

## COCKTAILS & HORS D'OEUVRES PACKAGE

Includes coffee, tea, soft drinks, an assorted cookie tray & chocolate bites.

Select Five (up to two seafood selections)

*Mon.-Thur. \$19 per person ☞ Fri.-Sun. \$22 per person ☞ add \$6 per guest & 40-guest minimum on Fri. & Sat. nights*

**Fresh Mozzarella, Roasted Peppers, Prosciutto & Basil** ~ Garnished with tomatoes, fresh garlic & sun-dried tomatoes.  
*Served over baby greens.*

**Choice Party Platter** ~ Select two: tender chicken fingers, fried ravioli, mozzarella sticks, poppers & zucchini sticks.

**Fried Calamari** ~ Hand-battered calamari served with homemade tomato-basil sauce & lemons.

**Eggplant Primo** ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto.

**Focaccia Breads** ~ Half garnished with bruschetta and half with pesto & sun-dried tomatoes.

**Gourmet Focaccia Sandwiches** ~ An assortment of meat and vegetable selections.

**Asparagus Fresco** ~ Imported prosciutto, roasted peppers & provolone cheese wrapped around fresh asparagus. Served cold over baby greens with balsamic vinaigrette & garnished with sun-dried tomatoes.

**Gourmet Cheese & Cracker Tray** ~ Assorted domestic, Italian & imported cheeses served with a variety of crackers.

**Fried Ravioli** ~ Lightly battered and delicately fried.

**Mini Quiche Platter** ~ A variety of flavors baked with mozzarella cheese.

**Cheese Tortellini Verde** ~ Cheese tortellini prepared in our classic pesto sauce with sun-dried tomatoes. Served hot or cold.

**Variety Tray** ~ Freshly made bite-size portions of stromboli, calzone, spinach rolls & meat rolls. Available vegetarian style.

**Battered Shrimp** ~ Lightly-seasoned breaded shrimp served with lemons, cocktail sauce, bleu cheese dressing & pesto for dipping.

**Cranberry, Pecan & Feta Crescents** ~ Tender, flaky rolls filled with dried cranberries, pecans & feta cheese.

**Shrimp Cocktail** ~ Chilled shrimp served with lemons & cocktail sauce.

**Scallops Wrapped in Bacon** ~ Delicate bay scallops wrapped in tender bacon and broiled.

**Clams Scampi** ~ Littleneck clams sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon.

## AFTERNOON TEA PACKAGE

Includes Gourmet Tea Assortment & Specialty Coffees

Select Three Accompaniments to enjoy with a Garden Salad and pasta of your choice

*\$20 per person*

**Asiago-Prosciutto Puffs** ~ Delicate bites of light dough flavored with imported asiago cheese and prosciutto.

**Cucumber Sandwiches** ~ Thin party bread topped with herb cream cheese, sliced cucumber & fresh dill.

**Mini Quiches** ~ A variety of flavors baked with mozzarella cheese.

**Eggplant Primo** ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto.

**Chicken Torino** ~ Bite-size pieces of grilled chicken & capers in our imported white wine sauce, topped with spinach & melted mozzarella.

**Gourmet Focaccia Sandwiches** ~ An assortment of meat and vegetable selections.

**Bruschetta with Grilled Chicken** ~ Our light & crispy focaccia topped with tomatoes, fresh mozzarella, basil & grilled chicken.

**Cranberry-Pecan Crescents** ~ Tender, flaky rolls filled with dried cranberries, pecans & cream cheese.

**Gourmet Cheese & Cracker Assortment** ~ Assorted domestic, Italian & imported cheeses served with a variety of crackers.

**Pastry, Mini Cannoli, Cookies & Chocolate Bite Collection** ~ An assortment of Italian pastries, hand-prepared mini cannolis & chocolate bites.

**Mini Cheesecake & Cream Puff Assortment** ~ Chocolate, caramel & pecan mini cheesecake, delicate cream puffs & white chocolate-raspberry mini cheesecake.

**Zeppoles** ~ Freshly prepared homemade dough dusted with confectioner's sugar and served with fudge for dipping.

*Substitutions may be made from our [À La Carte Catering Menu](#). Price may vary.*