

A FULL SERVICE EVENT COMPANY







COCKTAILHOUR

Italian Feasting Table: Antipasto Spread Raw Bar

Jumbo Shrimp wrapped in Pancetta

Pork Medallions with Brie

Mini Crab Cakes drizzled with Citrus Aioli

Prosciutto, Pear & Gorgonzola Walnut Wrap

Aioli or Chipotle Shrimp Skewers

Antipasto Skewer

Tuscany Meatball Sliders

Smoked Salmon Frittata

Mini Grilled Cheese & Tomato Bisque Shot

Bacon Wrapped Dates

Chicken, Bri & Jam Crostini

Beef Tenderloin & Chimichuri Crostini

Chicken Salad Bites

Bruschetta Bar

Scallops Wrapped in Bacon





<u>Summer Salad:</u> Baby Lettuce Served with Ripe Season Fruit, Gorgonzola, Candied Nuts, Craisens & Seasonal Dressing <u>Spring Salad:</u> Cherry Tomato, Cucumber, Candy Walnuts with a Berry Vinaigrette

Winter Salad: Lettuce, Feta, Craisens, Candied Walnuts, Raspberry Vinaigrette & Pear Adornment

Autumn Salad: Pears, Cranberries, Seasonal Lettuce & Greens, Gorgonzola & Candy Walnuts Drizzled w/ Balsamic Vinaigrette

Caprese Salad: Bed of Baby Greens, Cherry Mozzarella & Basil Drizzled with Balsamic Glaze

Caesar Salad: Made with Fabio's Homemade Croutons

Arugula & Orange Salad: Fennel Salad w/ Blackberry Vinaigrette Dressing topped with Oranges

Fabio's Salad: Mixed Greens, Fresh Berries, Dried Cranberries, Gorgonzola, Candied Walnuts, Fresh Berries Vinaigrette

Fresh Garden Salad: Baby Greens, Cherry Tomatoes, Cucumber, Red Onions served w/ House Dressing

Kale Salad: A Bed of Kale, Orange Segments, Fennel with a Citrus Vinaigrette

Artisan Rustic Bread

with





Braciole Mediterranean Flavored Pork Tenderlion

Braised Leg of Lamb Stuffed with Sun-dried Tomatoes &

1 Ctu

Campanelle Pasta

Char-Grilled Beef w/ Three Herb Chimichuri

Chicken Legs Cacciatore

Chicken Marsala

Chicken Montebianco

Chicken Parmesan

Chicken Roulade

Carolina BBQ- Pulled Pork & Brisket

Herb Roast Beef with Au Jus

Italian Braciole



ENTREES

Apple Cranberry Stuffed Pork Lion Mixed Grill- Beef Tenderloin, Chicken & Shrimp

Grilled Sausage

Herb Roasted Beef Tenderloin

Smoken Salmon

Grilled Swordfish

Baked Ziti

Gemelli Pasta

Fabio;s Homemade Lasagna

Walnut, Spinach Vegetarian Lasagna

Eggplant Rollatini

Crab Cakes

Crab Stuffed Mushroom

Marinated Flank Beef Tenderloin

Farfalle d'Autunno

Fresh Herb Baked Chicken

Garlic & Rosemary Pork w/ Wine Reduction

Salmon w/ Garlic & Mint Dressing

Grilled Tuna Steak

Herb & Peppercorn Crusted Leg of Lamb

MORE OPTIONS AVAILABLE: CONTACT US FOR MORE!



Roasted Seasonal Vegetables

Roasted Red Potatoes

Garlic Roasted Mashed Potatoes

Grilled Vegetables

Brussel Sprouts & Cauliflower

Herb Potatoes, Grilled Onions & Peppers

Coleslaw

Three Cheese Baked Macaroni

Fresh Seasoned Green Beans

Wild Mushroom Risotto

Grilled Portobello Mushrooms

Lemon Butter Poached Asparagus

Mashed Potatoes w/Toppings

Seasonal Vegetable Medley w/ Fresh Herbs

Rosemary, Pancetta & Garlic Roasted Whipped Potatoes

Roasted Herb Potatoes

Parmesan Asparagus

Buttered Zucchini & Green Beans

Spaghetti Squash

Rosemary Roasted Potatoes

Couscous

Sage & Butternut Squash

Scallop Potatoes

Steamed Corn & Butter

Twice Baked Potatoes

Potato Gratian w/ Caramelized Onions

Pumpkin Risotto

Quinoa

Rice Pilaf

Roasted Cauliflower, Brussel Sprouts & Cipollini

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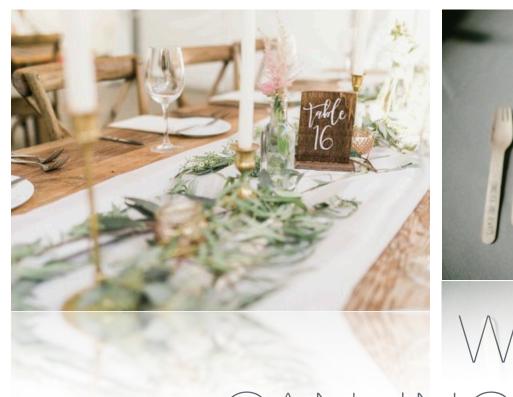




EXTRAS

Late Night Snack Bars
Dessert Tables
Cookies & Milk Shot
S'mores Station
Bruschetta Station
Mini Pizza Bar
Signature Drinks
Coffee Station
Champagne Pours
Room Setup/Teardown
Event Coordination
Tastings
Morning After Brunch
Rehearsal Dinners







CAN INCLUDE

BAMBOO DISPOSABLE CHINA

REAL CHINA

FLATWARE

GLASSES; WINE, CHAMPAGNE, WATER GOBLETS

LINEN NAPKINS

TABLECLOTHS

BEVERAGE STATIONS

TABLE RENTALS

HIGH TOPS

METAL TUBS

ICE

BAR ESSENTIALS

STAFF

TRASH REMOVAL





OUR MENUS ARE COMPLETELY CUSTOMIZABLE ACCORDING TO SEASON, VENUE & BUDGET!

CONTACT US TO RECEIVE YOUR PROPOSAL!

