



Hors D'oeuvres Menu

Platters

Imported and Domestic Cheese and Sliced Fresh Fruit

Served with assorted crackers

\$35.00 Small platter - serves 10 to 15 guests

\$55.00 Medium platter - serves 20 to 25 guests

\$110.00 Large platter - serves 45 to 50 guests

Vegetables with Garlic Aioli Dip

\$30.00 Small platter - serves 10 to 15 guests

\$50.00 Medium platter - serves 20 to 25 guests

\$90.00 Large platter - serves 45 to 50 guests

Antipasto

Assorted Italian meats and cheeses, artichoke hearts, marinated roasted peppers, eggplant and olives

\$60.00 Small platter - serves 10 to 15 guests

\$100.00 Medium platter - serves 20 to 25 guests

\$200.00 Large platter - serves 45 to 50 guests

Deli Meat

Roast beef, Black Forest ham, smoked turkey breast, Genovese salami and assorted olives and pickles served with rolls, butter and mustard

\$115.00 Small Platter - serves 20 to 30 guests

\$210.00 Large Platter - serves 50 to 60 guests

Shrimp with Cocktail Sauce

\$45.00 Small platter - serves 10 to 15 guests

\$75.00 Medium platter - serves 20 to 25 guests

\$150.00 Large platter - serves 45 to 50 guests

Please add applicable taxes and a 16% gratuity to all quoted prices



Hors D'oeuvres Menu

Flatbread with Assorted Dips

Served warm

\$18.75 Small platter - serves 10 to 15 guests

\$31.25 Medium platter - serves 20 to 25 guests

\$62.50 Large platter - serves 45 to 50 guests

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10" Pizzas - 8 Slices per Pizza

Thin Crust

Margherita - \$14.50

Basil, tomato sauce and mozzarella

Roberto - \$15.50

Tomato Sauce, eggplant, artichoke hearts, green olives and mozzarella

Piccante - \$16.50

Tomato sauce, Italian sausage, sun-dried tomatoes and mozzarella

Cappino - \$16.50

Tomato sauce, capicola ham, roasted red peppers, roasted garlic and mozzarella

Cipolla - \$16.50

Fresh basil, caramelized onion, button mushrooms, prosciutto, roasted garlic, goat cheese and mozzarella

Scaldarsi - \$16.50

Tomato sauce, spicy Italian sausage, chilli peppers, caramelized onion and mozzarella

Firenze - \$17.50

Pesto, grilled chicken, diced tomatoes and goat cheese

Regular Crust

Cheese - \$12.50

Tomato sauce and our special cheese blend

Pepperoni - \$14.50

Tomato sauce, pepperoni and mozzarella

Vegetarian - \$15.50

Tomato sauce, green peppers, mushrooms, black olives, onion and mozzarella

Combination - \$16.50

Tomato sauce, mushrooms, pepperoni, green peppers and mozzarella

Dom's Specialty - \$17.50

Tomato sauce, basil pesto, pepperoni, sliced meatballs and mozzarella

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A la Carte Hors D'oeuvre Selection

Prices are listed per dozen, (v) is vegetarian

Sausage rolls - Puff pastry with Italian sausage and mozzarella - **\$15**

Artichoke & Kalamata olive tart (v) - sundried tomato and fresh herb tart shell with goat cheese - **\$29**

Portobello puff (v) - Grilled Portobello mushrooms, fresh Roma tomatoes, pimentos, Monterey jack and goat cheese in a light flaky pastry - **\$39.50**

Mushroom truffle tulip (v) - a variety of mushrooms with a sherry wine herb cream sauce, truffle oil and cheese in a puff pastry - **\$30**

Mini shepherd's pie - **\$30**

Mini chicken pot pie - **\$27.75**

Festive roasted turkey biscuit - sliced turkey, orange cranberry marmalade and traditional stuffing in a mini herb biscuit **\$36**

Cocktail meatballs- Served in a tomato basil sauce - **\$15**

Mini Brie and apple grilled cheese (v) - **\$33**

Fig confit and prosciutto crostini - with brie cheese and caramelized onions - **\$21**

Bruschetta and goat cheese crostini (v) - with arugula pesto - **\$18**

Artichoke and grilled zucchini crostini (v) - topped with parmesan cheese - **\$18**

Smoked salmon crostini - with citrus dill cream cheese, capers and red onion - **\$21**

Roasted red pepper wrapped Italian sausage skewers - **\$18**

Beef tenderloin & Gorgonzola wrapped in bacon - **\$39.50**

Turkey tenderloin wrapped in bacon with roasted root vegetables - with sweet potato and beets - **\$39.50**

Candied Smoked Maple Salmon Skewers - **\$28**

Fire grilled chicken breast skewer - **\$30**

Grilled garlic shrimp skewers - **\$36**

Grilled vegetable skewers (v) - with roasted mushroom, balsamic glaze and Bocconcini cheese - **\$21**

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Deviled eggs (v) - \$9

Eggplant parmesan bites (v) – breaded eggplant slices topped with tomato sauce and mozzarella cheese **\$15**

Caprese bite (v) – cherry tomato, bocconcini cheese and fresh basil oil - **\$18**

Arancini (v) – deep fried mushroom risotto balls with mozzarella cheese - **\$25**

Roasted vegetable tulip (v) – roasted peppers, Portobello mushrooms, spinach and hummus wrapped in a puff pastry-**\$28**

Bacon wrapped sea scallops - \$30

Breaded black tiger shrimp - \$30

Tea sandwiches – Crustless, on white and whole wheat bread. Choice of egg salad (v), cucumber with cream cheese (v), chicken salad, ham or turkey - **\$51**
(48 pieces per dozen sandwiches)

Mini Tiramisu – lady fingers soaked in espresso, layered with whipped mascarpone-**\$27**

Cannolis – Italian pastry filled with a sweet ricotta filling - **\$30**

Assorted mini brownies – Raspberry cream cheese, blondie, peanut butter, and cream cheese - **\$18**

Assorted mini cheesecakes – berry, plain, mocha, and chocolate **\$20**

Assorted mini tarts – lemon meringue, chocolate truffle, pecan, almond, tiramisu, and crème brulee - **\$20**

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