

*Cocktail Hour is available for \$23.95 per person
Choice of three hot Hors D'oeuvres passed butler style for two
hours with an Antipasto Display set up for the duration.
6.35% Sales Tax & 20% Gratuity & Alcoholic Beverages not included.*

- ~ HOT HORS D'OEUVRES ~ Choose three*
- ~ Meatballs with Raisins and Pine Nuts*
- ~Scallops wrapped in Applewood Smoked Bacon \$2.00 extra per person*
- ~Stuffed Mushrooms with Brandy Cream Sauce*
- ~Clams Casino*
- ~Clams Oreganata*
- ~Hangar Steak Brochettes with Truffle Aioli*
- ~Grilled Chicken Skewers served with Chimichurri*
- ~Mini seasoned Lamb Burgers served with Tzatziki Sauce~ ~*
- ~Mini Crab Cakes with Black Bean Cilantro Sauce*
- ~Fried Oysters with Remoulade sauce*
- ~Pulled BBQ Pork or Beef Sliders*
- ~Grilled Lamb Lolli Pops \$2.00 xtra per person*
- ~Mini Arancini stuffed with Bolognese (Meat Sauce) or*
- ~Feta Cheese & Spinach "cigars" with Tzatziki*
- ~Pan seared Scallops, double smoked Bacon
finished with Sage Butter \$2.00 extra per person*
- ~Mini Veggie Timbale topped with Braised Beef*
- ~Baby Red Bliss Potato Skin, Andouille Sausage, topped with
Chipotle Sour Cream*
- ~Crab & Mango Salad in Endive Boats \$2.00 extra per person*
- ~Wild Mushroom Bruschetta with melted Gorgonzola
Cheese on Ciabatta crisps*
- ~Eggplant Caponatta with Garlic Crisps- Grilled Eggplant, Roasted
Peppers, Onions & Fresh Herbs*
- ~Goat Cheese Crostini with Olive Tapenade*
- ~Bruschetta - Fresh Tomato and Basil*
- ~Grilled Asparagus wrapped with Prosciutto*
- ~ Prosciutto and Melon*
- ~Feta and Watermelon Bites*
- ~Shrimp Cocktail*

~Antipasto Display~

Assorted Fresh & Aged Cheeses

Assorted Dry Cured Meat

Sliced Prosciutto

Crudités with Dip

House marinated Eggplant

House Roasted Peppers

Imported Olives

House made Hummus

House made Baba Ghanoush

Pita Crisps

Warm Tuscan Bread

*Add stations to your cocktail party to build up your menu
(Pricing only guaranteed when combined with Cocktail Party)*

Salad Station - \$4 per person

Baby Mixed Greens

Choose 6 additions

Tomatoes

Cucumbers

Red Onions

Red & Green Peppers

Fresh Strawberries

Fresh Granny Smith Apples

Roasted Beets

Orange Wedges

Sliced Toasted Almonds

Candied Walnuts

Gorgonzola Cheese

Feta Cheese

Goat Cheese

Choose Two Dressings

Honey Balsamic Vinaigrette

Lemon Balsamic Dressing Vinaigrette

Applewood Smoked Bacon & Onion Vinaigrette

Bleu Cheese

Pasta Station - A chef will be preparing the pasta for you and your guests to order (Space permitting)

\$6 per person

Pasta - Choose 1

*Penne, Gemelli, Cavatelli, Rigatoni or
Cheese Tortellini*

House made Ricotta Gnocchi - extra \$1 per guest

Sauces - Choose Two

*~All Beef Bolognese - House ground Beef with fresh Tomato,
touch of Cream then finished with Peas & Carrots*

*~Almond & Sage Pesto with a touch of cream and Pecorino
Romano cheese*

~Pomodoro - Fresh Tomato & Basil

~Wild mushroom, Sundried tomatoes, Broccoli, Garlic & Olive Oil

~ Broccoli Rabe, Sausage, White Wine & Garlic

*~Amatriciana - Pancetta, Fresh Tomato, Onions
& Crushed Red Pepper Flakes*

*~Mama Mia - Grilled eggplant, Wild Mushrooms, Tomatoes,
Roasted Peppers & a touch of Bolognese
(Vegetarian option available)*

*Carving Station - A Chef will be carving your choices to order
for you and your guests. (Space permitting)*

\$12 per person

Choose 2

Roasted Pork Tenderloin

BBQ Smoked Pork Butt

Roasted Prime Rib

Grilled Flank Steak

Grilled Hanger Steak

Oven Roasted Turkey Breast

Roasted Leg of Lamb

Raw Bar Station

\$ 12 per person

Accompanied with cocktail sauce, hot sauce and fresh lemons

~Shrimp Cocktail

~ Shucked Blue Point Oysters

~ Clams on the half Shell

