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

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
glazed skewers of tender chicken, marinated in Asian seasonings

Clams Oreganata
tender clams baked 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 ponzo 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.