

## 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