

# 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 7.75% Sales Tax and 20% Gratuity  
2007 Pricing