



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 (wrap in a warm tortilla for a perfect breakfast taco)

- 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. Add fresh serrano peppers for that extra kick!

Machaca

Savory shredded seasoned beef accented with finely diced potatoes and poblanos

Chilaquiles

Crispy fried pork skins tossed with your choice of salsa roja or salsa verde

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
Toast w/ Jam	Oatmeal	Arroz con leche	Yogurt



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

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



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



MEALS TO GO

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 burritos)	\$75 (20-25 burritos)
Fruit or muffin platters:	\$40	

Gone Fishin' Simple Sandwiches

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

\$25 (10-20 sandwiches)	\$35 (20-30 sandwiches)
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