



Cold Hors D'oeuvres

Price per Dozen / Minimum 4 Dozen of Each Item

Asparagus Cigar with Dijon Hollandaise Dip	\$22.00
Prosciutto Wrapped Arugula with Olive Oil	\$23.00
Tomato, Bocconcini, and Focaccia Skewer	\$24.00
Smoked Salmon Wrapped Goat's Cheese with Fried Capers	\$26.00
Smoked Salmon Blini with Dill and Crème Fraiche	\$27.00
Tuna Poké on a Sesame Seed Cone with Avocado and Mango Salsa	\$28.00
Baby Shrimp Ceviche with Cucumber shrimp, red onion, citrus, and cucumber	\$32.00

Crostini

\$27.00 per Dozen / Minimum 4 Dozen

Chicken Liver Pâté
Seared Beef with Blue Cheese and Arugula
Eggplant Mousse with Sundried Tomatoes and Olive Tapenade
Tomato, Bocconcini and Basil Pesto
Roasted Red Pepper and Macedonian Feta

Hot Hors D'oeuvres

Price per Dozen / Minimum 4 Dozen of Each Item

Mini Vegetarian Quiches	\$24.00
Pizza Bites – Choice of Vegetable, Meat, or Cheese	\$24.00
Spicy Chicken Wings with Sambal, Garlic, Sesame and Green Onions	\$25.00
Puff Pastry Pillows with Portobello, Mascarpone, Herbs	\$25.00
Arancini (Risotto Balls) – Choice of Mushroom, Mozzarella, Or Spicy Sausage	\$25.00
Italian Sausage rolls with Cocktail Sauce	\$26.00
Guinness Cheddar Gougeres - Profiteroles with Cheese	\$26.00
Polenta with Caramelized Onions	\$26.00
Mini Spicy Vegetarian Samosas	\$27.00
Garlic Prawn Skewers with Beurre Blanc	\$30.00
Seared Scallops with Carrot Jam and Micro Cilantro	\$30.00
Tempura Short Rib with Hoisin Dipping Sauce	\$30.00
Caramelized Onion and Sage Apple Flatbread <i>green apple, onions, pizza crust, crème fraiche</i>	\$30.00
Anise Pulled Pork with Sour Cherry Compote <i>rice crackers, pulled pork, star anise, and sour cherry</i>	\$32.00
BBQ Pulled Pork Sliders on a House Made Brioche Bun	\$36.00
Meatball Sliders with Peperonata and Tomato Sauce	\$36.00



Platters

Italian Cold Cuts with Locally Aged Cheeses \$12.00 Per Person
(4 pieces of Sliced Deli Meat and 50g of Cheese per person)

Raw Sliced Vegetable Tray and Dip \$5.00 Per Person

**Raw Sliced Vegetables with Hummus and Roasted Red Pepper Dip
\$5.50 Per Person**

Italian Antipasto Platter \$10.00 Per Person

Mixed Olives, Artichokes, Giardiniera, Grilled Zucchini and Eggplant,
Pickles, Pepperoncini, Bocconicini and Roma Tomatoes

Artisinal Cheese Board \$12.50 Per Person

Five carefully selected cheeses served in whole and in bites (80g per
person)

Italian Bread Basket \$4.00 Per Person

Armenian Flatbread, Breadsticks, and Portuguese Buns served with
Olive Oil and Balsamic Vinegar
(Gluten Free Breads available upon request)

Antipasto Buffet \$24.00 Per Person

Stuffed Squid on a Tomato Butter Sauce, Grilled Vegetables, Tomato
and Bocconcini, Prosciutto and Melon, Sundried Tomatoes, Olives,
Cippollini Onion in Balsamic Dressing, Pizza, Corona Bean Salad, Sweet
Peppers stuffed with Saffron Ricotta
Chef's Choice Cheese Board
Assorted Italian Bread Basket

**Please note that for passed hors d'oeuvres service a \$25.00/hour for a minimum of 3 hours Staff
Service Charge will apply**

If there is something missing from our menu please feel free to let us know.
We will work with you to make your event a success.