

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
- 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 Tuscan Chicken Kabob**, Fennel Pollen Rub, Lemon-Rosemary Aioli
- Spicy Salmon Tartar**, Wonton Cracker, Wasabi Cream
- Crab-Corn Fritter**, Maple-Chipotle Remoulade
- Chinese Vegetable Spring Rolls**, Sweet Chili Sauce
- GF Chilled Jumbo Shrimp**, Cocktail Sauce, Lemon
- 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
- Margherita**, San Marzano Tomatoes, Fresh Mozzarella, Basil
- Exotic Mushroom**, Creamed Leeks, Robiola, Black Truffle, Thyme
- Crispy Eggplant**, Buffalo Mozzarella, Smoked Tomato, Oregano
- Braised Shortrib**, Caramelized Onion, Escarole, Aged Cheddar, Bordelaise
- 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
- Sweet Italian Sausage**, Broccoli Rabe, Basil Roasted Tomato, Fresh Ricotta
- Four Onion**, Local Goat Cheese, Parmesan, Thyme, Aleppo Chili
- Blanco**, Buffalo Mozzarella, Parmesan, Robiola, Castelvetro Olive
- Potato**, Whipped Yukon Potato, Hickory Smoked Bacon, Scallion
- Classic Pepperoni**, Shredded Mozzarella, Tomato

SWEET ENDINGS – Select Two

- S'mores Tartlet**, Ganache, Marshmallow
- Cheesecake Pop**, Assorted Flavors
- Ice Cream Sandwich**, Chocolate Chip Cookie, Vanilla Ice Cream
- Two Bite Whoopie Pie**, Traditional Cream Filled
- GF French Almond Macaron**, Assorted Flavors

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, 2017.*

