

Ultimate Cocktail Menu

Ideal for a 2 or 3 hour event, guests are not seated but mingling and socializing. Chef's selected items can be enjoyed while strolling so there's no need for lots of tables, large plates or knives. We do, however, recommend seating for at least 20% of your guests.

Events longer than 3 hours naturally require more food and seating to ensure comfort for all guests. Your Event Specialist can provide full menu options from our Dinner Stationed items to customize the perfect experience for your occasion.

\$55 per person

PASSED HORS D'OEUVRES *Select Six*

GF Carne Asada, Grilled Skirt Steak, Pepperonata

Crispy Mac and Cheese, Fontina Val d'Aosta, White Truffle Oil

DF Spicy Chicken Lettuce Wrap, Hoisin Ginger Sauce

GF Prosciutto Pear Wrap, Watercress, Great Hill Blue Cheese

GF Jerk Chicken Salad, Plantain Chip, Avocado Cream

GF Caprese Bite, Burrata Mozzarella, Smoked Tomato, Basil Oil

GF-DF Tuscan Chicken Kabob, Fennel Pollen Rub, Lemon-Rosemary Aioli

***Spicy Salmon Tartar**, Wonton Cracker, Wasabi Cream

Crab-Corn Fritter, Maple-Chipotle Remoulade

DF Chinese Vegetable Spring Rolls, Sweet Chili Sauce

GF-DF Chilled Jumbo Shrimp, Cocktail Sauce, Lemon

DF Crispy Chicken Milanese, Tomato Basil Sauce

Rueben Bites, Corned Beef, Swiss, Sauerkraut, House Russian Dip

Zucchini Basil Fritter, Parmesan, Smoked Tomato Aioli

COCKTAIL DISPLAY

All display pricing is based on a 1 hour reception. Each additional ½ hour add 5. To ensure ample quantities; displays must be ordered for the full Number of guests.

Pizzetta Select Three

Greek, Tomato, Spinach, Feta, Red Onion, Black Olives, Oregano

Zucchini, Tomato Conserve, Sweet Onion, Fresh Ricotta, Summer Savory

Buffalo Chicken, Pulled Buffalo Chicken, Blue Cheese, Mozzarella, Chive

Margherita, San Marzano Tomatoes, Fresh Mozzarella, Basil

Exotic Mushroom, Creamed Leeks, Robiola, Black Truffle, Thyme

Braised Shortrib, Caramelized Onion, Escarole, Aged Cheddar, Bordelaise

Crispy Eggplant, Buffalo Mozzarella, Smoked Tomato, Oregano

BBQ Chicken, Pepper Jack Cheese, Grilled Red Onion, Cilantro

Mediterranean Spiced Lamb, Rosemary Tomato, Goat Cheese, Black Olive

Grilled Radicchio, Bacon, Fontina, Tomato Confit, Vincotto

Spicy Sopressata, Caramelized Fennel, Green Onion, Mozzarella

Sweet Italian Sausage, Broccoli Rabe, Basil Roasted Tomato, Fresh Ricotta

Four Onion, Local Goat Cheese, Parmesan, Thyme, Aleppo Chili

Blanco, Buffalo Mozzarella, Parmesan, Robiola, Castelvetrano Olive

Potato, Whipped Yukon Potato, Hickory Smoked Bacon, Scallion

SWEET ENDINGS Select Two

S'mores Tartlet, Ganache, Marshmallow

GF Cheesecake Pop, Strawberry Champagne

Ice Cream Sandwich, Chocolate Chip Cookie, Vanilla Ice Cream

Two Bite Whoopie Pie, Traditional Cream Filled

GF French Almond Macaron, Mango

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies.

**These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.*

