

Stella Mare's

Cocktail Function Menu - \$40 Per Person

*The listed pricing is based upon the selection of at least
Six passed hors d'oeuvres*

Please mark your selections (✓)

Passed Hors d'oeuvres

- Brie and sun dried tomato tartlets
- Cantaloupe wrapped with Proscuitto
- Caramelized onions in a light pastry shell
- Grilled beef on potato crisp, horseradish crème fraiche
- Mini crab cake topped with fennel and chive salad
- Mini red creamer potato with sour cream and caviar
- Miniature homemade quiche
- Mushroom caps stuffed with garlic, Parmesan cheese and herbed breadcrumbs
- Phyllo pastries filled with spinach, and feta cheese with a dill cream fraiche
- Potato blinis topped with smoked salmon and dill crème fraiche
- Puffed pastry stuffed with chicken in a mushroom cream sauce
- Seared ahi tuna on a potato wafer with horseradish sauce
- Shrimp on cucumber rounds with a gazpacho cocktail sauce
- Smoked salmon mini roll
- Vegetable spring rolls

Stations Hors d'oeuvres (all included in price per person)

- Grilled vegetable platter... Roasted red bell pepper, eggplant, artichokes, grilled zucchini, radicchio with aged herb balsamic vinaigrette
- Crudite platter... Assorted fresh vegetables served with a dill cream fraiche
- Assorted cured meats platter
- Grilled asparagus wrapped with Proscuitto
- *Bruschetta... Homemade grilled breads topped with fresh tomatoes, basil and garlic*
- Crab salad served on leaves of endive