

Buon Natale!
An Italian Christmas

The Main Event

The Ultimate 5 Tray Antipasti Extravaganza

Tray #1 Marinated Vegetables – olives, artichokes, stuffed peppers, tomatoes in pesto, herbed potatoes, carrots & beets

Tray #2 Meats – assorted imported salamis, sopresata, prosciutto, braesole & more!

Tray #3 Breads – grilled flat breads, grissini sticks, parmesan pita points, focaccia & crostini

Tray #4 Cheeses – house-made mozzarella, parmesan, asiago, fontina, gorgonzola, flavored soft ricotta

Tray #5 Spreads – roasted peppers, caponata, tapenaude, porchini & walnut, sweet soft roasted garlic

Leaning Tower of Pizza Ice Sculpture (or the famous staircase!)

Chilled Shrimp, Cocktail Sauce, Caper Remoulade & Lemon Stars

Saffron & Sweet Pea + Fennel Sausage & Mozzarella Arancini (flash fried risotto balls)

Lamb Meatballs with Puttenesca Sauce

Tuscan Marinated Beef Tenderloin rubbed with Oregano, Basil & Lemon – sliced & served room temp

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48" round table to feature

Italian Dessert Display

Hand-made Marzipan Fruits, Mini Cannoli, Tiramisu Trifle, Assorted house-made Biscotti,

Amaretto-Ricotta cheesecake, Dried Fruits & Nuts

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LIVE Chef's Action Station

Hand Made Gnocchi 2 ways

Sweet Garlic & Ricotta Gnocchi with Vodka Sauce

Or Brown Butter, Butternut Squash & Sage

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LIVE Barista Bar

Espresso, Cappuccino & Other Italian Hot Beverage Options made to order with Italian Syrups & Liquors