

Cocktail Hour

Pasta Station

(Pre-Selected Choice of two)

Penne A La Vodka (with Prosciutto)

Orecchiette Carbonara or Spicy Sausage

with Broccoli Rabe

Lobster Ravioli with Brandy Cream Sauce

Seafood Station

"Crispy" Fried Calamari

Lobster Tails drizzled with drawn butter

International Cheeses & Wines

Imported and Domestic Cheese Presentation

with Flatbread and Seasonal Fresh Fruit

Accompanied by our Selection of Fine Wines

Salumeria

Prosciutto Di Parma, Capicola, Soppressata,

Genoa Salami, and Dry Italian Sausage

Fresh Mozzarella and Vine Ripened Tomatoes

with Roasted Peppers, Extra Virgin Olive

Oil, and Balsamic Glaze

Bruschetta with Roma Tomatoes with Fresh

Baked French Baguettes

Gourmet Grilled Vegetable Station

Asparagus, Zucchini, and Portabella

Mushrooms with extra virgin Olive Oil

sauteed in Sliced Garlic

Sicilian Risotto Station

Imported Arborio Rice tossed with guest's

choice of Seafood or Fresh Vegetables

Deluxe Passed Hors D'oeuvres

Shrimp Cocktail Shooters

Fried Shrimp

Bacon Wrapped Scallops

Spanakopita

Rice Balls

Mini Potato Knish

Cocktail Franks In Pastry

Mini Maryland Crab Cakes

Spaghetti & Mini Meatball

Marinara

***Brie with Raspberry in Phyllo
Pastry***

Ham and Cheese Empanadas

***Mac and Cheese Spoons with
Truffle Oil***

Micro Mini Snack Burgers

Lollipop Baby Lamb Chops

***Bang Bang Shrimp in Wonton
Cups***

Hot Honey Chicken & Waffles