

SPUNTINI

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

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

DISPLAY PLATTERS

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