Cocktail Party Menu

STATION PLATTERS

CHOOSETHREE

BRUSCHETTA Heirloom Tomato, Red Onion, Basil,

Olive Oil, Crostini

CAPRESE SALAD

Fresh Mozzarella, Heirloom Tomatoes and Basil with Fig Balsamic

SALUMI E FORMAGGI (+\$5) Chef's Selection of Italian Charcuterie and Cheeses Accompanied by Candied Walnuts, Fig Jam and Crackers

EGGPLANT CAPONATA Sicilian Eggplant, Cranberries, Olives, Capers, Tomato Marmelade

PASSED HOR D'OUVRES -

..... (1 Hour Unlimited)

CHOOSETHREE

MOZZARELLA CROCCANTE Fresh Brocconcini, Homemade Marinara, Micro Basil

TRUFFLE MACCHERONI AND CHEESE SPOONS 5 Cheese Sauce, Black Truffles, Garlic Herb Panko

FRIED SHRIMP Basil Ranch

CRAB CAKES Lump Crab, Herb Panko, Tartar Sauce

ARRANCINI Crispy Risotto Balls CRISPY POLENTTA San Marzano Tomatoes, Parmigiano Reggiano

GRILLED CHEESE SHOOTERS Tomato Soup

MINI BEEF SLIDERS Brioche Bun, Muenster Cheese, Basil Aioli

GOLDEN/PURPLE BEATS *VEGAN OPTION Beats, Lemon Vinaigrette, Orange Zest

SHRIMP COCKTAIL

UNLIMITED DRINKS FOR 3 HOURS

BAR PACKAGES

INCLUDES SOFT DRINKS, COFFEE AND TEA

\$60 PER PERSON PLUS SALES TAX AND 20% GRATUITY WITH BEER & WINE

\$70 PER PERSON PLUS SALES TAX AND 20% GRATUITY WITH PREMIUM OPEN BAR

\$85 PER PERSON PLUS SALES TAX AND 20% GRATUITY WITH TOP SHELF OPEN BAR

^{**}Passed Hor D'oeuvres may be added on to any menu for an additional \$20 PP**