



MALVGIOS CATERING MENU
ELEGANT BITES & APPETIZERS
FOR EVERY PALATE

CAPRESE BOARD

CREAMY MOZZARELLA, ROMA TOMATOES, OLIVE OIL DRIZZLE
AND FRESH BASIL FINISHED WITH A BALSAMIC REDUCTION.

ITALIAN MEATBALLS

TENDER HOUSEMADE MEATBALLS IN A HOUSEMADE SAUCE,
TOPPED WITH SHAVED PARMESAN AND FRESH BASIL.

CHARCUTERIE PLATTER

ARTISAN MEATS & CHEESES, CROSTINI, OLIVES, NUTS, SEASONAL FRUITS & JAM.

FRESH FRUIT CUPS

A VIBRANT MEDLEY OF SEASONAL FRUITS SERVED IN PERSONAL CUPS WITH MINT
GARNISH

HUMMUS & CRUDITÉ SHOOTERS

GARLIC HUMMUS WITH CRISP CARROT STICKS, CUCUMBER, BELL PEPPER, AND
CELERY

SHRIMP COCKTAIL CUPS

POACHED SHRIMP WITH LEMON-DILL AIOLI AND COCKTAIL SAUCE SERVED IN A
PETITE GLASS.

HONEY LEMON RICOTTA CROSTINI

WHIPPED RICOTTA WITH LEMON ZEST, DRIZZLED WITH HOT HONEY AND
SPRINKLED WITH PISTACHIOS ON TOASTED BAGUETTE.

WOOD-FIRED SALMON CROSTINI

WOOD-FIRED SALMON ATOP A RED PEPPER JELLY CREAM CHEESE SPREAD WITH A
FRESH DILL SPRIG ON A FIRE-KISSED CROSTINI.

HERB-STUFFED MUSHROOMS

WOOD-FIRED MUSHROOMS FILLED WITH SAVORY HERBED CREAM
CHEESE TOPPED WITH BREADCRUMBS, GARLIC, AND FINISHED
WITH A BALSAMIC GLAZE & MICROGREEN GARNISH

