

**COCKAIL RECEPTION SELECTIONS**

**Gourmet Displays (each display serves 20)**

Assortment of Seasonal Vegetables, Chick Pea Hummus

*$60*

Bruschetta Assortment

Classic Tomato and Two Seasonal Toppings

*$85*

Artisanal and Local Cheese Display, Fruit Garnish, Flat Breads,

Toasts and Crackers

*$75.00*

Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon Wedges

*$185*

Antipasto Platter, Assorted Cured Meats, Imported Cheese, Marinated Vegetables

*$115*

**Hot Stations**

**Pasta Station (Choose One) $15 pp**

Penne with Prosciutto, Onion, Vodka, Tomato Cream

Rigatoni with All Beef Bolognese, Mushrooms

Tortolloni with Roasted Cauliflower, Mushrooms, Black Truffle Cream

Gemelli Pasta with Sausage, Baby Peas, Sliced Shallots, Tomato Cream

Farfalle, Roasted Peppers, Wilted Arugula, Fresh Mozzarella

**Passed Hors d’oeuvres**

(Please Select Five)

Passing for 1 hour $ 35.00 per person

Passing for 1.5 hour $ 42.00 per person

Passing for 2 hours $ 49.00 per person

Additional Selection $ 3.00per person

Spicy Tuna Crudo with Crispy Wontons

Shrimp and Scallop Crostino, Cured olives

Poached Shrimp, Avocado, Cilantro, and Lime

Mini Crab Cake, Sriracha Aioli

Natural Sea scallops with Nodines Bacon

Mini Beef Cheeseburger, Pickled Jalaepeno

Chicken Empanada in Blue Corn Dough

Hand Cut Steak Tartare, Waffle Chip, Pickled Onion

Sliced Peppered Steak, Garlic Aioli, Caramelized onion

Beef Empanadas with Onions and Peppers

Crushed Fava Bean and Truffle Crostino, Fresh Mint and Parmesan

Potato Croquette with White Truffle Oil

Assorted Wood Burning Oven Pizzas

Cherry Tomato and Mozzarella Skewers with Basil Pesto

Marinated Tomato Bruschetta, Parmesan Cheese

Warm Wild Mushroom Crostino, Goat Cheese