

# Stella Mare's

## Two Course Plated Brunch Menu - \$28 Per Person

Please select Starter or Dessert as your course option  
A third course option can be selected for an additional \$5 per person  
*Menu includes bread and butter, iced tea and water service*  
Please mark your selections (✓)

### Starters - (optional) Please select (1)

- Caesar Salad...Hearts of romaine tossed with freshly grated Parmesan cheese
- Mixed greens with crispy red beets, roasted golden beets, tomatoes, and shaved Parmesan cheese with a basil vinaigrette
- Mixed greens with currant tomatoes, garden herbs, and a Muscat grapefruit vinaigrette
- Baby spinach salad with pear, crumbled pancetta, dry ricotta and a Muscat vinaigrette
- Roasted Tomato Basil Soup

### Entrees - Please select (2)

- Penne Pasta with grilled chicken, peas, proscuitto, white wine carbanara sauce
- Eggs Benedict with Canadian Bacon, red roasted potatoes and Hollandaise sauce
- Sauteed chicken breast in a Chardonnay, lemon & caper sauce served with mashed potatoes and julienne vegetables
- Fusilli pasta with smoked salmon, spinach, shallots, and tomatoes with a light white wine cream sauce
- Scrambled eggs with caramelized onions, tomatoes and asparagus
- Grilled salmon with a Chardonnay watercress sauce, saffron risotto and grilled asparagus
- Penne pasta tossed with artichoke hearts, wild mushrooms, and fresh tomatoes in a white wine garlic sauce
- Roast chicken stuffed with oven-dried tomatoes and basil, fresh julienne vegetables with mashed potatoes and an herb beurre blanc
- Crepe filled with smoked salmon and scrambled eggs, baby frisee and a dill sour cream sauce
- Poached Eggs Florentine...Sautéed spinach, oven dried tomatoes & poached eggs in flaky tartlets with Hollandaise sauce
- Pan seared halibut with sautéed onion & tomato with Israeli couscous in a white wine sauce
- Seafood linguini with lobster cognac sauce

### Desserts - (optional) Please select (1)

- Chocolate torte with a walnut, pecan and almond crust
- Fruit sorbet with fresh berries in a crisp wafer cookie cup
- Mango glazed shortcake with a mango coulis
- Black Forest chocolate cake with a Mocha sauce
- Strawberry glazed shortcake with a berry coulis

*Additional starters, entrees and desserts choices are available:*

- add \$3.00 per person for each additional starter (up to 2)
- add \$4.00 per person for each additional entrée (up to 4)
- add \$3.00 per person for each additional dessert (up to 2)