



ANTIPASTI – COCKTAIL RECEPTION

(minimum of 24 pieces per menu item)

COLD

- Olive Crostini* – 2.25
- Pear, Prosciutto and Caprino Crostini – 2.25
- Caramelized Onion, Beef and Gorgonzola Crostini – 2.75
- Cannellini Bean Crostini* – 2.25
- Prosciutto and Melon (in season) – 2.75
- Skewer of Mozzarella and Tomato alla Caprese* – 2.75
- Baby Red Potatoes with Smoked Salmon – 3.75

HOT

- Skewer of Chicken alla Cacciatore – 2.75
- Skewer of Beef Pizzaiola – 2.75
- Skewer of Sausage and Peppers – 2.75
- Crab Cakes – 3.50
- Meatballs – 2.50

PIZZA

- Margherita (tomato, basil, fresh mozzarella)* – 10.00
- Calabrese (spicy salumi, tomato, fresh mozzarella) – 11.00
- Carciofo (grilled artichokes, tomato, fresh mozzarella, onion, oregano)* – 13.00
- Salsiccia (sausage, broccoli rapa, tomato, fresh mozzarella, garlic) – 12.00
- Napoletana (tomato, anchovy, fresh mozzarella, oregano, garlic) – 12.00
- Parma (prosciutto, arugula, tomato, fresh mozzarella) – 13.00

PLATTERS

(Serve 25 to 30 people)

- Seasonal Fruit* – 80.00
- Roasted Vegetables* – 80.00
- Spicy Sausage Stuffed Mushrooms – 90.00
- Crab Stuffed Mushrooms – 90.00
- Italian Cheese and Olives* – 80.00
- Salumi – 80.00
- Cheese and Salumi – 120.00

DOLCI

- Chocolate Covered Strawberries* – 3.00
- Chocolate Budino* – 4.00
- Tiramisu* – 4.50
- Biscotti and Cookies Platter* – 70.00

* - indicates vegetarian option