

# SPUNTINI

Prices listed per piece.  
12 pieces minimum, increments of 12

<b>ARANCINI</b> (vegetarian option available) .....	3
Herbed risotto, house made Italian sausage, parmesan, pomodoro, pesto	
<b>FIRECRACKER SHRIMP</b> .....	3
Lightly breaded jumbo shrimp deep fried tossed in a gochujang sweet chili sauce	
<b>BRUSCHETTA</b> (V) .....	2
Whipped honey chèvre, marinated tomato, arugula, balsamic	
<b>LAMB LOLLIPOPS</b> .....	5
Grilled lamb lollipops, rosemary demi-glace	
<b>PROSCUITTO WRAPPED SHRIMP</b> .....	4
<b>POLPETTE</b> .....	3
Pork & beef meatballs, pomodoro sauce, mozzarella	
<b>CAPRESE SKEWERS</b> (V) (GF) .....	1.5
Heirloom tomatoes, mozzarella, balsamic	
<b>CRIMINI STUFFED MUSHROOMS</b> .....	3
Pecorino & mozzarella stuffed mushrooms, white wine garlic butter	
<b>PARMESAN ARTICHOKE HEARTS</b> .....	2
Parmesan crusted and deep fried, roasted garlic aioli	
<b>STEAK AU POIVRE</b> .....	3
Seared Piedmontese beef, horseradish cream, crumbled blue cheese, crostini	
<b>SAUSAGE AND PEPPERS</b> .....	3
Mozzarella garlic aioli, peppers, onions, crostini	

# DISPLAY PLATTERS

<b>ARTISINAL CHEESE</b> .....	4 per person
Chef's selection of locally and globally sourced cheeses, grapes, nuts	
<b>ANTIPASTO</b> .....	5.5 per person
Creminelli meats, imported olives, ciliegine, mozzarella, marinated artichoke hearts	
<b>SEASONAL FRUIT</b> .....	3 per person
Chef selection of fresh fruit	
<b>MEDITERRANEAN CRUDITE</b> .....	3 per person
Seasonal hummus, mixed peppers, broccoli or cauliflower, marinated baby tomato, artichoke hearts	
<b>GRILLED VEGETABLES</b> .....	3 per person
Marinated peppers, fennel, eggplant, asparagus, red onion, zucchini, squash, and tomato	
<b>SMOKED SALMON</b> .....	150
Boiled egg, capers, red onion, dill cream, toast (Serves 25)	
<b>SHRIMP COCKTAIL</b> (5lbs) .....	200
Shrimp, cocktail sauce, lemon wedges	
<b>SEAFOOD TOWER</b> .....	MKT
Chef's Selection Cocktail sauce, and mignonette sauce	