

COCKTAIL HOUR

Pasta Station

(Pre-Selected Choice of two)

- *Penne A La Vodka with Prosciutto*
- *Tortellino Alfredo*
- *Cavatelli with Broccoli*
- *Lobster Ravioli with Brandy Cream Sauce*

Seafood Station

- *"Crispy" Fried Calamari*
- *Zuppa di Mussels*
- *Little Neck Clams Oreganato*

Sicilian Risotto Station

- *Imported Arborio Rice*
tossed with guests choice of
Seafood or Fresh Vegetables

International Cheeses and Wines

Imported and Domestic Cheese Presentation
with Flatbread and Seasonal Fresh Fruit
Accompanied by our selection of Fine Wines

Salumeria

- *Prosciutto Di Parma, Cappelletti, Soppressata,*
Genoa Salami, and Dry Italian Sausage
- *Fresh Mozzarella and Vine Tomatoes with*
Roasted Peppers, Virgin Olive Oil and
Balsamic Glaze

Grilled Fresh Vegetables

- *Grilled Fresh Asparagus Sauteed with Sliced Garlic*
- *Grilled Zucchini and Squash*
with Extra Virgin Olive Oil
- *Balsamic Portabella Mushrooms*

Bruschetta etc.

- *Fresh Baked French Baguettes, Topped*
with Tomato, Garlic, Basil Antipasta
- *Provolone Stuffed Olives*
- *Broccoli Rabe*
- *Stuffed Cherry Peppers*
- *Gourmet Pasta Salad*

Deluxe Passing Hors D'oeuvres

Fried Shrimp
Bacon Wrapped Scallops
Philly Cheese Steaks
on Toasted Baggets
Spanikopita
Mini Chicken Pot Pie Croustades
Rice Balls
Lolly Pop Baby Lambchops

Antipasta Skewers
Mini Maryland Crab Cakes
Brie with Raspberry and Brie with Pear
in Phyllo Pastry
Ham and Cheese Empanadas
Honey Mustard Turkey Wraps
Mac and Cheese spoons
made with Truffle Oil
Micro Mini Cheeseburgers