

# Stella Mare's

## Two Course Plated Lunch Menu - \$22 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
- Mixed greens with red flame grapes, Fontina cheese and a sherry walnut vinaigrette

### Entrees - Please select one

- Penne pasta tossed with Roma tomatoes, fresh basil and eggplant in a Fontina cream sauce
- Penne Pasta with grilled chicken, peas and Prosciutto in a white wine carbonara sauce
- Penne Provencale...Fresh tomato with garlic, basil, goat cheese, pine nuts and Parmesan cheese
- Herb crusted chicken breast with 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
- Bay shrimp over mixed greens, tomatoes, red onions, red bell peppers with a lemon mustard dressing and topped with crispy onions
- Grilled Chicken Salad...Fresh mixed greens tossed with apples & red onions in a balsamic vinaigrette dressing and topped with walnuts and grilled chicken
- Caesar salad with or without grilled chicken
- Quiche and mixed Greens...Spinach, mushroom, onion and cheese quiche with mixed greens and basil vinaigrette

### 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
- 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)

# 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
- Mixed greens with red flame grapes, Fontina cheese and a sherry walnut vinaigrette
- Roasted tomato basil soup

### 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*

# 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)

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# Stella Mare's

## Two Course Plated Lunch Menu - \$34 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, grilled asparagus and with a twice baked potato with roasted Roma tomatoes
- 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
- Grilled New York steak with mashed potatoes, roasted tomatoes, baby green beans, and crispy onions with a cognac green peppercorn sauce
- Grilled New York steak, with smoked garlic & red wine sauce, Fingerling potatoes with warm fava bean and corn salad
- 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
- Petit Filet Mignon with a red wine shallots sauce, with a potato gratin and baby carrots
- Petit Filet Mignon with blue cheese butter, sautéed spinach, grilled vegetables & potato croquettes
- 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:*

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

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