

OPEN BAR HOUR PER PERSON \$35

*(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 Cakess
Clams Casino
Focaccia with Prosciutto Crudo
Fig and Fontina Strudel Mignon
Pizzette Pomodoro and Parmigiano
Arancini Asparagus and Asiago
White Trufffle 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 to be priced accordingly

(**) the full wine list is available during the cocktail hour

3 COURSE MENU \$75 PER PERSON

Appetizers (Choice of One)

*Fifteen Greens with 25 YR. Balsamic Vinegar Dressing
Caprese with Burrata and Heirloom Tomatoes
Calamari Fritti with Lemon Aioli
Beef Carpaccio with Capers*

Main Courses (Choice of One)

*Spaghetti with Cherry Tomatoes in a Garlic and Oil
Grilled Striped Bass with Braised Escarole
Pan Fried Breaded Chicken Breast with Roasted Potatoes
Eggplant Parmigiana with Smoked Mozzarella*

Dessert (Choice of One)

*Mixed Berries with Zabaglione
Tiramisu with Espresso Coffee and Mascarpone
Italian Cheesecake with Mango Glaze
Gelati and Sorbetti*

4 COURSE MENU \$95 PER PERSON

Appetizers (Choice of One)

*Fifteen Greens with 25 YR. Balsamic Vinegar Dressing
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 in Garlic and Oil
Linguine with Clams
Gnocchi alla Sorrentina with Mozzarella and Tomato
Lasagna Bolognese with Meat Sauce, Béchamel and Parmigiano*

Main Courses (Choice of One)

*Grilled Striped Bass with Braised Escarole
Pan Fried Breaded Chicken Breast with Roasted Potatoes
Veal Piccata with Sauté Spinach
Eggplant Parmigiana with Smoked Mozzarella*

Dessert (Choice of One)

*Mixed Berries with Zabaglione
Tiramisu with Espresso Coffee and Mascarpone
Italian Cheesecake with Mango Glaze
Gelati and Sorbett*

The Menus can be customized to your requests