

# Event Trays

Half tray ( 6-8people ) or Full tray ( 12-14)

## **Bruschetta 30/60**

Italian crostini with tomato bruschetta

## **Antipasto Italiano 50/100**

Mixed Italian meats and cheeses with marinated vegetables served with fig jam

## **Beet & Gorgonzola Salad 40/80**

Roasted beets with toasted almonds, red onions, mixed greens, citrus vinaigrette, crumbled gorgonzola

## **Caesar Salad/House Salad/Rucola 35/60**

Romaine lettuce, herbed croutons, grated Parmigiano in a creamy Caesar dressing  
Mixed Greens, Cucumbers, tomatoes, red onions, balsamic vinaigrette  
Baby arugula, cherry tomatoes, shaved parmigiano Reggiano, lemon vinaigrette

## **Caprese Tricolore 55/110**

Fresh mozzarella, marinated grilled eggplant, Roma tomatoes, marinated grilled eggplant, lemon basil vinaigrette

## **Burrata Saporino/ Truffle Burrata 55/110**

-Creamy fresh mozzarella, roasted tomatoes, pesto, balsamic glaze, grilled Italian bread  
-Black truffle infused Burrata cheese with prosciutto, Roma tomatoes, basil vinaigrette

## **Potato Croquettes 45/90**

Potato croquettes with fried zucchinis with marinara and lemon aioli

## **Sausage & Peppers 55/110**

Italian veal sausage, with mixed peppers, mushrooms, onions light marinara sauce

## **Shrimp Cocktail 60/120**

Steamed shrimp served with lemon wedge and cocktail sauce

## **Calamari Fritti 60/110**

Tender, breaded calamari and zucchini served with marinara dipping sauce and basil aioli

## **Eggplant Napoleon 50/100**

Layers of breaded eggplant, mozzarella cheese and basil with marinara sauce

**Chicken Limone 60/110**

Sautéed chicken breast with capers in a lemon white wine sauce

**Chicken Parmigiana 60/110**

Chicken cutlet with mozzarella cheese and tomato sauce, basil

**Chicken Marsala 60/110**

Sautéed chicken breast sautéed with mushrooms in a Marsala wine demiglace sauce

**Baked Gnocchi Sorrento 55/110**

Gnocchi pasta baked with marinara sauce and mozzarella, fresh basil

**Penne Ala Vodka 50/100**

Penne pasta with prosciutto and asparagus tips in a vodka blush sauce

**Pappardelle Saporino 90/170**

Hand cut fresh Pappardelle pasta with shrimp, scallops, and cherry tomatoes in a scampi wine sauce

**Salmon al Limone 80/155**

Grilled salmon with cherry tomatoes and capers in a lemon white wine sauce

**Sole Putanesca 55/110**

Sole fish fillets with cherry tomatoes, capers, and red onions in a spicy tomato broth

**Crab Ravioli 80/160**

Jumbo lump crab and ricotta ravioli with cherry tomatoes, asparagus tips in a creamy pesto sauce

**Crab Ravioli 80/160**

Jumbo lump crab and ricotta ravioli with cherry tomatoes, asparagus tips in a creamy pesto sauce

**Roasted Garlic Potatoes 35/70**

**String beans & Carrots 35/70**

**String beans & Almonds 38/75**

**Grilled marinated vegetables 35/70**

**Dessert 30/60**

Mini Cannoli

Belgian Mouse cake

Limoncello Mascarpone

NY Cheesecake

Pistachio Ricotta Cake

French Macaroons (60)