



Hors D'oeuvres Package #1 – Cocktail Basics

Sausage Rolls

Assorted Mini Quiche

Risotto Balls Stuffed with Mushrooms and Mozzarella Cheese

Bruschetta

\$4.25 per person – 4 pieces per person

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Hors D'oeuvres Package #2 – Everything Vegetarian

*Artichoke and Grilled Zucchini topped with Parmigiano Cheese served
on a Toasted Baguette*

Eggplant Parmigiano

Risotto Balls Stuffed with Mushrooms and Mozzarella Cheese

Assorted Mini Quiches

\$4.95 per person – 4 pieces per person

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Hors D'oeuvres Package #3 – Mix It up

Bruschetta

Roasted Red Pepper Cream Cheese, Prosciutto served on toasted baguette

Risotto Balls Stuffed with Mushrooms and Mozzarella Cheese

Chicken Drumsticks in a soya, sesame and honey glaze

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We are happy to customize packages to better suit the needs of your event!*



\$5.75 per person - 4 pieces per person

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Hors D'oeuvres Package #4 - Seafood Delight

Jumbo Black Tiger Shrimp served with Cocktail Sauce

Calamari Fritta

Bacon Wrapped Sea Scallops

*Smoked Salmon with capers, red onion and ricotta cheese served on a
toasted baguette*

\$6.25 per person - 4 pieces per person

Imported and Domestic Cheese Platter and Sliced Fresh Fruit served with Assorted Crackers

\$35.00 Small Platter - serves 10 to 15 guests

\$55.00 Medium Platter - serves 20 to 25 guests

\$110.00 Large Platter - serves 45 to 50 guests

Vegetable Platter with Aioli Dip

\$30.00 Small Platter - serves 10 to 15 guests

\$50.00 Medium Platter - serves 20 to 25 guests

\$90.00 Large Platter - serves 45 to 50 guests

Antipasto Platter with Artichoke Hearts, Roasted Peppers, Eggplant and Marinated Vegetables

\$35.00 Small Platter - serves 10 to 15 guests

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\$55.00 Medium Platter - serves 20 to 25 guests

\$110.00 Large Platter - serves 45 to 50 guests

Side of Atlantic Smoked Salmon with Capers, Red Onion, Lemon Wedges and Pumpernickel Toasts

\$95.00 Small Platter - serves 20 to 25 guests

\$190.00 Large Platter - serves 40 to 45 guests

Deli Meat Platters

with Roast Beef, Black Forest Ham, Smoked Turkey Breast, Genovese Salami and Assorted Olives and Pickles served with Rolls, Butter and Mustards

\$115.00 Small Platter - serves 20 to 30 guests

\$210.00 Large Platter - serves 50 to 60 guests

Shrimp Platters with Cocktail Sauce

\$45.00 Small Platter - serves 10 to 15 guests

\$75.00 Medium Platter - serves 20 to 25 guests

\$150.00 Large Platter - serves 45 to 50 guests

Flatbread with Assorted Dips

\$18.75 Small Platter - serves 10 to 15 guests

\$31.25 Medium Platter - serves 20 to 25 guests

\$62.50 Large Platter - serves 45 to 50 guests

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Assorted Sweets Platter

\$50.00 Medium Platter - serves 20 to 25 guests

\$100.00 Large Platter - serves 45 to 50 guests

Assorted Pizza's (10" Thin Crust Pizza's) - 8 Slices per Pizza

Margherita - \$14.00

Basil, Tomato Sauce and Mozzarella

Roberto - \$15.00

Tomato Sauce, Eggplant, Artichoke Hearts, Green Olives and Mozzarella

Piccante - \$16.00

Tomato Sauce, Italian Sausage, Sun-dried Tomatoes and Mozzarella

Cappino - \$16.00

Tomato Sauce, Capicola Ham, Roasted Red Peppers, Roasted Garlic and Mozzarella

Cipolla - \$16.00

Fresh basil, caramelized onion, button mushrooms, prosciutto, roasted garlic, goat cheese, and mozzarella

Scaldarsi - \$16.00

Tomato sauce, spicy Italian sausage, chilli peppers, caramelized onion, and mozzarella

Firenze - \$17.00

Pesto, grilled chicken, tomato concasse, and goat cheese

Assorted Panini Sandwich Selection - 3 pieces per sandwich

Sorrento - Grilled Chicken, Provolone Cheese and Marinated Roasted

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Peppers - \$11.95

*Ravello - Capicola Ham, Tomato, Mozzarella and Arugula Pesto -
\$10.25*

*Vivace - Prosciutto, Tomato, Caramelized Onion and Goat Cheese -
\$10.25*

*Melanzan - Grilled Zucchini and Eggplant, Roasted Peppers, Red
Onion - \$9.95*

A la Carte Hors D'oeuvre Selection

*(Minimum order of 10 pieces for all individually priced Hors
d'oeuvres)*

*Arancini - Deep Fried Risotto Balls Stuffed with Mozzarella - \$0.85
per piece*

Deviled Eggs - \$0.50 per piece

*Sausage Rolls - Puff Pastry with Italian Sausage and Mozzarella -
\$1.10 per piece*

Bite Sized Eggplant Parmigiano - \$1.10 per piece

*Chicken Drumsticks with Soya, Sesame and Honey Glaze - \$1.75 per
piece*

Cocktail Meatballs served in a Tomato Basil Sauce - \$1.25 per piece

Marinated Mussels on the Half Shell - \$0.85 per piece

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Bacon Wrapped Sea Scallops - \$2.25 per piece

Breaded Black Tiger shrimp - \$2.25 per piece

Crostinis - All served on toasted baguette

Bruschetta - \$1.20 per piece

Roasted Red Pepper Cream Cheese, Prosciutto - \$1.50 per piece

Artichoke and Grilled Zucchini topped with Parmigiano Cheese - \$1.20 per piece

Smoked Salmon, Capers, Red Onion and Ricotta Cheese - \$1.50 per piece

Mini Quiches

Filled with Spinach, Onion and Parmigiano - \$1.25 per piece

Filled with Wild Mushrooms - \$1.25 per piece

Filled with Capicola Ham and Goat Cheese - \$1.25 per piece

Bite Size Skewers

Grilled Garlic Shrimp - \$3.00 per skewer

Roasted Red Pepper wrapped Italian Sausage - \$1.50 per skewer

Assorted Antipasto (marinated vegetables, Italian meat and cheese) - \$2.50 per skewer

Caprese Bites (Cherrie Tomato, Bocconcini cheese and fresh basil oil) - \$1.25 per mini skewer

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