

# Stella Mare's

## Two Course Plated Lunch Menu - \$30 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 red flame grapes, Fontina cheese and a sherry walnut vinaigrette
- Baby spinach salad with pear, crumbled pancetta, dry ricotta and a Muscat vinaigrette
- Endive & apple salad with bacon, blue cheese, toasted pecans, and honey mustard vinaigrette
- Lobster bisque with cognac crème fraiche
- Spinach salad with shaved strawberries and fennel, goat cheese, roasted hazelnuts and a lavender-balsamic vinaigrette

### Entrees - Please select two

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

- Grilled salmon with a Chardonnay watercress sauce, saffron risotto and grilled asparagus
- Roasted halibut with sautéed onions & tomatoes with Israeli couscous in a white wine sauce
- Crab stuffed Sole filet with a lemon saffron cream, sautéed spinach, julienne carrots & roasted potatoes
- Coq au vin ...French fricassée of chicken cooked with red wine, lardons and mushrooms served with garlic mashed potatoes
- Braised beef ribs with roasted root vegetables and garlic mashed potatoes
- Grilled salmon in a Chardonnay herb sauce served with mushroom risotto and baby carrots
- Grilled salmon with wild mushrooms, baby green beans and roasted potatoes
- Pan roasted halibut with sun-dried tomato tapenade, on a lobster croquette with ratatouille and a saffron lobster broth
- Boeuf Bourguignon ...Traditional French beef stew with garlic, pearl onions, carrots, mushrooms, served with garlic mashed potatoes
- Prosciutto and Fontina cheese stuffed chicken breast with a potato mousseline, sautéed garlic spinach and a tarragon beurre blanc
- Roast chicken stuffed with oven-dried tomatoes, basil, & goat cheese, rosemary whipped potatoes, a trio of vegetables and an herb beurre blanc
- Sautéed Sea Bass with a fava bean, clams, tomato & lemon salad, potato mousseline and saffron cream sauce

### Desserts - (optional) Please select one

- Chocolate torte with a walnut, pecan and almond crust
- Individual chocolate cake, chocolate mousse, raspberries and chocolate glaze, with vanilla bean and raspberry sauce
- Lemon cake with lemon curd filling, caramelized mascarpone cream and a vanilla sauce
- Warm country apple tart with vanilla gelato and caramel sauce

*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*