

Stella Mare's

Hors d'oeuvres selections

Prices are per person, for tray passed service for up to one-hour period, prior to Lunch or Dinner service

The listed pricing is based upon the selection of

Two or more hors d'oeuvres with any lunch or brunch menu option

Three or more with any dinner menu option

Hors d' Oeuvres special package:

Prices are per person, with unlimited quantities for up to one-hour period,
prior to Lunch or Dinner service

Select any four hors d'oeuvres for \$15 Per person

Please mark your selections (✓)

- | | | | |
|--------------------------|--|--------------------------|---------------------------------|
| <input type="checkbox"/> | Prior to Lunch or Brunch service | <input type="checkbox"/> | A la carte, priced individually |
| <input type="checkbox"/> | Prior to Dinner service | <input type="checkbox"/> | Special package @ \$15/person |
| <input type="checkbox"/> | Brie and sun dried tomatoes on grilled breads | | \$5 |
| <input type="checkbox"/> | Bruschetta...Homemade grilled breads topped with fresh tomatoes, basil and garlic | | \$4 |
| <input type="checkbox"/> | Cantaloupe wrapped with Proscuitto | | \$4 |
| <input type="checkbox"/> | Caramelized onions in a light pastry shell | | \$4 |
| <input type="checkbox"/> | Crab salad served on leaves of endive | | \$5 |
| <input type="checkbox"/> | Crispy mini California roll with a spicy sauce | | \$5 |
| <input type="checkbox"/> | Grilled asparagus wrapped with Proscuitto | | \$4 |
| <input type="checkbox"/> | Grilled beef on potato crisp with horseradish crème fraiche | | \$5 |
| <input type="checkbox"/> | Mini ahi roll | | \$6 |
| <input type="checkbox"/> | Mini crab cake topped with fennel and chive salad | | \$5 |
| <input type="checkbox"/> | Mini red creamer potato with sour cream and caviar | | \$4 |
| <input type="checkbox"/> | Miniature homemade quiche | | \$4 |
| <input type="checkbox"/> | Mushroom caps stuffed with garlic, Parmesan cheese and herbed breadcrumbs | | \$4 |
| <input type="checkbox"/> | Phyllo pastries filled with spinach, and feta cheese with a dill cream fraiche | | \$4 |
| <input type="checkbox"/> | Potato blinis topped with smoked salmon and dill crème fraiche | | \$6 |
| <input type="checkbox"/> | Puffed pastry stuffed with chicken in a mushroom cream sauce | | \$5 |
| <input type="checkbox"/> | Pigs in a blanket...smoked pork mini sausage wrapped in puff pastry with honey mustard sauce | | \$5 |
| <input type="checkbox"/> | Seared ahi tuna on a potato wafer with horseradish sauce | | \$6 |
| <input type="checkbox"/> | Puff pastry mini bite filled with creamed spinach | | \$5 |
| <input type="checkbox"/> | White bean and basil puree on toasted peppernickel bread | | \$4 |
| <input type="checkbox"/> | Smoked salmon mini roll | | \$6 |
| <input type="checkbox"/> | Smoked salmon mousse on a Belgium endive spear | | \$5 |
| <input type="checkbox"/> | Vegetable spring rolls | | \$4 |
| <input type="checkbox"/> | Black bean, sweet corn and mango salad mini tostada | | \$4 |
| <input type="checkbox"/> | Creole Shrimp and Mozarella quesadillas | | \$6 |
| <input type="checkbox"/> | Puffed pastry filled with shrimp and scallops in a cream sauce | | \$6 |
| <input type="checkbox"/> | Grilled white fish and sweet peppers mini fajita | | \$5 |
| <input type="checkbox"/> | Potato and Parmesan cheese empanadas | | \$4 |
| <input type="checkbox"/> | Asparagus puree & sundried tomatoes canapé | | \$4 |
| <input type="checkbox"/> | Mini seafood quiche | | \$6 |
| <input type="checkbox"/> | Sun dried tomato, pesto and chicken mini pizza | | \$5 |

Prices do not include Facility Fees, 8.75% Sales Tax and 20% Gratuity
2010 Pricing