

Hors D'oeuvres

Cold

Antipasto

Cured meats, Olives, Crostini, Whipped ricotta...\$5.00/person

Formaggio

Artisan cheeses, Crostini, Lavender honey...\$5.00/person

Crudite'

Seasonal vegetables, Extra virgin olive oil, Blue cheese dressing...\$5.00/person

Shrimp Cocktail

Peppercorns, Cocktail sauce, Lemon...\$2.75 each

Oysters

Cocktail sauce, Prosecco, Lemon...\$2.75 each

Clams

Littlenecks, Cocktail sauce, Prosecco, Lemon...\$1.75 each

Deviled Eggs

Black truffle, Dijon mustard, Crème fraiche...\$1.50 each/ Add Osetra caviar...\$3.50

Tasting Spoons

Tuna

Tartare, Capers, Lemon...\$5.00 each

Beets

Roasted, Goat cheese, Walnuts, Greens...\$3.00 each

Carpaccio

Wolfe's Neck Farms beef tenderloin, Reggiano, Arugula, Aioli...\$ 3.50 each

Hors D'oeuvres

Hot

Sliders

Meatball

Mozzarella, Reggiano, Red sauce...\$4.00 each

Foie Gras

Green apple, Caramelized onion, Honey mustard...\$7.50 each

Hamburger

Wolfe's Neck Farms, Farmhouse cheddar, Char-grilled...\$5.00
each/ add Bacon...\$1.00

Pastrami

Slow cooked, Swiss, Mustard...\$4.00 each

Steak-n-Cheese

Horseradish, Crispy onions, Swiss...\$5.00 each

Grilled Cheese

Farmhouse cheeses, Fresh herbs, Black truffle...\$3.00 each

Mr. Marliave

Ham, Gruyere, Bercy style...\$4.00 each

Reuben

Corn beef, Sauerkraut, Thousand Islands dressing...\$4.00
each

Beef Tenderloin

Char grilled, Blue cheese, Wild mushrooms...\$7.50 each

Portobello

Red bell peppers, Goat cheese, Arugula...\$3.50 each

Tasting Cups

Mac-n-Cheese

House cut ziti, Farmhouse cheeses, Bread crumbs...\$5.00
each

Risotto

Wild mushroom, Reggiano, Fresh herbs...\$4.00 each

Gnocchi

House prepared, Roasted tomatoes, Basil...\$4.00 each

Tomato

Soup, Reggiano, Extra virgin olive oil...\$3.00 each

Sunday Gravy

Gnocchi, San Marzano tomatoes, lamb, beef, pork ...\$5.00

Small Bites

Scampi

Jumbo shrimp, Garlic, White wine...\$3.00 each

Diver Scallop

Roasted, Apple wood smoked bacon, Fresh herbs...\$4.00 each

Gougeres

Cheese “puffs”, Gruyere, Black truffle...\$3.00 each

Carving Stations

Carving Stations available for 35 per person per station, minimum 20 people

Mint and Goat Cheese Stuffed Whole Rack of Lamb

Whole suckling Pig

Prime Rib, Au jus sauce

**All prices are based upon placed Hors d'oeuvres...to have items passed please add \$10.00 for each passed selection.*