

Stella Mare's

Sample of a Three Course Plated Dinner Menu

Guests are presented with a customized, printed menu based on your selections.
(No pre order is necessary)

Selection of Starters to choose from

Caesar Salad...Hearts of romaine with freshly grated Parmesan cheese and Caesar dressing

*Mixed greens with crispy red beets, roasted golden beets, tomatoes,
and shaved Parmesan cheese with a basil vinaigrette*

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

Cream of wild mushroom soup

Mixed greens with cucumber, dry ricotta, pear tomato and a balsamic lemon vinaigrette

Roasted Tomato Basil Soup

Selection of Entrées to choose from

Grilled salmon with seasonal wild mushrooms, baby green beans, Fingerling potatoes & wild mushroom jus

Roasted halibut with sautéed onion & tomato on Israeli couscous in a white wine broth

Grilled pork tenderloin with mashed potatoes, spinach, and an apricot, prune, apple, pear & cherry chutney

Grilled salmon with mushroom risotto, baby carrots and a Chardonnay herb sauce

Pan roasted halibut with sun-dried tomato tapenade on a lobster croquette with ratatouille and a saffron lobster broth

Grilled New York steak with a twice baked potato, ratatouille timbale and a balsamic rosemary demi glace

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 and red wine sauce, Fingerling potatoes, warm fava bean and corn salad

Seafood linguini with lobster cognac sauce

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, with rosemary whipped potatoes,
a trio of vegetables and an herb beurre blanc*

Selection of Desserts to choose from

Chocolate torte with a walnut, pecan and almond crust

Fruit sorbet with fresh berries in a crisp wafer cookie cup

Black Forest chocolate cake with a Mocha sauce

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

Prices do not include Facility Fees, 7.75% Sales Tax and 20% Gratuity
2012 Pricing