

## OPEN BAR HOUR

### \$35 PER PERSON

(Ketel One Vodka; Beefeater Gin; Bacardi White Rum; Milagro Silver Tequila; Maker's Mark Bourbon; George Dickel Rye; Dewar's Scotch; Hennessy VS Cognac; Nardini Grappa) \*  
(Prosecco Brancher; Pinot Grigio Zemmer; Rose'De Castris; Montepulciano Villa Reale) \*\*

## PASSED HORS D'OURVES HALF HOUR

### \$35 PER PERSON

#### (Choice of Four)

Shrimp Cocktail  
Oysters on the Half Shell  
Mussels Gratin Oreganata  
Mini Crab Cakes  
Clams Casino  
Focaccia with Prosciutto Crudo  
Fig and Fontina Strudel Mignon  
Pizzette Pomodoro and Parmigiano  
Arancini Asparagus and Asiago  
White Truffle Potato Croquettes  
Artichoke Bignets

## APPETIZERS BUFFET HOUR

### \$55 PER PERSON

Salumi and Formaggi  
Seafood Tagliere (Gravlax, Tuna Bresaola, Smoked Swordfish, Octopus Salami)  
Oysters and Shrimp Platter  
Caprese with Mozzarella and Heirloom Tomato  
Mixed Greens in Balsamic Vinaigrette  
Endive and Beets Salad with Goat Cheese  
Selection of Breads and Focaccia

## MAIN COURSES BUFFET

### \$65 PER PERSON

Ravioli d Ricotta with Tomato sauce  
Rigatoni with Meat Sauce  
Swordfish in White Wine and Capers  
Roasted Breast of Chicken with Potatoes  
Veal Meatballs in Tomato Sauce  
Eggplant Parmigiana with Smoked Mozzarella  
Vegetable Medley In Olive Oil and Garlic

(\*) Please, let us know if you prefer a different selection of spirits or wines to be priced accordingly

## 3 COURSE MENU

### \$75 PER PERSON

#### Appetizers (Choice of One)

Fifteen Greens with 12 YR. Balsamic Vinegar  
Caprese with Burrata and Heirloom Tomatoes  
Calamari Fritti with Lemon Aioli  
Beef Carpaccio with Capers

#### Main Courses (Choice of One)

Spaghetti with Cherry Tomatoes  
Grilled Salmon with Braised Escarole  
Chicken Breast with Roasted Potatoes  
Eggplant Parmigiana with Smoked Mozzarella

#### Dessert (Choice of One)

Mixed Berries with Zabaglione  
Tiramisu'  
Italian Cheesecake with Mango Glaze  
Gelati and Sorbetti

## 4 COURSE MENU

### \$95 PER PERSON

#### Appetizers (Choice of One)

Fifteen Greens with 12 YR. Balsamic Vinegar  
Caprese with Burrata and Heirloom Tomatoes  
Calamari Fritti with Lemon Aioli  
Prosciutto di Parma and Cantaloupe Melon

#### Pasta (Choice of One)

Spaghetti with Cherry Tomatoes  
Linguine with Clams  
Gnocchi alla Sorrentina  
Lasagna Bolognese

#### Main Courses (Choice of One)

Grilled Salmon with Braised Escarole  
Chicken Breast with Roasted Potatoes  
Veal Piccata with Sauté Spinach  
Eggplant Parmigiana with Smoked Mozzarella

#### Dessert (Choice of One)

Mixed Berries with Zabaglione  
Tiramisu'  
Italian Cheesecake with Mango Glaze  
Gelati and Sorbetti

The Menus can be customized to your requests