

Cocktail Party Hors d'oeuvres

prices include 2 pieces per guest.

- Tiger Shrimp with house made cocktail sauce. \$6
- Crab Cakes finished with a creamy remoulade sauce. \$6
- Grilled Brie on Baguette with a red raspberry preserve. \$5
- Mini Breaded Four Cheese Fried Ravioli served with marinara \$5
- Arancini's served with marinara \$5
- Fresh Mini Mozzarella Stuffed Meatballs with tomato basil sauce \$6
- Caprese Skewers mini fresh mozzarella balls and plum tomatoes with fresh basil & balsamic drizzle \$5
- Bacon Wrapped Scallops \$6
- Smoked Salmon with cream cheese, dill and capers \$6
- Mini Quiches assorted fillings \$5
- Assorted Gourmet Wood Fired Pizzas large thin crusted- cut into small squares \$7

platters

- Antipasto italian meats, cheeses, and olives served with baguette \$7
- Fruit & Cheese imported and domestic cheeses, seasonal fruit & crackers \$7
- Vegetable seasonal vegetables & homemade dipping sauces \$5

desserts

- Chocolate Covered Strawberries house made \$6
- Italian Pastries assortment of mini éclairs, mini cannoli, cream puffs and Italian cookies \$7
- Fresh Fruit Skewers assortment of fresh seasonal fruit \$5

bar options

- Cash Bar guests pay for their own drinks - \$50 per bartender
- Tab Consumption drinks are added to your final bill as ordered.

Beer & Wine \$24 per guest - 2 hours, \$28 per guest - 3 hours
bar stocked with house red & white wines, bottled beer & draft beer, fountain soda

Full Bar \$30 per guest - 2 hours, \$35 per guest - 3 hours
bar stocked with cabernet, merlot, pinot noir, chardonnay, sauvignon blanc,
bottled beer & draft beer, fountain soda
liquor included, but not limited to brands like seagrams 7, jim beam, beefeaters. bacardi,
titos vodka, absolut, jose cuervo

menus do not include NYS tax and 20% facility charge and 10% gratuity for serving staff.