Appetizers

*Prices for the following are per piece

Bruschetta Options:

Tomato, Mozzarella, Roasted Garlic, Fresh Basil, Balsamic

Strawberries, Herb Goat Cheese, Pickled Red Onion, Cucumber, Balsamic

Lump Crab, Asparagus, Arugula Pesto, Lemon Vinaigrette

Cracker Tuna Cups

Mango Relish ~ Cucumber

Pepper Crusted Tuna Bites

Tomato Jam ~ Pink Peppercorns

Baby Bella Caps

Lump Crab ~ Mushroom ~ Tarragon

Lobster Corn Fritters

Main Lobster ~ Chipotle Honey Mustard ~ Roasted Corn

Gulf Shrimp Cocktail

Lemon Zest ~ Parsley Salad ~ Tomato Vinaigrette

Lamb Lollipop

Herb Crusted ~ Tomato Jam

Stuffed Peppadew Peppers

Truffle Honey ~ Herb Goat Cheese

Pork Stack Scallops

Seared Diver Scallops ~ Cured Pork Belly ~ Bourbon Maple Glaze

Italian Sausage Bombers

Garlic Roll ~ Sweet Peppers ~ Gorgonzola Cream

Meatball Sliders

Garlic Roll ~ Pomodoro Sauce ~ Parmesan Cheese

Caprese Skewers:

Fresh Mozzarella, Tomato, Basil & a Red Wine Vinaigrette

Beef Loin Skewers

Grilled Rib Loin ~ Mushroom Caps ~ Roasted Grape Tomato

Chicken Salad Lettuce Cups

Herb Chicken ~ Bibb Lettuce ~ Dried Fruit

Tuscan Mushrooms

Pecorino Romano ~ Olives ~ Roasted Red Peppers

Stuffed Italian Olives

Gorgonzola Cheese ~ Red Peppers ~ Roasted Garlic

Fried Mozzarella

Buffalo Mozzarella ~ Pesto ~ Tomato Jam

Wrapped Asparagus

Prosciutto ~ Garlic Olive Oil ~ Balsamic Reduction

Wrapped Figs

Rosemary ~ Gorgonzola ~ Prosciutto

Beef Carpaccio

Garlic Crostini ~ Arugula Pesto ~ Truffle ~ Parmesan

Cheese & Salumi Display

Assorted selection of cheese and cured meats

Fruit Bowl

Seasonal assorted fruits

Roasted Vegetables Display

Lump Crab Cake

Lemon Aioli ~Grainy Mustard

Platters

Fruit Bowls— Fresh Assorted Seasonal Fruits

Cheese and Salumi—Variety of Italian Cheeses, Curred Italian Meats, Fruit Compote

Roasted Vegetables—Seasonal Vegetables, Garlic Fresh Herbs, Balsamic

Bread Service

Will be included in all Buffett, Plated & Family Style Prices.
Bread served on tables with Oil & Balsamic Dipping Sauce
If not choosing from an option listed above, you may choose from the following selection for a fee

A Mix of 2 May be Chosen

- Dinner Roll
- Olive Bread
- Multi-Grain
- Focaccia Bread
- Garlic Bread

1 Spread is included, each additional is extra

- Whipped Butter
- Italian Spread
- Oil & Balsamic Dipping Sauce

Salad & Soup

Salad Will be included in all Buffett, Plated & Family Style Prices.

Mixed Greens or Caesar Salad

Choice of Red Wine Vinaigrette or Caesar Dressing

Extras:

Dressings:
Ranch
Honey Mustard
Blue Cheese
Creamy Balsamic

- Lardon Bits
- Boiled Egg

Soups

Minestrone

Salsiccia e Lenticchie

Tomato Bisque

Red Pepper Cream

Buffet Suggestions

Bread service & salads are Included in the following options.

*Prices are per person / No Split Orders on Proteins, Proteins Can Be Added for Additional Charge

Pasta Option:
- Vermicelli
- Fettuccini
- Capellini
- Orecchiette

Choice of 1 Sauce:
- Alfredo
- Pomadora

Choice of 1 Protein:
- Meatballs
- Chicken (Not served in Pasta)
- Sausage

Choice of 1 Starch
- Mashed Potatoes
- Risotto

Choice of 1 Vegetable:
- Broccolini
- Stewed Squash & Tomatoes
- Wilted Spinach

Pasta Option:
- Vermicelli
- Fettuccini
- Capellini
- Orecchiette

Choice of 1 Sauce:
- Alfredo
- Pomadora

Choice of 2 Proteins:
- Meatballs
- Chicken (Not served in Pasta)
- Sausage
- Veal (Not served in Pasta)

Choice of 1 Starch
- Mashed Potatoes
- Risotto

Choice of 1 Vegetable:
- Broccolini
- Stewed Squash & Tomatoes
- Wilted Spinach

Choice of 1
- Shrimp Capaonata
- Shrimp Scampi

*Mushrooms & Spinach may be added to pasta for $1 per person

Pasta Option:
- Vermicelli
- Fettuccini
- Capellini
- Orecchiette

Choice of 1 Sauce:
- Alfredo
- Pomadora

Choice of 2 Proteins:
- Meatballs
- Chicken (Not served in Pasta)
- Sausage
- Veal (Not served in Pasta)

Choice of 1 Starch
- Mashed Potatoes
- Risotto

Choice of 1 Vegetable:
- Broccolini
- Stewed Squash & Tomatoes
- Wilted Spinach

Choice of 1
- Shrimp Capaonata
- Shrimp Scampi

Additional Protein Choice:
- Roasted Chicken
- White fish

*Mushrooms & Spinach may be added to pasta for $1 per person

Pasta Option:
- Vermicelli
- Fettuccini
- Capellini
- Orecchiette

Choice of 1 Sauce:
- Alfredo
- Pomadora

Choice of 2 Proteins:
- Meatballs
- Chicken (Not served in Pasta)
- Sausage
- Veal (Not served in Pasta)

Choice of 1 Starch
- Mashed Potatoes
- Risotto

Choice of 1 Vegetable:
- Broccolini
- Stewed Squash & Tomatoes
- Wilted Spinach

Choice of 1
- Shrimp Capaonata
- Shrimp Scampi

Additional Protein Choice
- Duck
- Bone in Pork chop

*Mushrooms & Spinach may be added to pasta for $1 per person

Pasta Option:
- Vermicelli
- Fettuccini
- Capellini
- Orecchiette

Choice of 1 Sauce:
- Alfredo
- Pomadora

Choice of 2 Proteins:
- Meatballs
- Chicken (Not served in Pasta)
- Sausage
- Veal (Not served in Pasta)

Choice of 1 Starch
- Mashed Potatoes
- Risotto

Choice of 1 Vegetable:
- Broccolini
- Stewed Squash & Tomatoes
- Wilted Spinach

Choice of 1
- Shrimp Capaonata
- Shrimp Scampi

Additional Protein Choice of 1
- Chef's Choice Steak
- Veal Chop

*Mushrooms & Spinach may be added to pasta for $1 per person

Food Stations

*Attendant fee is required per food station & not included in the following prices.

Carving Station

Will include rolls & 1 select sauce

- Prime Rib MP
- Turkey MP
- Ham MP
- Pork Tenderloin MP
- Chicken MP
- Duck MP

Sauces: Horseradish, BBQ, Steak Sauce, Dijion
Additional Sauces available

Pasta Station

Ravioli (Includes 2 vegetable choices)

Rissotto (Includes 2 vegetable choices)

Gnnocchi

Vegetable Choices:

Mushrooms, Spinach, Roasted Cauliflower, Vegetable Medley, or Tomato Maranara

Dessert Selection

*Prices are per piece

Miniature Selections

Tiramisu Cup

Berries & Cream

Lemoncello Cake

Salted Carmel Cheesecake

Canolis

Full Size Selections

Tiramisu

Berries & Zabaione

Lemoncello Cake

Salted Carmel Cheesecake

Canolis

Please Note:

Water, Tea & Lemonade Will Be Included in All Events Prices

Additional Fee for Sodas & Coffee Service

Bartender Fee: $50 per Bartender per Event

Food Station Attendant Fee/ Extra Server: $50 per Station per Event

- Gluten Free/ Low Calorie Pasta Options are available
- Prices are subject to change due to market pricing
- Also we are able to accommodate custom menu request

Dessert Cooking Demonstrations

Want to add some extra flare to your next event. Why not enjoy an interactive cooking demonstration by our Chef. Something your guests will truly enjoy, making your event unforgettable!

Take a look at the following suggestions that our Chef recommends. Please note these are just suggestions and she is open to requests.

Dessert Demo Options
Truffles
Crème Brulee
Chocolate Tort
Pastry Cream Puffs
Biscottis
Souffles
Bread pudding
Banana Fosters
Crepes