



Cocktail Party Menu

Cocktail party menu includes your choice of three hot Hors D'oeuvres passed butler style for two hours with an antipasto display set up for the duration.

\$23.95 per person excluding 6% sales tax and 20% gratuity.

~ HOT HORS D'OEUVRES ~ Choose three

Meatballs with Raisins and Pine Nuts

*Scallops wrapped in Applewood Smoked Bacon
(\$2.00 extra per person)*

Stuffed Mushrooms with Brandy Cream Sauce

Clams Casino

Clams Oreganata

Hangar Steak Brochettes with Truffle Aioli

Grilled Chicken Skewers served with Chimichurri

Mini seasoned Lamb Burgers served with Tzatziki Sauce

Mini Crab Cakes with Black Bean Cilantro Sauce

Fried Oysters with Remoulade sauce

Pulled BBQ Pork or Beef Sliders

Grilled Lamb Lolli Pops
(*\$2.00 extra per person*)

Mini Arancini stuffed with Bolognese (Meat Sauce)

Feta Cheese & Spinach "cigars" with Tzatziki

Pan seared Scallops, double smoked Bacon with Sage Butter
(*\$2.00 extra per person*)

Mini Veggie Timbale topped with Braised Beef

Baby Red Bliss Potato Skin, Andouille Sausage, topped with
Chipotle Sour Cream

Crab & Mango Salad in Endive Boats
(*\$2.00 extra per person*)

Wild Mushroom Bruschetta with melted Gorgonzola
Cheese on Ciabatta crisps

Eggplant Caponatta with Garlic Crisps- Grilled Eggplant, Roasted
Peppers, Onions & Fresh Herbs

Goat Cheese Crostini with Olive Tapenade

Bruschetta - Fresh Tomato and Basil

Grilled Asparagus wrapped with Prosciutto

Prosciutto and Melon

Feta and Watermelon Bites

Shrimp Cocktail

~Antipasto Display~

*Assorted Fresh & Aged Cheeses
Assorted Dry Cured Meat
Sliced Prosciutto
Crudités with Dip
House marinated Eggplant
House Roasted Peppers
Imported Olives
House made Hummus
House made Baba Ghanoush
Pita Crisps
Warm Tuscan Bread*

*Add stations to your cocktail party to build up your menu
(Pricing only guaranteed when combined with Cocktail Party)*

Salad Station - \$4 per person

Baby Mixed Greens

Choose 6 additions

Tomatoes

Cucumbers

Red Onions

Red & Green Peppers

Fresh Strawberries

Fresh Granny Smith Apples

Roasted Beets

Orange Wedges

Sliced Toasted Almonds

Candied Walnuts

Gorgonzola Cheese

Feta Cheese

Goat Cheese

Choose Two Dressings

Honey Balsamic Vinaigrette

Lemon Balsamic Dressing Vinaigrette

Applewood Smoked Bacon & Onion Vinaigrette

Bleu Cheese

Pasta Station - \$6 per person

A chef will be preparing the pasta for you and your guests to order (Space permitting)

Pasta - Choose 1

*Penne, Gemelli, Cavatelli, Rigatoni or
Cheese Tortellini*

House made Ricotta Gnocchi - extra \$1 per guest

Sauces - Choose Two

*~All Beef Bolognese - House ground Beef with fresh Tomato,
touch of Cream then finished with Peas & Carrots*

*~Almond & Sage Pesto with a touch of cream and Pecorino
Romano cheese*

~Pomodoro - Fresh Tomato & Basil

~Wild mushroom, Sundried tomatoes, Broccoli, Garlic & Olive Oil

~ Broccoli Rabe, Sausage, White Wine & Garlic

*~Amatriciana - Pancetta, Fresh Tomato, Onions
& Crushed Red Pepper Flakes*

*~Mama Mia - Grilled eggplant, Wild Mushrooms, Tomatoes,
Roasted Peppers & a touch of Bolognese
(Vegetarian option available)*

Carving Station - \$12 per person

*A Chef will be carving your choices to order for you and your guests.
(Space permitting)*

Choose 2

Roasted Pork Tenderloin

BBQ Smoked Pork Butt

Roasted Prime Rib

Grilled Flank Steak

Grilled Hanger Steak

Oven Roasted Turkey Breast

Roasted Leg of Lamb

Raw Bar Station - \$ 12 per person

Accompanied with cocktail sauce, hot sauce and fresh lemons

Shrimp Cocktail

Shucked Blue Point Oysters

Clams on the half Shell