



## **BREAKFAST FEAST**

All breakfasts are served buffet-style with coffee, juices (orange or green), fruit platter, corn or flour tortillas and homemade salsas.

### **EGG SCRAMBLES for Breakfast Tacos** (served with warm tortillas for breakfast tacos)

- Basic egg scramble (with cheese upon request)
- Spa scramble (spinach, cilantro and garlic)
- Mexican scramble (jalapenos, bell peppers and onions)
- Migas (chorizo, bell peppers, onions and tortilla strips)

### **Southwestern Huevos Rancheros** – the Best!

An elevated version of the traditional recipe.....warm corn tortilla layered with mashed black beans, an over-easy egg, salsa roja and fresh cilantro. Awesome topped with Mexican crema and sliced avocado.

### **Machaca**

Savory shredded seasoned beef accented with finely diced potatoes and poblanos

### **Chilaquiles**

Crispy tortillas smothered with salsas roja and verde, queso fresca, and red onions

### **Cinnamon French Toast**

Hand-battered and topped with cinnamon sugar blend

### **Pancakes**

Fluffy hot cakes served right off the griddle with syrup

### **Casa Stella Muffins**

Sweet and buttery with a perfectly crunchy top (Cinnamon Sugar or Blueberry)

### **Cinnamon Rolls**

Made from scratch and topped with gooey icing

### **Additional Sides**

Bacon	Breakfast potatoes	Granola	Bagels
Oatmeal	Arroz con leche	Yogurt	Avocado toast
Toast w/ Jam			



## **STARTERS**

**Housemade fresh salsas and guacamole** Served with tortilla chips

**Ceviche** - Fresh shrimp or fish, served with tortilla chips

**Mexican shrimp cocktail** – Cooked shrimp chilled in a refreshing cocktail sauce with tomato, onion, jalapeno, cilantro and avocado

**Quesadillas** - Warm flour tortillas filled with any combo of your liking: Chicken & poblano, spinach & mushroom, black bean & bell pepper, steak & caramelized onion and other varieties

**Aztec soup** – Tomato-based and spiced with dried peppers

**Bean soup puree** – Simple and delicious, topped with cream

**Salads** - Colorful variety of salads paired with your meal - served with housemade dressings



## **MAIN DISHES**

**Tacos** - All served with an assortment of salsas, assorted toppings and corn or flour tortillas

Grilled fish or shrimp – served with Mexican slaw

Street steak – authentic local flavor served diced with onions

Chicken – grilled with caramelized onions (top with crema limon and fresh cilantro!)

Barbacoa – flavorful slow-cooked brisket with Mexican spices (AWESOME!)

**Tamales** - Authentic, housemade and wrapped in banana leaves. Muy delicioso!

-Choose one of the following: Chicken and poblano, pork and cheese, kale and cheese

### **Flautas**

Crispy tortillas filled with your choice of:

Chicken, Fish, or Shrimp with onions, peppers and cheese

**Chile Relleno** – Poblano peppers served battered and fried or baked

-Filled with your choice of picadillo beef, chicken and cheese, shrimp or cheese

**Shrimp** – choose from the following preparation styles

-Mojo de Ajo

-Sautéed with garlic and butter

-Fried, served with tartar sauce

-Mexicana style with tomatoes and spices

-Bacon Jalapeno-wrapped

-Diablo (spicy!)

-Coconut battered, served with sweet and hot dipping sauce

**Casa Stella Enchiladas** – THE BEST! Green chiles, chicken, red onions and cilantro jalapeno sour cream sauce combine for the perfect Texan twist on this Mexican original

**Traditional Enchiladas** – chicken, beef or vegetable topped with cheese and tomato pepper sauce



## **MAIN DISHES**

**Local Fresh Fish** – Daily catches from the local fish market

- Lightly pan-seared and served with Mexican salsa verde
- White fish baked with Italian tomatoes, garlic and fresh herbs – rich and savory
- Seabass Veracruz
- Salmon Ajillo – tender and juicy flavored with Mexican dried peppers

**Churrasco Steak** - Argentinian-style marinated skirt steak served with Chimichurri sauce

**Pepper Steak** - Sliced steak flavorfully-cooked with strips of jalapeno, cactus and onion

**Traditional Filet, Ribeye or New York Strip Steak**

Cooked on our steakhouse-grade commercial broiler

**Brochettas** - Skewers of Chicken, Steak or Shrimp, marinated and grilled

**Fettucine Pasta**

Fresh pasta made in-house and served with your choice of:

- Authentic Genoese basil pesto sauce
- Aglio, Olio y Pepperoncino (Olive Oil, Garlic and Spicy Peppers)
- Butter, salt and pepper
- Marinara sauce

**Burgers and Fries**

American classic – backyard grilled or diner-griddled, served with proper fixings

## **SIDES**

Salad	Grilled vegetables	Asparagus	Broccoli	Green Beans
Mexican Rice	Cilantro Rice	Refried Beans	Black Beans	Cactus
Baked Potatoes	Roasted Potatoes	Mashed Potatoes	Honey-roasted Sweet Potatoes	



## **CASA STELLA PIZZA**

Artisan-style and made from scratch with hand-tossed dough in our own commercial pizza ovens. Choose from our list of toppings or let our chefs create an assortment of our favorite combinations

**The Edgar** – Pepperoni and fresh jalapenos

**The Stella** – Pesto, Mozzarella cheese, roasted tomatoes

**El Loco Gringo** – Monterrey Jack cheese, Chorizo, Refried Beans, Green Onions, Jalapenos and Cilantro

**Supreme** – Pepperoni, mushrooms, bell peppers, onions and black olives

**Margherita** – Sliced Roma tomatoes and fresh basil leaves

**Veggie** – Assortment of fresh vegetables

**Other toppings:** Caramelized onions, green olives, sliced white onions, Ham, spinach, minced garlic, spinach, roasted cherry tomatoes and more



## **DESSERTS**

### **Churros**

Mexican pastry made from scratch at Casa Stella, served with homemade ice cream

### **Mexican Flan**

Glazed sweet custard – simple and wonderful

### **Choco Flan**

Traditional flan with a chocolate layer of goodness

### **Bananas Foster**

A New Orleans classic! Served warm over homemade ice cream

### **Cheesecake**

New York-style traditional

### **Cookies and Cream Cheesecake**

Topped with chocolate ganache

### **Tres Leches**

The finest version of this sweet milk cake dessert

### **Tiramisu**

An Italian cake layered with cream and hints of coffee and cocoa

### **Sweet Corn Cake**

Buttery corn cake topped with guayava marmalade

### **Stella's Apple Pie**

The absolute best! Stella's mouth-watering recipe with strudel topping

### **Brownie a la mode**

A chocolate decadence worthy of our menu



## **GOURMET SPREADS**

Let us do the planning, so you can relax and enjoy!

### **MEXICAN FIESTA DINNER**

An assortment of our Mexican entrees with sides and dessert

### **ITALIAN DINNER**

An assortment of pastas and/or pizzas with sides and dessert

### **STEAK DINNER**

Your choice of Traditional or Churrasco steak with paired sides and dessert

### **FULL MENU PLANNING SERVICE**

Let us plan a full menu for your vacation so you can relax and enjoy your Casa Stella vacation! Please inform us of your dining schedule and any dietary restrictions and we will design a custom menu for your stay with us.

## **KIDS MENU**

Served with choice of French fries, broccoli, green beans and fruit

**Chicken Fingers**

**Grilled Cheese sandwich**

**PB&J sandwich**

**Pasta with butter**

**Bean and Cheese Nachos**

**Cheese quesadilla**



## **COOKING FEES**

Prices are PER MEAL and do not include the cost of groceries.

We do not mark up the price of groceries

1-8 guests	\$200USD
9-14 guests	\$300USD
15-20 guests	\$350USD
21-24 guests	\$400USD

**Please note: All meals are served buffet style with each meal served at ONE TIME for the whole group.**





## **MEALS TO GO**

***Please note:*** *To-go meals are only offered for when guests would like to eat prior to 8:00am before our staff arrives because they are leaving early, or will be gone for, an excursion. Gone Fishin' meals are NOT available for when guests are eating at the house during normal chef full-service hours.*

### **Gone Fishin' Breakfast Tacos**

~Chef-prepared tacos for guests to easily warm up in the morning.

**Filling options:** eggs, cheese, chorizo, bacon, potatoes, bell peppers, black beans  
(Choose up to 3 combinations)

Tacos:	\$ 50 (10-20 tacos)	\$75 (20-25 tacos)
Fruit or muffin platters:	\$40 each	

### **Gone Fishin' Simple Sandwiches**

~Ham, turkey, cheese or PBJ sandwiches prepared by our staff to take on your trip

\$35 (10-20 sandwiches)	\$50 (21-30 sandwiches)
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