- Arancine Siciliane (mini rice balls)
- Spinach and Ricotta Puff Triangle
- Beets salad with goat cheese, craisons
- Fried Sacchettini Pasta in Vanilla Sauce
- Sicilian Bruschetta
- Crostini with Pears , honey and goat cheese
- Polenta toast with ricotta and bacon

Cocktail 1 Hour \$20 Choice of 5 included

Each additional item \$5 each

Open bar \$10 per person

- Almond Crusted Chicken Bite with Frangelico Sauce
- Chicken Waffle Syrup
- Cucumber Guacamole Chunk
- Mozzarella Caprese Ball
- Caesar Salad Shot

- Chicken Parm Hero
- Buffalo Cauliflower Bites
- Mini Prosciutto e Melone
- Shrimp on a Skewer with Marinade Herb Sauce
- Brie Strawberry Honey Bite
- Spaghetti, Meat Ball with Ricotta
- Mini Beef Fajita
- Grilled Cheese and Tomato Soup

Additional Options

- Mini Crab cake (add \$2.00)
 - Lobster Brioche Roll (add \$3,00)
 - Crab and Avocado cocktail (add \$2.00)
 - Blini and Caviar (add \$5.00)
 - Sesame Tuna Sashimi (add \$3,00)

- Mac and Cheese with Lobster (add \$2,00)
- Pan Seared Scallop (add \$3.00)
- Lollipop Medori Lamb Chop (add \$3.00)
- · Glazed Pork Belly (add \$2,00)
- Sausage and Broccoli Rabe Hero (add \$1.00)
- Bacon Short Rib (add \$2.00)

- Tuna tartar (add \$3.00)
- Antipasto on a Skewer (add \$2.00)
- Kobe Beef Mini Slider (add \$2.00) with French fries
- Mini Beef Wellington (add \$2,00)
- Bacon Short Rib (add \$2.00)

Breakfast Cocktail Hour Choice of 6 for \$10 Choice of 8 for \$15

- Mini Pancakes
 (banana, strawberry,
 chocolate chip)
- Mini French toast sticks with syrup shot
- Chicken & Waffle
- BLT Cherry Tomato Ball
- Cucumber Sandwich
- Mini Cobb Salad
- Smoked Salmon and Cream Cheese Tartlet
- Roasted Baby Pear filled with Gorgonzola and Goat Cheese
- Yogurt Parfait & Fresh Fruit
- Nutella Crepes
- Zeppolini
- Oatmeal
- Home Fries with Parmigiano
- Crostini with Honey Grapes and Goat cheese
- Pass Hor dourves Drinks
 \$10 per person



Set Station

Raw bar seafood station

Shrimps, clams, oysters, lobster tail, Seafood salad Hour \$40pp 51 or more \$3600 50 persons or less (crab legs MP)

Walking Raw Bar

\$3,50 x Oyster \$5 x Shrimp \$3 x clams \$75 x ounce Caviar

Sushi Station or Platter

(market price)

Tuscan Table Hour \$25pp

Poke Bowl \$20pp

Working Chef Pasta Station \$15 pp Parmigiano Wheel cavatelli pasta with arugula, pine nuts and sun dried tomatos

Brick Oven Pizza Station \$15pp Under 100 persons \$1500

Taco & Street Corn Station \$15 pp

Salad Station \$ 12 pp

(includes 10 topping, 3 dressings, and 5 greens)

Focaccia Station \$8 pp

5 assorted homemade focaccia bread

Sicilian Station \$15 per person

Homemade Arancini (sicilian with

meat and peas, cheese and rice,

prosciutto rice balls, Mozzarella

and Carrozza Towers and Mussels

Marinara)

•Caviar and Vodka "Bump"

Station P/A

Carving Stations

Roast Whole Piglet \$700 (max 80pp)

Prime Rib\$750 (max 50 persons)

Filet Mignon Carving

\$Market Price (max 25 persons)

Peter Luger Station \$1500 (max 50 persons) sides included, loaded baked potatoes, creamed spinach and onion rings

Roasted Rosemary Garlic Pork Loin \$200 (max 25 persons)

> Roast Beef carving \$350 (max 50 person)

Turkey breast carving \$180 (max 50 persons)

Virginia Ham \$180 (max 50 persons)