



# COCKTAIL RECEPTION

## Passed Hors D'oeuvres

Select Five \$32

Select Eight \$45

Priced Per Person Per Hour

### HOT

Chicken Croquettes

Roasted Pumpkin Tartlets

*Goat Cheese*

Croque Monsieur

Grilled Polenta

*Goat Cheese, Mushroom, Tomato*

Cocktail Franks

*Grain Mustard*

New Zealand Baby Lamb Chops

Crab Croquettes

*Honey Mustard*

Risotto alla Bellini

Ravioli alla Bellini

*Spinach & Veal*

Artichoke alla Romana

Roasted Shrimp & Mango Skewers

Fried Yellow Polenta

*Stracchino Cheese & Anchovy*

Porcini Mushrooms Tarlets

Roasted Scallop

*Fresh Tomato & Basil*

Polenta Chips with Short Ribs

*Baby Watercress & Sea Salt Flakes*

### COLD

Endive Leaf

*Parmesan, Apple & Chives*

Prosciutto di Parma Wrapped Melon

Tomato, Mozzarella & Basil Skewers  
*with Balsamic Drizzle*

American Caviar & Smoked Salmon

*Served on Blini with Creme Fraiche*

Tuna Tartare

*Served on Toasted Baguette*

Fresh Crab with Cucumber

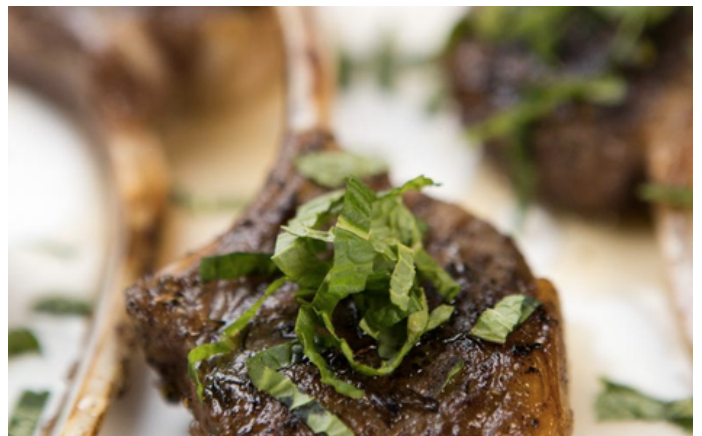
Tomato & Basil Bruschetta

Tartine with Beef Carpaccio

Prosciutto, Asparagus & Goat Cheese  
Roulade

Roasted Noisette Potato

*Burrata, Asparagus & Crispy Bacon*





# RECEPTION STATIONS

Priced Per Person  
Service is 1.5 Hours

## ANTIPASTO STATION \$25

*Please Select Five*

Insalata Caprese

Avocado & Artichoke Salad  
*Shaved Parmesan*

Prosciutto Di Parma

Garbanzo Bean & Cucumber  
*Lemon, Cherry Tomato & Mint*

Assorted Mixed Marinated Olives

Roasted Red Beet Salad  
*Haricot Verts & Goat Cheese*

Marinated Mushrooms with Baby Spinach

Marinated Grilled Vegetables

Tuna Tartare

Smoked Salmon

Baby Artichokes alla Romana

Shrimp & Beans over Arugula  
*Olive Oil & Lemon, Asparagus, Vinaigrette*

Parmigiano Reggiano

## CHARCUTERIE DISPLAY \$19

Imported & Domestic Cheeses  
*Soppressata, Prosciutto Cotto, Bresaola.*  
*Served with Bellini Grissini, Assorted Crackers, & Breads. Grapes, Mixed Nuts, Dried Fruits, Honey & Fruit Compotes*

## ITALIAN EXPERIENCE \$24

Italian Charcuterie Board with Assorted Seasonal Accompaniments.

*Burrata Cream, Grilled Vegetables, Green Olives, Sun Dried Tomatoes, Cornichons, Pearl Onions with Balsamic Vinegar, Dried Fruits, Mixed Nuts; Served with Assorted Crackers, Homemade Walnut Raisin Bread, Focaccia Bread & Breadsticks. Porchetta carved at station. Olive oil & Aged Balsamic Vinegar.*

## PASSED SMALL PLATES \$20

*Please Select Three*

Spinach & Cheese Tortelli  
*Butter & Sage*

Potato Gnocchi Bolognese

Risotto Primavera

Veal Cannelloni  
*with Delicate Bellini Sauce*

Pumpkin Tortelli  
*Butter & Sage*

Gnocchi alla Romana

**Stations Guaranteed for Full Guest Count**

# BEVERAGE PACKAGES

Priced Per Person

## PREMIUM BAR PACKAGE

Grey Goose Vodka, Hendricks Gin, Don Julio Anejo Tequila, Diplomatico Riserva Rum, Woodford Reserve, Macallan 12, Laurent-Perrier Brut Champagne, Prosecco, Red & White Wine, Domestic & Imported Beers.

**\$45 Per Person For First Hour**

**\$23 Per Person Each Additional Hour**

**\*Not To Exceed 5 Hours**

## DELUXE BAR PACKAGE

Titos Vodka, Bombay Sapphire, Don Julio Tequila, Diplomatico Riserva Rum, Bulleit Bourbon Rye, Johnnie Walker Black Label, Prosecco, Red & White Wine, Domestic & Imported Beers.

**\$39 Per Person For First Hour**

**\$20 Per Person Each Additional Hour**

**\*Not To Exceed 5 Hours**

## CLASSIC BAR PACKAGE

Titos Vodka, Fords Gin, Dulce Vida Tequila, Goslings Black Seal Rum, Michters Bourbon, Dewars White Label, Prosecco, Red & White Wine, Domestic & Imported Beers

**\$30 Per Person For First Hour**

**\$16 Per Person Each Additional Hour**

**\*Not To Exceed 5 Hours**

## BEER & WINE PACKAGE

House Selection Of Domestic & Imported Beers, Red & White Wine. Sparkling Water, Non Alcoholic Beverages.

**\$26 Per Person For First Hour**

**\$14 Per Person Each Additional Hour**

**\*Not To Exceed 5 Hours**

## NON ALCOHOLIC BEVERAGE PACKAGE

Soft Drinks, Juices, Iced Tea & Lemonade

**\$20 Per Person**

## BAR CONSUMPTION

Premium Spirit \$17

Deluxe Spirit \$15

House Wine \$12

Imported & Domestic Beer \$7

Non Alcoholic \$5

## BARTENDER FEES

**One Bartender Is Required Per 50 Guests.**

**\$150 Per Bartender Fee**

