

Catering Menu



Cocktail Bites for Buffet or Served Functions

One bite

\$18.00 per dozen

Shrimp and fennel in a cradle of artichoke leaves
Eggplant rounds with fresh mozzarella and sun-dried tomatoes
Garden fresh cherry tomatoes with assorted fillings
Arancini filled with garden peas and Italian fontina
Crostini rounds with assorted seasonal toppings
Meat stuffed deep fried olives
Artichoke and mushroom tart squares
Herbed and spiced Bocconcini

\$24.00 per dozen

Fresh seafood squares with toasted aromatics
Hand made crab cakes with Italian herbs and aioli
Fried zucchini blossoms (seasonal)

Two bites

\$19.00 per dozen

Savory biscotti with goat cheese
Miniature bocconcini sandwiches served skewered
Hand made Italian breadsticks wrapped with prosciutto
Polpette Napoletani

\$26.00 per dozen

Mint and rosemary grilled rack of lamb chops
Swordfish rolls
Spiedino of seared scallops and balsamic
Baccala fritters

Platters for a crowd

\$8.00 per person

Seasonal verdure with anchovy aioli
An assortment of Italian cheeses with crostini
Assorted antipasti
Fonduta
Seasonal grilled pizza
Assorted bruschetti
Assorted cured olives in citrus

Dinners served Buffet, Seated, or Family Style

Prices based upon type of service

Antipasti

Grilled seasonal vegetables
Frittata of the season served room temperature
Carciofi alla Judea
Croستini or Bruschetti
Prosciutto with seasonal fruit
Baccala
Carpaccio di Pesce
Carpaccio Cipriani
Panzanella

Primo Piatto

Pasta with rabbit sauce
Malfatti with Bolognaise
Seasonal jumbo ravioli in brown butter
Risotto with seasonal mushrooms and vegetables
Potato Gnocchi with pesto sauce
Eggplant Parmigiano

Secondo Piatto e Contorno

Monkfish medallions with tomato and olives
Sea Bass in seasonal vegetable broth
Carmelized squab with honey
Duck breast with balsamic reduction
Lamb stew with lemon and garlic
Grilled Lamb loin chops
Osso Bucco
Grilled fillet of beef with Gorgonzola sauce

Grilled fennel with citrus and olives
Grilled asparagus with hard-boiled egg sauce
Sautéed seasonal greens
Sauté of wild mushrooms
Marinated radicchio

Ensalata e Formaggi

Ensalata mista

Endive salad with pear and Gorgonzola

Assorted Italian cheeses

Fig "salami" with pecorino and honey

Dolce

Chocolate Polenta cakes

Tiramisu

Prosecco poached pears

Bittersweet chocolate tart

Ricotta and mascarpone tart

Zabaglione with seasonal fresh berries

Details

If there is something you would rather do we can do it!

Prices quoted are for served, sit down events.

Minimum number for catered events is 20 people

For catered events we offer a 15% discount on bottled wine purchases.

An 18% gratuity will be added to your food and wine bill for all sit down and served functions.

For off site events; paper-dining service is \$1.50 per person or \$3.50 for linen and china.