

COCKTAIL Hour

The Tuscan Table

Assortment of fine Italian specialties, fresh cheeses, imported meats and local vegetables

Caprese Display

fresh mozzarella and seasonal tomatoes, drizzled with extra virgin olive oil and topped with fresh basil

Cold Antipasto Display

marinated mushrooms, roasted red and yellow peppers, artichoke hearts, marinated white beans, fresh tortellini salad, eggplant caponata, and assorted seasonal salads

Fruit Display

freshly ripened melons, strawberries, golden pineapple, grapes, and other seasonal fruits

Grilled Vegetables

local farm fresh seasonal vegetables in balsamic marinade, lightly brushed with extra virgin olive oil and garlic then grilled

Gourmet International Cheeses

array of imported and domestic cheeses including cheddar, smoked gouda, fontina, dill havarti, and served with a selection of freshly baked breads and assorted crackers

Italian Antipasto

assortment of Italy's finest meats including sliced prosciutto, pepperoni, sopressata, genoa salami, mortadella, accompanied by imported parmesan cheese crispy float breads, freshly bakes baguettes and fennel crostini

Olive Bar

imported olives, Kalamata, Mediterranean black, and Spanish green olives with assorted flat breads and focaccia

variety of specialty carved fruits and vegetable displays all included

Signature Hors D'Oeuvres

Passed with white-glove service. Select 10.

Arancini

arborio rice and cheese lightly coated with breadcrumbs then fried, served with marinara sauce

Artichokes and Boursin

artichokes with roasted red peppers and basil tossed with creamy boursin cheese and placed in a phyllo shell

Brie with Raspberry

brie and raspberry jam set in a light phyllo pastry

Shrimp Ceviche

lime, tomato, cilantro, shrimp ceviche, served on a spoon

Chicken Teriyaki

grilled skewers of tender chicken, marinated in Asian seasonings

Clams Oreganata

fresh clams bakes with breadcrumbs, garlic & fresh oregano

Cocktail Franks en Croute

miniature franks wrapped in a blanket of puff pastry

Coconut Shrimp

shrimp dipped in coconut and panko batter then fried

Cold Caribbean Crab Salad

lump crabmeat tossed with tropical seasonings

Crabmeat and Soba Noodle

lump crabmeat with ponzu marinated soba noodle served on a spoon

Eggplant Mediterranean

roasted eggplant with basil and goat cheese set in a flaky pastry shell

Fried Calamari

tender calamari lightly breaded and fried, served with marinara sauce

Mini Beef Brochettes

marinated sirloin skewers with peppers and onions

Mini Beef Wellington

tenderloin of beef delicately wrapped in a puff pastry

Mini Burger Sliders with Beer Shots

mini ground chuck burgers with a side of beer

Chipotle Chicken Empanadas

shredded chicken with chipotle pepper seasoning in a masa crust

Mushroom Tart

blend of mushrooms and creamy goat cheese in a pastry shell

Potato Pancakes

shredded ribbons of potatoes browned and crispy served with a light apple sauce

Prosciutto, Gorgonzola & Arugula Flatbread Pizza

flat bread crust topped with crispy prosciutto, baby arugula and belted gorgonzola cheese

Sea Scallops

succulent sea scallops wrapped in hickory-smoked bacon

Seared Tuna Canapés

seared tuna and fresh wasabi top this cucumber slice

Sirloin Crostini

thinly sliced sirloin presented with onions and garlic on a baguette round

Smoked Salmon Canapés

smoked salmon and spinach mousse on a cracker with truffle pearls

Sun-Dried Tomato Pesto

sun-dried tomatoes blended with fresh herbs, pine nuts, garlic, extra virgin olive oil, parmesan, and balsamic and red wine vinegars

Tomato Bruschetta

fresh tomatoes and basil presented in white spoons

Truffles Potato Puffs

truffle-infused whipped potatoes in a buttery pastry

Before placing your order, please inform your server if a person in your party has a food allergy.