



Appetizers for the Table

Baked Escargot with Truffle Mushrooms and Fontina Cheese
Bruschetta with Mozzarella, Tomatoes and Sweet Basil
Giant Calamari with Sweet and Spicy Chile Sauce
Truffle Potato Chips with Gorgonzola Fondue
Crispy Oysters with Green Apple Remoulade
Ceviche of the Moment with Avocado
Mascarpone Garlic Focaccia
Shrimp Paesano
Assorted Pizzas

Appetizer Displays

Antipasti of Seasonal Fruit, Cheese, Cured Meats, Marinated Vegetables and Crackers
Cracker Crusted Brie with Granny Smith Apples and Cranberry Chipotle Sauce
Antipasti of Cured Meats and Marinated Vegetables with Assorted Crackers
Seasonal Fruit and Domestic and Imported Cheese Assortment
Assorted Bruschetta - Jalapeño, Olive and Sundried Tomato
Chicken Pepperoni Panzerotti Arrabbiata
Lemon Chicken Spedini
Pesto Palmiers

Sliders

Lamb Slider
Lobster Slider
Tenderloin Slider
Meatball Slider
Turkey Slider
Pork Slider

Passed or Buffet Appetizers

Ceviche in Corn Cups
Shrimp Paesano Shots
Peppadews with Herb Goat Cheese
Goat Cheese and Smoked Tomato Tartlet
Baby Lamb Chops with Mint Chimmichurri
Eggplant Crisp with Sundried Tomato Pesto
Spicy Ahi Crudo with Avocado and Pasta Chip
Mini Crab Cake with Spicy Smoked Tomato Aioli
Herb Roast Angus Tenderloin with Truffle Mushrooms
Prosciutto Wrapped Crispy Polenta with Warm Mozzarella
Smoked Salmon with Dill-Mascarpone and English Cucumber