



Cold Hors D'oeuvres

(All menus include your choice of nine (9) homemade hot and cold hors d'oeuvres)

Salmon Carpaccio

Thin slices of Norwegian Salmon marinated with lemon, lime juice & Italian spices

Baccala

Cold fish marinated in lemon and lime juice with olive oil and Italian spices

Seafood Salad

Combination of scallops, calamari and shrimp marinated with olives, roasted peppers, olive oil and lemon juice

Cold Antipasto

Combination of prosciutto, salami, capicollo and coppa

Sweet Peppers

Homemade sweet roasted peppers marinated with olive oil, garlic and pesto

Fruit Tray

A variety of seasonal and exotic fruit

Cheese Tray

Assorted imported Italian cheeses

Melon

Melon wrapped with prosciutto

Whole Poached Salmon

Whole salmon marinated with olive oil, garlic and white wine poached to perfection then dressed with trimmings

Buffalina

Sliced tomato with Bermuda onions, mozzarella cheese and roasted peppers

Large Shrimp Cocktail

Market price



Hot Hors D'oeuvres

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Mini Meatballs

Homemade meatballs served in a marinara sauce

Petite Crab Cakes

Chicken Fingers

Poppers

Stuffed jalapeno peppers with cheese

Stuffed Mushrooms

Mushroom stuffed with spinach, shrimp and crabmeat

Hot Peppers

Hot peppers pan sauteed with garlic, olive oil and Italian spices

Clams Casino

Clams on a half shell stuffed with seasoned bacon, peppers and Italian spices

Oysters

Oysters stuffed with spinach, shrimp and crabmeat

Stuffed Olives

Olives stuffed with beef and veal then fried to perfection

Polenta

Grilled polenta with crabmeat, capers and white wine

Risotto

Grilled rice with portobello and shitake mushroom then topped with a light brandy and wild mushroom sauce

Lamb Chops

(Market Price)

Baby lamb chops marinated in lemon and lime juices, olive oil and fresh herbs



Hot Hors D'oeuvres

Portobello

Portobello mushrooms grilled then topped with fresh tomato, mozzarella and finished with a shrimp and crabmeat sauce

Stuffed Artichokes

Artichokes stuffed with shrimp and scallops

Shrimp Scallop Mousse

Seasoned shrimp and scallops served on Italian bread

Mussels

Stuffed mussels with spinach, shrimp and crabmeat

Mussels Marinara

Mussels in a light marinara sauce

Mozzarella Sticks

Breaded mozzarella then fried to perfection

Bruschetta

(Choice of three toppings all served on Italian bread)

Diced tomatoes marinated with olive oil garlic, parmigian cheese and fresh basil

Eggplant, zucchini and squash sautéed with olive oil, garlic and fresh basil

Broccoli rabe sautéed with olive oil, garlic fresh basil and parmigian cheese