



## **Summer Menu**

### **Cocktail Hour**

#### **Hors D'oeuvres**

*(Butler style served on silver trays)*

#### **Beef Kebobs**

*Marinated in Lemon, Garlic, and Olive Oil*

#### **Coconut Shrimp**

*Served with a Sweet Chili Sauce*

#### **Crab Cakes**

*Served with a Sriracha Remoulade*

#### **Franks Encroute (All Beef)**

*Served with a Dijon Mustard Sauce*

#### **Traditional Beef Patties**

*Caribbean Style*

#### **Flat Bread Pizza**

*Hand Made with Grande Cheese & Fileto di Pomodoro*

#### **Stuffed Mushrooms**

*Topped with Crabmeat*

#### **Grilled Chicken Quesadillas**

*Served with a Chipotle Aioli*

#### **Mozzarella en Carozza**

*Served with Traditional Marinara Sauce*



## **Chilled Tuscany Table**

### ***International Cheese Board***

*A variety of global selections served with Carr's Crackers and Champagne grapes*

### ***Seasonal Fresh Fruit Display***

*Assorted Melons, Pineapple, Berries, Grapes, Papaya & Kiwi*

### ***Tuscan Vegetables***

*Marinated eggplant, squash, tricolor peppers and carrots lightly grilled and served with oregano, tarragon vinegar and extra virgin olive oil*

### ***Farfalle Salad***

*Bowtie pasta with a light pesto sauce over mesclun greens*

### ***Tomato & Onion Salad***

*Vine fresh Roma tomatoes & sweet red onion*

### ***Caprese Salad***

*Imported mozzarella & plum tomato dressed with basil and extra virgin olive oil*

### ***Fresh Vegetable Crudites Basket***

*Farmers market selection with assorted dips*

### ***A Touch of Italy***

*A cold antipasto with roasted red peppers, sun dried tomatoes, marinated mushrooms, artichokes, sliced pepperoni, mortadella, soprasata and prosciutto with melon*

### ***Roasted Potatoes***

*Yukon Gold potatoes roasted in extra virgin olive oil, rosemary & thyme*



## Plated Salad or Salad Bar

### Buffet Items

#### **Beef Pizzaiola**

*Sliced sirloin steak simmered in a plum tomato sauce with garlic, peppers, mushroom and basil*

#### **Chicken Scarpiello**

*Pan seared chicken with rosemary, extra virgin olive oil, garlic & lemon, garnished with roasted potatoes*

#### **Eggplant Rollatini**

*Rolled baby eggplant stuffed with a blend of ricotta, mozzarella and Reggiano parmigiano cheeses and baked in a light tomato basil sauce*

#### **Penne ala Vodka**

*Served traditionally*

#### **Vegetable Stir Fry**

*Asian vegetables with baby corn, water chestnuts, snow peas served with sesame and teriyaki glaze*

#### **Panko Crusted Bass**

*Baked with white wine, lemon, sundried tomato, asparagus and shitake mushrooms*

### Dessert Bar

*A mix of pastries: Bavarian crème, Napoleon, eclairs, crème puffs, cannoli's, fruit tarts, chocolate dipped fruits, loaf cakes, cookies, brownies, jellos and mousses*

*Fresh Brewed Coffee, Tea and Decaffeinated Coffee*

### Premium Liquor Service