30 MAIN CATERING COCKTAIL PARTY

FLATBREAD STYLE 12INCH 10 PIECES PER

Arugula Prosciutto \$15

White Pizza | Mozzarella | Fig Jam | Goat Cheese | Prosciutto | Arugula | Balsamic Glaze

Wild Mushroom & Black Truffle Burrata 14

White Pizza | Wild Mushrooms | Black Truffle Burrata | Caramelized Onions

Antipasta | Choice of Red or White 16

Banana Peppers | Sopressata | Prosciutto | Shredded Mozz | Basil

Margarita Our Way 12

House Made Sauce | Mozzarella | Basil

5 Cheese Pizza | Choice of White or Red 12

Asiago | Provolone | Parmesan | Mozzarella | Ricotta

BBQ Short Rib 15

BBQ Short Rib | Brie | Ricotta | Caramelized Onions

DISPLAY STARTERS

Charcuterie

Artisan Meat & Cheese Display 50 tray \$200 100 tray \$350 under 50 \$5pp Seacuterie (Seafood Display) Build Your Own Lobster \$4pp Seared Tuna \$4pp Scallops \$3pp Shrimp Cocktail \$3pp Jumbo Lump Crab \$4pp Choose 3 \$10pp

Vegetable & Hummus Display

50 tray \$100 100 tray \$200 under 50 \$3pp

CICCHETTI

Choose 5 \$17pp

Cicchetti (Italian Small Plates)

Cicchetti are small snacks, similar in concept to Spanish Tapas, which are typically eaten accompanied by a small glass of wine, called an ombra. Some theories imply that the Venetian word cicchetto derives from the Spanish word chico, used to implicate something small, since the size of cicchetti is small like an appetizer.

OVER CROSTINI

Lobster Fresh Lobster Meat | Lemon Lime Remoulade Olive Tapen 20 tray \$70 40 tray \$140 60 tray \$200 per person \$4

Italian Hummus Olive Tapenade | Hummus | Goat Cheese | Shaved Carrots & Celery | EVOO 20 tray \$30 40 tray \$60 60 tray \$90 60+ \$1.5pp

BBQ Short Rib

BBQ Short Rib | Goat Cheese 20 tray \$50 40 tray \$125 60 tray \$170 60+ \$2.75pp Prosciutto & Mozz Parma Prosciutto | Fresh Mozz | Basil | EVOO | Balsamic Glaze 20 tray \$45 40 tray \$85 60 tray \$125 60+ \$2pp

Pulled Pork

Italian Style Pulled Pork | Provolone | Hot & Sweet Peppers 20 tray \$40 40 tray \$70

Octopus Salad

Artichokes | Olives | Capers | Olive Oil 20 tray \$50

60 tray \$100 60+ \$2pp

Filet

Tender Filet | Blue Cheese Bearnaise 20 tray \$75 40 tray \$150 60 tray \$220 60+ \$3.75pp

40 tray \$100 80+ \$3pp

Mini Fried Italian Meatballs

Pan Fried | Panko | House Sauce 20 \$60 40 \$80 60 \$120 60+ \$2.5pp

Black Truffle Burrata Caprese

Tomato | Black Truffle Burrata | EVOO | Balsamic 20 tray \$60 40 tray \$100 60 tray \$140 60+ \$2.5pp

Seared Tuna

Cajun | Sesame Cucumber Wasabi Aioli 20 tray \$60 40 tray \$120 60 tray \$170 60+ \$3.5pp

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please Notify Your Server of Allergies

SKEWERS

Shrimp & Filet Skewers \$5pp

Vegetable Skewers \$2pp

Sesame Chicken Skewers \$200 Thai Chili Sauce

ARTISAN HORS D'OEUVRES

Smoked Salmon Canape \$3pp

Aged Gruyere and Summer Leek Tart \$3pp

Jumbo Lump Mini Crab Cakes \$4pp Gluten Free Crab Cakes | Served with Cocktail Sauce, Chipotle Aioli, Tartar, & Sweet Chili Sauce

Phyllo Wrapped Asparagus \$3pp Wrapped with Prosciutto | Stuffed with Provolone

Tomato bruschetta \$2pp

Crab Stuffed Mushrooms \$3pp Fresh Mushrooms | House Made Crab Mix | Porcini Glaze

Sausage Stuffed Mushrooms \$2pp

Caesar Roll Ups \$2.5pp Parmesan Wrapped with Crispy Romaine Wrapped & Caesar Drizzle

Caprese skewers with balsamic reduction \$2pp

Mini Wedges \$pp With Bacon & Blue Cheese Crumbles

Grilled Lamb Lollipops \$4pp

Baby Spinach and Artichoke Quiche \$2.5pp

SLIDERS

Roast Pork \$2pp

Short Rib \$4pp

Chicken \$2.5pp

Prime Rib \$4pp

Beef \$3pp

Vegetbale \$2pp

FROM THE FRYER

Calamari \$3pp Mixed with Tempura Hot & Sweet Peppers | Served with Chipotle Aioli

Bacon Wrapped Scallops \$3pp

Zucchini Sticks \$2 Tempura Battered | Served with Ranch

Cheese Steak Egg Rolls \$2pp

Fire Roasted Red Pepper and Fresh Goat Cheese Quiche \$2.5pp

Mediterranean Ratatouille Tart \$2.5pp

Braised Short Rib Wrapped in Applewood Smoked Bacon \$3pp

Malibu Coconut Lobster Lollipop \$3pp

Braised Short Rib Pierogi \$2.5pp

Mini Cubans \$2.5pp

Peking Duck Ravioli Dusted with Sesame Seeds and Panko Bread Crumbs \$3pp

Mini Apple Brie Grilled Cheese \$2.5pp

Asparagus Florets and Aged Gruyere Quiche \$2.5pp

Bacon Wrapped Shrimp \$2pp Cocktail Aioli

Coconut Coated Chicken Tenders with Shredded Coconut and a Malibu Rum Batter

\$2.5pp

Paella Croquettes with Shrimp and Chorizo \$3pp

Malibu Coconut Shrimp \$2pp

5 Shrimp Battered with Coconut & Malibu Rum | Sweet Chilli Lime

Chicken Cordon Bleu Bites with Smoked Ham and Swiss and Lightly Breaded \$2.5

Chicken Fingers & Fries \$3pp

Wings \$2pp

Coconut Shrimp \$2pp

Vegetable Spring Rolls \$1.5pp

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CUSTOM STATIONS

Stations can be combined and customized. Pricing varies depending on quantities..

CARNIVORE STATION

Prime Rib \$30pp Short Rib \$30pp Turkey \$15pp Ham \$15pp Italian Roast Pork \$15pp Chicken \$15pp Leg of Lamb \$25pp Brisket \$18pp Roast Beef \$18pp Roasted Potatoes \$3pp Seasonal Vegetables \$2pp Wild Rice \$2pp Mashed Potatoes \$2pp add carver \$150

SEAFOOD STATION

Crab cakes \$20pp Crab Claws \$15pp Lobster Tails \$16pp Crab Cocktail \$10pp Shrimp Cocktail \$5pp Seared Tuna \$6pp Seared Scallops \$4pp Branzino \$16pp Salmon \$16pp

Taco Station \$10 Your Choice of 3. Meat, Fish, Chicken. Custom Toppings

Pasta Station \$10

Includes Vegetable Pasta, Baked Penne, Dinner Rolls. Additional options Papperdelle, Ravioli

Salad Station \$5

Your Choice of House, Caesar, Wedge, All Toppings 3 Dressings Additional Type \$2

Philly Station \$15 Roasted Pork, Philly Cheese Steak, Chicken Cheese Steak, All Toppings

> Napa Station \$15 Custom Meat Cheese Display with Fruit and Wines Wine Package \$20pp

Dessert Station \$10pp Speciality Mini Desserts Call For Availablities

Candy Station \$10

Coffee, Sodas & Mini Desserts \$5

Tea Party Station Call For Pricing Please Refer to Separate Menu

Brunch Station Call For Pricing

BAR PACKAGES

Beer & Wine 2 Hours \$20 Specialty Cocktail \$3 per choice pp Additional Hour \$10pp

Full Bar 2 Hours

Additional Hour \$15pp

Brunch Package \$20pp

OFFSITE DELIVERY CHARGES APPLY

ON-SITE 10% DISCOUNT SUN-MON& TUES EVENINGS ON-SITE 10% DISCOUNT MON-FRI EVENT MUST BE COMPLETED BY 4PM