



STATIONARY APPETIZERS

Antipasto - \$195.00 – (feeds up to 20 guests)

Imported cheeses and Charcuteries served with roasted peppers, mixed olives and crackers

Calamari Fritti - \$125.00 – (feeds up to 20 guests)

Fresh calamari and zucchini, lightly dusted in “00” flour, flash fried and served with a spicy tomato sauce and lemon wedges

Cheese Board - \$160.00 – (feeds up to 20 guests)

Imported and local cheeses, served with crackers, mixed olives, dried fruit and nuts

Crudité Platter - \$80.00 – (feeds up to 20 guests)

Seasonal vegetables with two dipping sauces

Misto Terra Tower– \$90.00 – (feeds up to 20 guests)

Roasted, grilled and marinated seasonal vegetables served with fresh mozzarella

Pane Toscano Ripieno alla Fiorentina - \$50.00 per bowl – (feeds up to 10 guests)

Spinach spread served in Tuscan bread bowl with crackers and cubes of Tuscan bread

Pane Ripieno alla Pescatora - \$80.00 per bowl – (feeds up to 10 guests)

Tuscan bread bowl with fresh seafood spread, served with crackers

Assorted Bruschetta - \$80.00 – (feeds up to 20 guests)

Select up to 3

*Tomato and basil *Gorgonzola with caramelized onions *Cannellini beans and spinach

*Roasted peppers with mozzarella pearls *Fresh peas and roasted cherry tomatoes *Chickpeas, lemon zest and arugula *Domestic mushrooms, arugula, truffle essence and shaved parmesan

Assorted Pizzas and Focaccia Station - \$7.00 per person

*can also be offered as passed hors d'oeuvres

Pizza Margherita

Named after Queen Margherita of Savoia

Pizza Parmense

Fresh tomatoes, mozzarella, Prosciutto di Parma and baby arugula

Focaccia al Gorgonzola con Cipolle e Pere

White pizza topped with gorgonzola, roasted pears and caramelized onions



Insalata di Pollo con Finocchio e Mela Verde - \$95.00 – (feeds up to 20 guests)

Roasted chicken salad with shaved fennel and green apples with a lemon and mustard dressing

Panzanella d’Orzo - \$75.00 – (feeds up to 20 guests)

Barley salad with fresh tomatoes, red onions, cucumbers and fresh basil with a red wine vinaigrette

Caprese di Pomodoro due Colori - \$90.00 - (feeds up to 20 guests)

Yellow and red vine ripened tomato and Mozzarella salad

Prosciutto – (\$12.00 per person)

Fresh imported Prosciutto di Parma delicately sliced on our prized “Berkel” (Carretti) slicer with an assorted charcuterie of marinated olives, house-made pickled vegetables and breadsticks

Wine & Cheese Station – Priced Accordingly

Pairing of local and imported cheeses and wines

STATIONARY DESSERT OFFERINGS

Piatto di Piccoli Dolci - \$5.00 per person

Selection of fresh fruit tarts, brownies, blondies and miniature sweets

“Chiosco” di Zabaglione - \$12.00 per person

Freshly prepared Zabaglione served over seasonal fruit and berries

Mixed Seasonal Fruit Platter - \$90.00 – (feeds up to 20 guests)

Mixed fresh seasonal fruits

Gelato Cart – Priced Accordingly

Fresh Gelato from Nuccia’s Mobile Cart

(Vanilla, Chocolate, Pistachio, Strawberry, Lemon or Raspberry Sorbet – Cones or Cups)



PASSED HORS D'OEUVRES-\$5.00 per person per selection

Cold Selections:

Paletti di “Caprese”

Cherry tomatoes and mozzarella with fresh basil

Bruschette Miste

Assorted Bruschetta: tomato and basil, cannellini beans and spinach, fresh peas and Pecorino Romano

Tonno e Avocado su Croccante di Patata

Lightly spicy tuna tartare and avocado chutney over crispy potato chips

Romana alla “Cesare”

Romaine heart leaves with eggless Caesar dressing, grilled chicken and shaved Parmesan cheese

Filetto di Manzo e Rucola in Focaccia

Miniature focaccia sandwich with grilled filet mignon and baby arugula, tarragon flavored mayonnaise

Gamberi in Salsa al Rafano

Poached shrimp with cocktail sauce

Palline di Melone al S.Daniele

Cantaloupe melon miniature skewers wrapped in San Daniele Prosciutto

Asparagi con Prosciutto e Salsa di Capperi e Origano

Prosciutto wrapped Asparagus spears served with caper and fresh oregano dipping sauce

Aragosta, Granoturco e Pomodorini

Lobster, sweet corn and cherry tomato salad with a lime and pepperoncino dressing on baby Bibb lettuce leave

Salmone Affumicato sul Pane di Segale

Smoked Salmon on 12 grain bread with honey mustard and sunflower sprouts

Faglioline di Lattughe con Peperoni Arrosto, Olive e Perle di Mozzarella

Yellow and red roasted peppers and olives in a Bibb lettuce leave with mozzarella pearls

Coppette di Granoturco Blue e Pollo alla Griglia

Miniature blue corn cups filled with grilled chicken, fresh corn, tomato and lime juice (lightly spicy)



Hot Selections:

Gamberi alle Nocciole

Toasted Hazelnut encrusted shrimp, flash fried and served in paper cones

Polpette di Vitello e Salvia in “Carpione”

Veal and sage miniature meatballs marinated on a piemontese sweet and sour “carpione” sauce (onions, garlic, aromatic herbs, red wine vinegar and cold pressed extra virgin olive oil)

CilieGINE di Mozzarella Fritte con Marinara

Lightly breaded and flash fried cherry size mozzarella served with marinara sauce

Cubetti di Polenta con Filetto al Barolo

Crispy polenta squares with Filet Mignon on a Barolo sauce

Bigne di Carciofi ai Pomodori Gialli

Baby artichoke miniature puffs served with a lightly spicy yellow tomato chutney

Arancini di Riso e Piccante di Pomodoro

Saffron risotto sphere with spicy tomato dipping sauce

Spiedini di Gamberi, Pancetta e Rosmarino

Rosemary marinated and grilled jumbo shrimp, wrapped in Italian bacon

Pollo e Vegetali alla Griglia con Glassa di Balsamico

Grilled organic chicken and seasonal vegetables on a skewer with balsamic drizzle

Crocchette di Granchio e Salsa al Basilico

Miniature crab cake with fresh basil mayonnaise

Funghetti Ripieni di Broccoli di Rape e Salsicce

Baked Cremini mushroom caps stuffed with broccoli rabe and sausages

Quadrucci Fritti di Ricotta e Spinaci

Ricotta and spinach filled ravioli, flash fried and served with spicy marinara sauce

Tagliata Fiorentina con Asparagi e Cipolline

Grilled and sliced Rib Eye steak, skewered with asparagus spears and caramelized Cipollini onions

Capesante in Prosciutto di Parma con Mousse di Avocado

Prosciutto wrapped Diver scallops skewered and served with avocado chutney

Tartine di Vegetali e Caprino

Grilled vegetables and goat cheese filled miniature tart with fresh thyme flavored roasted cherry tomatoes, yellow and red peppers



BUFFET

Choice of Salad – Select 1

Caprese di Pomodoro due Colori

Yellow and red vine ripened tomato and Buffalo Mozzarella salad

Giulio Cesare

Romaine heart salad with Taralli croutons and eggless Caesar dressing

Lattughe e Cicorie Miste

Organic lettuces, fresh tomatoes with a red wine vinaigrette

Choice of Chicken Entrée – Select 1

Pollo al Marsala

Chicken with Marsala wine

Pollo Aromatico

Free range chicken breast and thighs oven roasted with aromatic herbs and garlic

Pollo “Scarpariello”

De-boned chicken breast and thighs oven roasted with rosemary, garlic, white wine and hot cherry peppers

Pollo Piccata

Chicken Piccata with lemon, white wine and capers

Pollo con Salsa di Funghi Selvatici

Chicken with wild mushroom sauce

Choice of Pasta Entrée – Select 1

Penne al sugo di Pomodoro e Basilico fresco

Penne pasta with a Pomodoro sauce and fresh basil

Penne alla Vodka

Penne pasta with vodka sauce

Lasagna alla Bolognese

Bologna style lasagna with veal, pork and beef over tomato sauce

Orecchiette con Broccoli di Rape, Aglio e Olio

Imported Orecchiette with broccoli rabe, garlic and oil

Choice of Fish Entrée – Select 1

Salmon alla Senape e Dragoncello

Roasted filet of Atlantic salmon encrusted in Dijon and whole grain mustard

Filetto di Orata Mediterranea

Filet of Stripe Bass over sautéed escarole and cannellini beans with black olives, Roma tomatoes and white wine

Served with Roasted Potatoes, Seasonal Vegetables and Tuscan Bread

Dessert-Select 1

Tirami-su

Imported ladyfinger cookies soaked in espresso, layered with mascarpone cream, dusted with Gianduia chocolate powder

Piatto di Piccoli Dolci

Selection of fresh fruit tarts, brownies, blondies and miniature sweets

ADDITIONAL BUFFET OPTIONS (extra cost):

Arcobaleno-\$5pp

Chopped rainbow salad of hearts of romaine, cucumbers, cherry tomatoes, avocado and Feta cheese with red wine vinaigrette

“Cacio e Pere”-\$5pp

Endive, arugula and fris e lettuce with thinly sliced Moscato poached pears, black seedless grapes in a lemon dressing topped and shaved Pecorino cheese

Ravioli al Forno-\$5pp

Baked ricotta filled ravioli with Pomodoro basil sauce

Ippoglosso Oreganata-\$5pp

Roasted filet of halibut with clams with a white wine and garlic sauce

Pesce Spada alla Livornese-\$5pp

Grilled swordfish with fresh tomatoes, black Gaeta olives and Vidalia onion sauce

Medaglioni di Manzo con Marsala e Funghi-\$15pp

Lightly pounded medallions and Black Angus beef in a Marsala sauce with domestic mushrooms

\$45.00 pp

Price per person does not include 6.35% tax, 20% gratuity and 3% admin fee

All beverages are charged on consumption



CARVING STATION

Choose *one* meat to carve:

Rostinciana di Maiale al Timo- (\$30.00 per person)

Oven roasted loin of pork marinated with fresh thyme, roasted to perfection

Pollo alle Erbe Aromatiche- (\$30.00 per person)

Roasted free range chicken flavored with aromatic herbs

Tacchino al Forno - (\$30.00 per person)

Roasted organic turkey coated with mustard and molasses

Filetto di Manzo al Barolo- (\$40.00 per person)

Roasted beef tenderloin in a Barolo sauce

Bistecca di Manzo al Rosmarino - (\$49.00 per person)

Roasted NY Strip Prime marinated with garlic and rosemary

Add roasted potatoes, seasonal vegetable, Tuscan bread and assorted condiments for \$15.00 per person

If selecting NY Strip as second choice add \$25 per person and beef tenderloin add \$20 per person. If selecting any other carvings, add \$12.00 per person.

Pasta can be offered for an additional \$10.00 per person. Please inquire regarding pasta selections available.

Side Sauces and Condiments

- ❖ Apple and vanilla sauce with fresh thyme
- ❖ Natural beef reduction with shallots
- ❖ Honey Mustard
- ❖ Dijon and whole grain mustard with fresh tarragon
- ❖ Domestic mushrooms and aromatic herbs

➤ The chef will customize any dish to your liking



Sit Down Dinner Option#1

Choose one Stationary Appetizer from list above

APPETIZER – (choice of :)

Lattughe di Campo, Rapanelli e Pomodori

Local Hydroponic baby lettuce with fresh tomatoes, radishes and red wine vinaigrette

Giulio Cesare

Romaine heart salad with Taralli croutons and eggless Caesar dressing

La Minestra di Oggi

Seasonal soup, preparation changes daily

ENTRÉE – (choice of :)

Lasagna alla Bolognese Antica

House made lasagna layered with a pork, veal and beef ragú

Pollo “Scarpariello” con Conchiglie

De-boned chicken breast and thighs oven roasted with rosemary, garlic, white wine and hot

Calabrese peppers served with broccoli rabe and imported shells

Salmone alla Senape e Dragoncello con Spinaci e Pomodorini

Roasted filet of Atlantic salmon encrusted in Dijon and whole grain mustard with fresh tarragon over sautéed spinach, Yukon Gold potatoes and cherry tomatoes

Filetto di Manzo con Patate al Rafano, Spinaci e Salsa al Barolo

Grilled filet mignon with fresh horseradish mashed potatoes and sautéed spinach topped with caramelized shallots and Barolo sauce

DESSERT – (choice of :)

Tortino di Cioccolato con Salsa di Lamponi

Warm chocolate cake with raspberry sauce

Crostatine di Mele con Gelato alla Vaniglia

Warm apple tart served with vanilla gelato

\$70 pp

Price per person does not include 6.35% tax, 20% gratuity and 3% admin fee

All beverages are charged on consumption



Sit Down Dinner Option#2

APPETIZER – (served to all :)

Lattughe di Campo, Rapanelli e Pomodori

Local Hydroponic baby lettuce with fresh tomatoes, radishes and red wine vinaigrette

ENTRÉE – (choice of :)

Lasagna alla Bolognese Antica

House made lasagna layered with a pork, veal and beef ragú

Pollo “Scarpariello” con Conchiglie

De-boned chicken breast and thighs oven roasted with rosemary, garlic, white wine and hot Calabrese peppers served with broccoli rabe and imported shells

Salmone alla Senape e Dragoncello con Spinaci e Pomodorini

Roasted filet of Atlantic salmon encrusted in Dijon and whole grain mustard with fresh tarragon over sautéed spinach, Yukon Gold potatoes and cherry tomatoes

DESSERT – (choice of :)

Tortino di Cioccolato con Salsa di Lamponi

Warm chocolate cake with raspberry sauce

Crostatine di Mele con Gelato alla Vaniglia

Warm apple tart served with vanilla gelato

\$55 pp

Price per person does not include 6.35% tax, 20% gratuity and 3% admin fee

All beverages are charged on consumption



Cocktail and Appetizer Package

Antipasto Display

- . Prosciutto di Parma e seasonal fruit
- . Mortadella – Salame Rosa Soppressata Cacciatorini
- . Roasted Yellow and red peppers
- . Pickled pearl onions and caper berries
 - . Castelvetro olives
 - . Imported cheeses
- . Focaccia – Breadsticks

Passed Hors d'oeuvres

Choice of 3 hot or cold from list above

Pasta Station

The chef will prepare 2 pastas (penne, linguine, and ravioli) with sauces listed below.

This will be accompanied by a Caesar Salad.

Sauce choices: Pomodori sauce, Vodka sauce or Primavera (tomato or garlic and oil)

Dessert Station

Selection of fresh fruit tarts, brownies, blondies and miniature sweets

Fresh seasonal fruits

Freshly brewed coffee and tea

\$70 pp

Price per person does not include 6.35% tax, 20% gratuity and 3% admin fee

All beverages are charged on consumption



Cocktail Package

**3 Hours Unlimited Open Bar
With Call Brand Liquors**

Includes Beer, House Wine, Soft Drinks and Call Brands

STATIONARY APPETIZERS

Choose *one* from list above

Passed Hors d'oeuvres

Choose *six* from list above

Carving Station- Choose one

Accompanied by roasted potatoes, seasonal vegetable, Tuscan bread and assorted condiments

- *Oven roasted loin of pork marinated with fresh thyme, roasted to perfection
 - *Roasted free range chicken flavored with aromatic herbs
 - *Roasted organic turkey coated with mustard and molasses
 - *Roasted beef tenderloin in a Barolo sauce
- *Roasted NY Strip Prime marinated with garlic and rosemary

\$105pp

Price per person does not include 6.35% tax, 20% gratuity and 3% admin fee



Private Event Beverage Packages

**Unlimited Consumption Bar
With Premium Brand Liquors**

Includes Beer, House Wine, Soft Drinks and Premium Brands

\$19.00 per person for first hour – \$14.00 per person for each additional hour

**Unlimited Consumption Bar
with Call Brand Liquors**

Includes Beer, House Wine, Soft Drinks and Call Brands

\$15.00 per person for first hour - \$10.00 per person for each additional hour

**Unlimited Consumption
Of Beer, Wine and Sodas**

Includes Beer, House Wine and Soft Drinks

\$12.00 per person for first hour - \$9.00 per person for each additional hour

**Unlimited Consumption
Of Soft Drinks**

Includes Sodas, Coffee, bottled Panna water and Pellegrino water

\$4.50 per person for the first hour - \$2.00 per person for each additional hour

Above prices are subject to 6.35% sales tax and 20% gratuity

We reserved the right to refuse alcoholic beverage service to anyone who appears intoxicated.

Please drink responsibly!!