

# Stella Mare's

## Two Course Plated Lunch Menu - \$26 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 one

- 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
- Mixed greens with red flame grapes, Fontina cheese and a sherry walnut vinaigrette

### Entrees - Please select two

(Guests will make their entrée selection the day of the event)

- Penne Pasta with grilled chicken, peas, Prosciutto, white wine carbonara sauce
- Herb crusted chicken breast with crispy julienne vegetables, Yukon gold mashed potatoes, and a lemon beurre blanc
- Sautéed chicken breast in a Chardonnay, lemon & caper sauce served with mashed potatoes and julienne vegetables
- Coq au vin ...French fricassée of chicken cooked with red wine, lardons and mushrooms served with garlic mashed potatoes
- Herb crusted salmon with a Chardonnay citrus sauce, red roasted Potatoes, baby carrots and green beans
- 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
- Roasted chicken breast marinated with whole grain mustard, red onion, basil, oranges, & honey, served with a twice baked potato and roasted Roma tomatoes
- Seafood linguini with lobster cognac sauce

### Desserts - (optional) Please select one

- 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)

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