

Antipasti

ARANCINI

Bite-sized Risotto Balls filled with Mozzarella and Parsley,
then deep fried and dusted with Romano Cheese

BRUSCHETTA CON FUNGHI

Garlic Toast topped with Fontina Cheese and Mushrooms

BRUSCHETTA CON PESTO

Garlic Toast topped with Pesto, Diced Tomatoes,
and Ricotta Salata Cheese

BRUSCHETTA

Garlic toast topped with Ricotta Cheese, spread peppered Salami
Radicchio, and Romaine garnished with Pepperoncini Peppers

FRENCH BREAD BAGUETTES

Slices with imported Brie Cheese wedges topped with Fresh Fig Preserves

VEGETABLE DUMPLINGS

With assorted Sauces

PHYLLIS TART SHELL

Filled with Piatto Chicken Salad
Liver Paste topped with Black Peppercorn Guacamole

ANTIPASTO SKEWERS

With Sun-dried Tomato, Kalamata Olives
Mozzarella Miniature Cheese Balls, Artichoke Hearts, and Sun-dried Tomatoes

SUGAR PEAS

Sugar Peas wrapped in Prosciutto

ENDIVE WITH ROQUEFORT

Leaves of Belgian endive filled with a Creamy Roquefort Mousse
And topped with a strip of Red Bell Peppers

ROBA MUSHROOM

Mushrooms stuffed with Spinach, Pine Nuts, Parsley, Parmesan Cheese,
and Breadcrumbs, then baked to perfection

THE "EDIBLE MASTERPIECE"

Fresh Vegetable Basket served with Basil and Herb Dip

GRILLED VEGETABLES

Beautiful Hand-Cut, Vegetables grilled to perfection
Including Eggplant, Carrots, Mushrooms, Red Bell Peppers, and Zucchini

TOMATOES CAPRESE

Sliced Roma Tomatoes, Fresh Milk, Mozzarella and Fresh Basil,
drizzled with Extra Virgin Olive Oil and Cracked Black Pepper

SUN-DRIED TOMATO TARTLETS

Sun-Dried Tomato Pesto with Goat Cheese baked in miniature Tart Shells

SALMON TARTLET

Miniature Tarts filled with Smoked Scottish Salmon, Sour Cream,
and Purple Onion, topped with Caper Berries

ANTIPASTI "GROSSO"

Large Wedges of Romano Peccorino, Basil Mozzarella and Brie, Swiss Chesses
with sliced Proscuitto, Black Peppered Salami,
and an assortment Grilled Vegetables
including Roasted Peppers, Mushrooms, Zucchini,
With Tomatoes Caprese

Served with an assortment of Olives including Cracked Green Sicilian and
Kalamata,
and an assortment of Italian Breads and Artichoke Spread

PEPPERS PEPPADEW

Sweet and Tangy stuffed with Goat Cheese

MELANZANE

Sautéed Eggplant rolled with Cheese,
topped with Pomodoro Sauce, Grated Romano and Fresh Basil

PIATTO DI FORMAGGIO

Romano Peccorino, Fontina, Mozzarella and Stilton Cheeses
served with Bread Sticks, assorted Crackers, Grapes and Apples

BAKED BRIE CHEESE

Baked Brie Cheese in Brioche Dough
with beautiful Fresh Fruits, Assorted Crackers and Breads

- 1 kilo serves 25

- 3 kilos serve 75

GRILLED PORK LOIN

Marinated Pork Loin tender baked and sliced on Mini Buns
served with Homemade Horseradish Sauce

MASCARPONE TORTA

Layered Mascarpone Cheese with Sun-Dried Tomato Pesto
and Basil Pesto with Pinenuts
(serves 40 guests)

WHIPPED POTATO BAR

Roasted Garlic Whipped Potatoes served in Martini Glasses
With a selection of toppings including Crisp Bacon, Fresh Chives,
Grated Cheddar and Sour Cream

QUESADILLAS

Shrimp or Chicken sautéed with fresh Cilantro Cheeses on Flour Tortillas

SESAME CHICKEN

Chicken Strips seasoned with Breadcrumbs and Sesame Seeds,
Served with Orange Ginger Sauce or Tomatillo Sauce

MILANESE STRIPS

Chicken Strips seasoned with Breadcrumbs and Cheese,
Sautéed and topped with Diced Tomatoes and Fresh Basil
with Extra Virgin Olive Oil

PARMESAN CHICKEN

Moist Breast of Chicken dusted with seasoned Breadcrumbs
served with Orange Ginger Sauce, Pomodoro, or Tomatillo on the side

PETTO DE POLLO

Grilled Chicken Strips topped with Diced Tomatoes and Basil

CHICKEN SKEWER

Marinated Chicken with Lemon Juice, Mint, Cilantro and Sugar Peas

SAUSAGE AND PEPPERS

Homemade Italian Sausage in Pepperonata Sauce
Served over Grilled Polenta

WHOLE BEEF TENDERLOIN

Prime Beef Tenderloin roasted to a perfect Medium Rare
Served with Cocktail Rolls and Horseradish Cream Sauce on the side

BAKE BEEF TENDERLOIN & SKEWERS

With Roasted Red Bell Peppers and Mushroom Caps

PRIME TENDERLOIN

Prime Tenderloin roasted to a perfect Medium Rare, sliced and placed on Mini
Rolls, served with Homemade Horseradish Sauce

HOMEMADE MEATBALLS

Miniature Meatballs with Pomodoro or Marsala Sauce

JUMBO GULF SHRIMP

Boiled in Lemon Juice and Spices, served from an ice bed,
Accompanied by Cocktail and Remoulade Sauces with Lemon Wedges

CRAB CAKES

Sautéed Jumbo Lump Crab Meat with fresh Herb Seasoning, baked to
perfection,
Served with Tri Bell Pepper Sauce
(Miniature or regular size available)

SHRIMP SKEWER

Marinated Shrimp and fresh Jalapeno in Lemon Juice with fresh Cilantro

SEAFOOD MARTINIS

Gulf Shrimp and Lemon Crabmeat in a South of the Border Presentation
With Tomato, Cilantro, Jalapeno, Onion, Lime Juice and Spices,
Served in a Martini Glass

TUNA CARPACCIO

Thin sliced tuna marinated and grilled.
Served on Pita Crispi with Wasabi Mustard Sauce

APPLEWOOD SALMON

Whole Applewood Smoked Salmon with condiments
Serves up to 60 guests

DISCO DELLA CARNE

Proscuitto, Peppered Genoa Salami, and sliced Mozzarella
Served with Cocktail Rolls and assorted Spreads

FINGER TEA SANDWICHES

Cucumber and Herbed Cream Cheese with Watercress,
Pimento Cheese or Chicken Milanese
On Homemade White Bread

PIATTO CAMPONATA

A Sicilian dish with Eggplant, Celery, Onions, Olives, and Pine Nuts
In a Sweet and Sour Sauce

SALSAS, RELISH AND SPREADS

Pico de Gallo
Mango, Avocado and Cilantro
Tomatillo
Artichoke Spread
Feta Cheese and Olive Dip

Breakfast

FRITTATA

An Italian Omelet with Spinach, Bacon, or Ham and Mozzarella Cheese
Served with Homemade Italian Sausage on the side
Serves 12

SFINCI

Deed Fried Italian Doughnuts
Served with Cinnamon Sugar or Powdered Sugar

FRENCH TOAST

Served with Fresh Fruit, Powdered Sugar and Fresh Maple Syrup

BREAKFAST TACOS

Ham, Egg and Cheese
Bacon, Egg and Cheese
Egg and Potato

BREAKFAST BISCUITS

Ham, Egg and Cheese
Sausage, Egg and Cheese
Egg and Cheese

GRITS

Creamy Grits mixed with Cheese

FRUIT TRAY

Assorted pick of Seasonal Fresh Fruit

BREAD AND DANISH TRAY

Assorted Danishes, Bagels, Breakfast Breads and Cream Cheese

ASSORTED FRESH JUICES

COFFEE

Desserts

Served as individual pick-up desserts

Lemon Bars

Sand Tarts

Brownies

Italian Cannoli

Biscotti Dipped in Chocolate

Mini Cream Puffs with Homemade Vanilla Custard

Lemon Curd Filled Tarts

Chocolate Mousse Filled Tarts

Chocolate Dipped Strawberries

Pecan Tarts (Seasonal)

Pumpkin Tarts (Seasonal)

Whole Dessert Cakes

Chocolate Cake Layered with Chocolate Mousse
topped with Rich Chocolate Icing

Lemon Twist Cheesecake
served with Raspberry Puree

Butter Cake
with Fresh Cream and Fresh Strawberries

Italian Cream Cake