacy with your Bridal Party

Unlimited Photography outside and in our exclusive photo room & bridal lounge

Five Hour Wedding Reception in Stella's Grand Ballroom

Professional Event Coordinator for your Special Day

Traditional head table or sweetheart table, cake table, gift table and dance floor

Accent Room Lighting throughout Stella's Grand Ballroom

Elegant Sliding doors opening up to our Outdoor Patio & Garden

Victorian Style Gazebo & Elegant Bridges

Graceful Four Tiered Water Fountain

Romeo & Juliet Balconies

Twin Princess Ballroom Chandelier's

Cocktail Hour

Stella's Graze & Share Package

We will keep your table full throughout your cocktail hour. Select five options from our hot hors d'oeuvres and three options from our specialty boards & displays

Reception Plan

Champagne Toast for you and your guests

Elegant Dinner Buffet Menu Featuring

Classic Botticelli Salad

Fresh Baked Assorted Dinner Rolls, Focaccia & Bruschetta

Homemade Fusilli Marinara, Bolognese or Fusilli with EVOO, broccoli rabe and sweet Italian sausage (select one)

Chicken Francese, Limoncello, Marsala or Italian Roasted Chicken (select one)

Baked Haddock topped with Newburg, Lobster Ravioli or Shrimp & Scallops Primavera (select one)

Chef's Carving Station

Slow Roasted Prime Rib of Beef

Yukon Mashed Potato

Franciscan Green Beans

Professionally Designed Wedding Cake

Complimentary Cake Cutting Service

Coffee & Tea service to accompany cake service

White Floor Length Linens & Napkins

Elegant Framed Table Numbers



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Cocktail Hour

Choose a package or order a la cart from our menu

Reception Plan

Champagne Toast for you and your guests

Elegant Dinner Buffet Menu Featuring

Tossed Garden Salad

Fresh Baked Assorted Dinner Rolls

Homemade Fusilli Marinara

Chicken Picatta, Marsala or Cacciatore (select one)

Baked Haddock topped with Newburg, Baked Stuffed Shrimp or Shrimp Scampi (select one)

Chef's Carving Station

Slow Cooked Roast Beef, Glazed Ham, Stuffed Pork Braciole or Roasted Turkey (select one)

Oven Roasted Red Bliss Potato

Green Beans and Baby Carrots

Professionally Designed Wedding Cake Complimentary Cake Cutting Service

Coffee & Tea service to accompany cake service

White Floor Length Linens & Napkins

Elegant Framed Table Numbers







Your Cocktail Hour

Choose from a variety of offerings to build the ultimate table for your guests to graze on and enjoy throughout your cocktail hour

Cocktail Hour Graze & Share Packages

Choose one of our pre-set packages for your cocktail hour and let us do the work for you!

Terino's Grazing Package \$18 per person

Tuscan cheese board, grand burratta crostini caprese board, Mediterranean board, assorted flatbreads and calamari fritti with our homemade marinara and fresh aioli dipping sauces

Serafina's Grand Hors D'oeuvres Package \$16 per person

Classic arancini, teriyaki tenderloin medallion skewers, mini Maryland crabcakes, scallops wrapped with bacon and sesame chicken skewers (unlimited)

Stella's Graze & Share Package \$40 per person

We will keep your table full throughout your cocktail hour Select five options from our hot hors d'oeuvres and three options from our specialty boards & displays

Hors Doewres Bar Sercice

BY THE PIECE

BY THE PERSON (UNLIMITED)

Vegetarian

	0	
Sp	inach and Cheese Arancini	\$3
As	paragus & Cheese in Filo	\$3.5
Ca	prese Skewer	\$3.5
Cri	spy Polenta (cacciatore ragu)	\$3.5
Cro	ostini Caprese	\$4
Mc	ozzarella en Carozza	\$3.5
Mii	ni Mac and Cheese Cups	\$3
Po [·]	tato Scallion Croquette	\$3
Sp	inach & Cheese in Filo	\$3
Ras	spberry & Brie in Filo (contains nuts)	\$3.75
Ve	getable Spring Roll	\$3
An	tipasto Skewer	\$5

Poultry

Chicken Cordon Bleu Arancini	\$3.5
Chicken Parm Eggroll	\$3.5
Chicken Satay	\$3.5
Coconut Chicken	\$3.5
Sesame Chicken	\$3.5
Chicken Southwest Eggroll	\$3
Mini Chicken Parm Sliders	\$4

Beef & Pork

Steak & Cheese Eggroll	\$4
Beef Teriyaki Skewer	
Beef Wellington	\$4
Cowboy Sliders	\$4.5
Classic Arancini	\$3.5
Italian Meatballs	\$3
Short Rib & Mashed Potato Cones	\$5
Pigs in a Blanket	\$3.5
Polenta Crisp with Short Rib	\$4
Pulled Pork Slider	\$4

Seafood

Calamari Cones	\$4
Coconut Shrimp	\$4
Shrimp Scampi Skewers	\$4
Maryland Crab Cakes	\$4
Scallops Wrapped with Bacon	\$4
Shrimp Cocktail Shooters	\$4
Stuffed Mushrooms	\$3
Stuffed Littleneck Clams	\$3.75

Bar Package One

Beer, wine, champagne and non-alcoholic beverages 1hr \$20 / 2hr \$26 / 3hr \$34 / 4hr \$40

Bar Package Two

Standard liquors, beer, wine, champagne and non-alcoholic beverages

1hr \$26 / 2hr \$32 / 3hr \$38 / 4hr \$44

Bar Package Three

Top shelf liquors, standard liquors, beer, wine, champagne and non-alcoholic beverages

1hr \$28 / 2hr \$34 / 3hr \$40 / 4hr \$46

Serafina's Bar Package

Signature cocktail, beer, wine, champagne 3 hours of service included House red & house white or champagne Set up on each table with dinner \$42 per person

Stella's Bar Package

Standard liquors, beer, wine, champagne 3 hours of service included House red & house white or champagne Set up on each table with dinner Cordials served at the bar after dinner \$50 per person

Hosted Bar on Consumption

To be paid by client at conclusion of event plus 20% service fee and 7% tax



Tuscan Cheese Board \$5

Artigiano vino rosso, blueberry & blood orange small batch Wisconsin cheese, aged balsamic & cipolline, Boursin cheese, aged Finlandia swiss, sharp Monterey jack, imported provolone, smoked gouda, fig jam, ricotta, homemade crostini & assorted crackers

Mediterranean Board \$5

Stuffed grape leaves, fresh hummus, tomato horiatiki salad, crostini, flatbread, taziki, imported olives, spanikopita

Charcuterie Board \$6

Imported sopressata, aged salami, capicola, parma cotto hot sopressata, rustic crostini

Antipasto \$8

Marinated artichoke hearts, tomato caprese with ciliegini, marinated mushrooms, marinated giardinera, roasted red peppers, imported tri olives, pepperdews, pepperoncini

Fruit Festival \$5

Cantaloupe, honeydew, pineapple, strawberries, blackberries, grapes, (watermelon, seasonal)

Tomato Caprese Board \$4 (Rustic Board, 60pc)

Layers of fresh vine ripe tomato, fresh sliced mozzarella served over homemade baked crostini

Crazy Crostini with Burrata \$5.50 (Rustic Board, 60pc)

Tuscan rustic crostini, vine ripe tomato, fresh Burrata mozzarella, olive oil, cracked pepper, basil, balsamic drizzle

Ossorted Flatbreads \$4

Chef's selection of flatbreads...Tomato burratta caprese, fig jam & ricotta topped with arugula Mediterranean Greek with hummus, tomato & feta Bianca flatbread with garlic, olive oil, pesto, crumbled goat cheese



Shucker's Raw Bar Towers & Boats (priced per person)

Shrimp Cocktail Tower \$10 per person

Jumbo shrimp cocktail, crushed ice, lemons, cocktail sauce

"Mini" Raw Bar Boat \$20 per person

Jumbo shrimp cocktail, oysters, littlenecks on the half shell, oyster shooters with mini tobacco, spicy mustard, horseradish sauce, lemons, spicy cocktail sauce

The Grand Raw Bar Display

Approximately \$36 per person (subject to market price)

Lobster tails, three types of oysters, cherrystones, quahogs, shrimp shooters



North End Station - \$6 per person

Mamma's Homemade Meatballs and Sausage, Pepper & Onion Displayed in a chafers, served with finger rolls, shaved parmesan

Fajita Station - \$7 per person

Chicken, Ground Beef or Shrimp (select one), peppers, onions, sour cream, shredded cheese, fresh lime

Mac & Cheese or Smashed Potato Bar - \$5 per person Scallion, shredded cheese, crisp bacon, gorgonzola cheese, sour cream and broccoli

Scallion, shredded cheese, chsp bacon, gorgonzola cheese, sour cream and bro

Spinach & Ortichoke Station - \$5 per person

Our Creamy spinach and artichoke dip served with toasted pita chips, homemade crostini, flatbread, fresh crisp celery, carrots and broccoli

Buffalo Chicken Dip Station - \$6 per person

Our creamy buffalo chicken dip served with toasted pita chips, homemade crostini, flatbread, crisp bacon crumbles and gorgonzola cheese

Grand Seafood Displays - \$16 per person

Traditional Paella, Cioppino (White or Red Sauce) or Cioppino Fra Diavolo (Red Sauce) (Select one or do two mini's for \$20 per person)

Carving Stations (Plus \$150 attendant)

Pork Braciole \$14 per person

Roast Sirloin \$16 per person

Ham \$10 per person

Turkey \$12 per person

Roast Beef \$13 per person

Live Pasta Station \$12 per person (Plus \$150 attendant)
Select two of your favorite pasta's and three of our signature sauces

Pasta:

Fusilli, bowtie, rigatoni, tortellini, ravioli or fettuccine

Sauce:

Marinara, alfredo, garlic & oil, carbonara, primavera, giardiniera or puttanesca

Prepared live in front of your guests by our chef

All offerings are meant to be ordered for the number of guests attending. Our offerings cannot be ordered for a percentage of your guest count. Stella's Grand Ballroom requires a guest minimum of 75 guests

508-376-2026





Elegant Dessert Stations (priced per person)

Mini Cannoli Station - \$7 per person

Homemade mini cannoli, mini chocolate covered cannoli, displayed with rainbow sprinkles, pistachio and mini chocolate chips for dipping

1ce Cream Sundae Bar - \$7 per person

Vanilla ice cream, hot fudge, whipped cream, a variety of candy toppings and cherries

Apple Crisp A La Mode - \$8 per person

Warm apple crisp accompanied with vanilla ice cream and whipped cream topping

Sweet Table - \$10 per person
An assortment of Italian pastries, cookies and cannoli

Chef's Signature Dessert Station - \$12 per person

Assorted mini pastries, biscotti, cookies, cannoli, tiramisu, crème brulee

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Cocktail Hour

Morning Pastry:

Including mini butter croissants, fresh raspberry & lemon danish and assorted fresh mini bagel sandwiches

Fresh Fruit Display:

Featuring strawberry, cantaloupe, honey dew, pineapple, watermelon (seasonal) and grapes

Brunch Buffet Menu

Fresh Farm to Table Salads (select three):

Tossed Garden, Classic Caesar, Harvest Salad, Iceberg Wedge, Caprese or Crazy Radicchio

Scrambled Eggs or Assorted Mini Quiche (select one)

Hickory Smoked Bacon & Maple Breakfast Sausages or Carved Ham (select one)

Seasoned Breakfast Potato

French Toast, Pancakes or Pasta Selection (select one)

Chicken Selection (select one):

Chicken parmesan, picatta, marsala, limoncello, cacciatore or chicken, broccoli and ziti (alfredo or scampi)

Second Entrée (select one):

Marinated grilled herb chicken, Italian meatballs, sunday ragu (veal, pork, meatball, sausage), sausage, pepper & onions, shrimp scampi tossed with pasta, baked haddock, shrimp or chicken stella bella, paccheri carbonara, shrimp & scallop abruzzese (+\$2pp), steak tips with sausage, peppers & onions (+\$2pp) or mixed grill (steak tips, chicken & turkey tips +\$2pp)

Fresh Brewed Coffee & Tea and Ice water



Champagne Toast (mouthful) or House Wine Toast (half glass)

(Included in package)

Upgrade to full glass \$3 per person

Champagne bottle \$28

Upgrade to Prosecco Toast

\$1 per person / Upgrade to full glass \$4 per person

Prosecco bottle \$36

Wine Service with Dinner

Select a house red and a house white wine. To be poured tableside during your meal

(Offered twice while guests are seated) \$10 per person

Non - Alcoholic Cider Toast

(Included in package) / upgrade to full glass \$2 per person

Sangria

House made Red, White, Blush or Peach Sangria

Carafe \$34 ea 2.5 gallon dispenser \$325

Mimosa

Traditional Mimosa (orange juice) or Sunrise Mimosa (orange, pineapple, cranberry)

Carafe \$30 ea 2.5 gallon dispenser \$295



Unlimited Soda bar - \$6 per person

Coke, diet coke, sprite, gingerale

Unlimited Tuice bar - \$6 per person

Orange, cranberry, grapefruit and apple

Unlimited Soda & Juice - \$8 per person

Select two soft drinks and two juices

1 Liter San Pellegrino - \$15 ea

Infused Water Station - \$138

Fresh lemon & mint, orange & blueberry, strawberry & cucumber (Set up upon guest arrival)

Iced Tea & Lemonade Station - \$138

Dispenser of each

Wedding Plated Dinner Service SILVER / MILAN Substitute package price for entrée price

Salad Course (required)

Tossed Garden Salad \$5 Mediterranean Greek Salad \$6 Classic Caesar Salad \$6 Crostini Caprese \$8 Mini Wedge Salad \$7

Pasta Course (optional)

Ziti Marinara \$8 Fusilli Agli Olio \$9 Gemelli Bolognese \$10 Bowtie Alfredo \$9 Tortellini Pesto Cream \$10

Main Entrée

Chicken or Eggplant Parmesan served over fresh pasta marinara \$80 / \$130

Chicken Picatta \$80 / \$130

Chicken Marsala \$80 / \$130

Chicken Francese \$83 / \$133

Chicken Milanese \$83 / \$133

Chicken Saltimbocca \$85 / \$135

Beef Short Rib \$88 / \$138 Tenderloin Tips \$88 / \$138 Sirloin Steak \$92 / \$142 Roasted Prime Rib \$105 / \$155

Crispy Salmon \$88 / \$138 Crab Crusted Haddock \$88 / \$138 Baked Stuffed Shrimp \$90 / \$140 Seafood Risotto \$92 / \$142

Occompaniments

Roasted Red Bliss Potato
Yukon Gold Potato
Sweet Potato Mashed
Garlic Mashed
Rice Pilaf
Wild Rice Blend
Steamed Broccoli
Roasted Asparagus
Baby Glazed Carrots
Franciscan Green Beans
Sautéed Medley of Vegetables
Roasted Seasonal Vegetables

