

Special Events Menu



APPETIZERS

All prices are priced per 25 pieces, unless otherwise noted.

Rumaki - 50

Bacon wrapped water chestnuts with a maple glaze.

Risotto Bites - 35

Arancini stuffed with tomatoes, peas and mozzarella, served with marinara sauce.

Bruschetta Bites - 45

Crostinis with house-made bruschetta.

Pretzel Bites - 25 (per pound)

Bite-size pretzels served with queso.

Tempura Shrimp - 60

Fresh shrimp in tempura batter and deep-fried; served with sweet & sour sauce.

Coconut Shrimp - 60

Fresh shrimp rolled in shredded coconut mix and deep-fried; served with pineapple marmalade.

Meatballs - 40

Choose between Swedish or BBQ.

Crab Cakes - 70

Mini New England style fresh lump crab meat cakes served with remoulade sauce.

Cocktail Wieners - 20 (per pound)

Cocktail wieners served in BBQ sauce.

Cheese Curds - 20 (per pound)

White and yellow cheese curds.

Jalapeno Poppers - 50

Cream cheese stuffed jalapenos

Wings - 50

Traditional or boneless buffalo wings: mild, medium or hot. Includes celery, ranch & blue cheese dressing.

Stuffed Mushrooms - 45

Whole button mushrooms stuffed with boursin cheese and herbs.

Italian Stuffed Mushrooms – 50

Whole button mushrooms stuffed with Italian sausage, herbs and cheese.

Buffalo Chicken Wontons - 60

Diced chicken smothered in buffalo sauce wrapped in wontons; served with bleu cheese dressing.

Rueben Rolls - 60

House made corned beef, Swiss cheese, 1000 Island dressing and sauerkraut wrapped in a wonton.

DISPLAYS & TRAYS

If size is noted: small is appropriate for groups of 25; large is appropriate for groups of 50.

Smoked Salmon Display - 125

Whole smoked salmon with lemon dill caper sauce and premium crackers.

Roasted Vegetable Display (Small - 65; Large - 125)

A variety of roasted and grilled vegetables served with an avocado ranch sauce.

Add our homemade Hummus (20.00 for small; 35.00 for large).

Gourmet Cheese, Sausage & Cracker Tray (Small - 130; Large - 240)

A variety of authentic Italian and German sausages & wursts, Wisconsin cheeses and premium crackers.

Shrimp Trio Display (Small [75pcs.] - 165; Large [120 pcs.] - 280)

Fresh peel 'n eat, tempura and coconut shrimp served with cocktail and remoulade sauces.

Crudité Tray (Small - 50; Large - 95)

Fresh seasonal vegetables served with various dips.

Fresh Fruit Tray (Small - 65; Large - 125)

Served with flavored yogurts.

Fruit & Cheese Kabobs - 50 (per 25 pieces)

Skewered fresh fruit and cheese selections.

SPREADS & DIPS

All dips are house-made and priced for 25 guests.

Smoked Salmon - 80

Cream cheese, smoked salmon & green onions. Served with crostinis and pita chips.

Spinach & Artichoke - 70

Cream cheese, sour cream, wilted spinach, artichoke & asiago cheese. Served with crostinis and tortilla chips.

Crab Lovers - 80

Cream cheese, spinach, red pepper, green onions & fresh lump crab meat. Served with crostinis and pita chips.

Cranberry Jalapeno Cream Cheese Dip - 70

Cream cheese, cranberries, jalapeno and green onion. Served with crackers and apples.

Guacamole - 70

House made guacamole with tomato, red onion, cilantro and lime juice. Served with tortilla chips.

Classic Taco Dip - 60

Cream cheese, shredded cheese, sour cream, taco seasoning, lettuce, tomato, black olive, red onion and cilantro. Served with tortilla chips.

PREMIUM FOOD BARS

(25 person minimum; priced per person)

Mashed Potato Bar - 14

Choose between garlic, Wisconsin cheddar or plain mashed potatoes.

Then, top your potato with the following ingredients: bacon, chives, red onions, shredded cheeses, black olives, peppers, broccoli, butter and sour cream.

Salad Bar - 14

The Salad Bar comes a wide variety of greens, fresh vegetables, shredded cheese, chef prepared dressings, croutons and pasta salad.

Add on the Soup du Jour for \$3 per person.

Deluxe Slider Bar - 15

Choose two different kinds of protein to start: burgers, pulled pork, chicken or portobello mushrooms (for additional meats add \$1 per person).

Supplied with all the trimmings: sliced cheeses, lettuce, tomato, fried & raw onions, ketchup, mustard, mayo, sweet onion potato chips and pickles. For French Fries add \$1 per person.

The Raw Bar (market price)

Oysters on the half shell, shrimp, crab claws and sushi - all of the freshest available!

Includes cocktail sauces and lemon wedges.

Nacho Bar - 14

Top your fresh tortilla chips with two choices of protein

(choose all three for an additional \$1 per person):

ground beef, grilled chicken breast or ground chorizo.

The Nacho Bar also comes with black olives, onions, tomatoes, jalapenos, cilantro, shredded cheese, house made queso, house made salsa and sour cream; add guacamole for \$2 per guest.

Taco Bar – 14

Ground beef and shredded chicken, hard shell corn tacos and soft flour tortillas. Toppings include shredded lettuce, tomato, onion, black olives, jalapeno, cilantro, shredded cheese, house made salsa and sour cream; add guacamole for \$2 per guest

Mac n Cheese Bar – 14

House made 5 cheese mac n cheese, pulled pork and chicken, broccoli, peppers, onion, mushroom, tomato, jalapeno, breadcrumbs and shredded cheese.

Themed Buffets

(25 person minimum; priced per person)

Little Italy - 24

Penne and fettuccini pastas with a variety of sauces and fresh ingredients including:

Italian sausage, meatballs, vegetables and parmesan cheese.

Also includes lasagna, mushroom tortellini, mixed greens salad and garlic bread.

Friday Fish Fry - 18

Hand beer-battered cod, baked cod with lemon butter sauce, fries, potato pancakes with apple sauce & maple syrup, homemade coleslaw, rye bread with butter, tartar sauce and lemon wedges.

Southern Style "BBQ" - 24

Choose between three entrées:

Slow roasted pulled pork, sliced smoked brisket, grilled BBQ chicken breasts or andouille sausage.

(Add on \$3 per person to have all four options included in buffet).

Complimented by a variety of BBQ sauces, sweet onion maui chips, fresh coleslaw, baked beans, red potato salad and corn bread.

The Tailgater - 20

Choose any three entrées: burgers, brats, Italians, hot dogs or chicken breasts

(add \$2 per person to have all five options included in buffet).

Accompanied by potato salad, pasta salad, sweet onion potato chips, pickles and a full array of condiments & toppings to create your sandwich of choice.

Our only buffet that also includes an assortment of cookies and dessert bars.

The Luau - 25

The Luau is full of delicious island flavors. It is served with grilled chicken seasoned with island chili peppers and spices, Kalua pulled pork, grilled mahi-mahi with mango pineapple salsa, Polynesian fried rice with coconut milk, vanilla carrots and sweet potatoes with honey and toasted coconut. Your tastebuds will feel like they've gone on vacation!

El Sudamericano – 24

Flavors of Argentina, Brazil, Mexico, Cuba and Colombia

House salad with avocado, Churrasco (grilled seasoned skirt steak) with house made classic chimichurri sauce

Chicharrones de Pollo (Cuban-Style fried chicken strips). Brazilian black beans & rice seasoned with bacon, onions, and garlic, served with diced onion & cilantro. Colombian potatoes with traditional cheese sauce.

Platanos Maduros (fried sweet plantains) ~or~ Tostones (fried, savory, smashed plantains).

Create Your Own Dinner Buffet

All options are priced per person:

Choose one entrée, one salad and two side dishes - 24

Choose two entrées, two salads and three side dishes - 29

Choose three entrées, two salads and four side dishes - 34

We can customize a menu with your favorite dish if it is not amongst our selections.

Entrée Selections

Smoked Meatloaf

Steak and Shrimp

Prime Rib

Beef Sirloin Tips in Mushroom Gravy

Lemon Herb Chicken, Sun Dried Tomato Cream Sauce Chicken or Raspberry Chipotle Chicken

Stuffed Portobello

Smoked BBQ Pork Baby Back Ribs

Grilled Honey Sambal Salmon or Roasted Red Pepper Cream Sauce Salmon

Baked Cod with Lemon Butter Sauce

Baked Lasagna

Mushroom Ravioli

Shrimp Alfredo

Country Fried Steak

Salad Selections

Mixed Greens (with tomato, cucumber, shredded carrot, cucumber, ranch & balsamic vinaigrette dressings)

Caesar Salad (with tossed romaine, red onion, black olives, parmesan cheese & croutons)

Strawberry Spinach Salad (with strawberries, candied pecans, red onion & balsamic vinaigrette)

Pasta Salad

Various Potato Salads

Side Selections

Garlic Mashed Potatoes

Wild Rice

Broccolini

Brussels Sprouts

Baby Carrots

Roasted Baby Potatoes

Mushroom Risotto

Grilled Asparagus

Roasted Vegetable Blend

Green Beans

Desserts

Our feature desserts are made by Sally's Sweet Shoppe in Genesee Depot. With enough lead time they are capable of almost anything! We do have other options as well. Please tell us what you are looking for, and we can provide you with some great dessert options and suggestions.

Frequently Asked Questions

What is a food and beverage minimum?

A food and beverage minimum is the monetary amount that must be achieved within the space reserved, for that event, prior to tax, service charge and any other fees that may apply. If the minimum is not met, the remainder will be placed on the final bill. Items purchased or rented through outside vendors and any additional fees do not apply towards the minimum spend.

Is a deposit required and is it refundable if I need to cancel?

Ella's requires a \$200 deposit (subject to change) with any party of 25 guests or more, as well as to rent out areas of the restaurant and patio. In the unfortunate event of a cancellation, the deposit is non-refundable.

Am I required to guarantee a certain number of guests?

All contracted groups are required to provide a guaranteed number of attendees at least 10 days prior to the event. In the event of guest cancellations after the guarantee has been submitted, the host will be charged for the guaranteed number.

When do I select the menu?

Groups of 25 guests or more need to choose which set menu options you would like to offer guests, ideally one month prior to the event. For events that are booked within one month of the party date, please select as soon as possible. We supply set menu options and can also help customize menus upon request. In addition, we are also sensitive to any dietary needs and restrictions and can accommodate with advanced notice.