



CATERING MENU

APPETIZERS

Charcuterie Board \$165

(Serves 18-22)

Italian cured meats and specialty cheeses accompanied by dried fruits, fresh berries, nuts, marinated olives, jams and assortment of specialty breads and crackers

Add Brandied Liver Pate \$85

Tomato Bruschetta \$35

(Serves 8-12)

Fresh tomatoes tossed in a light vinaigrette with fresh basil, parmesan cheese on Tuscan bread

Mushroom Bruschetta \$40

(Serves 8-12)

Sautéed mushrooms, grape tomatoes and parmesan served on toasted, cheesy Tuscan bread and balsamic glaze drizzle

Spicy Shrimp \$40

(by the dozen)

Gulf shrimp sautéed in bacon and a sassy butter sauce with a hint of truffle-laced honey

Tuna Tartare \$45

(Serves 8-12)

Ahi Tuna, mango, avocado with light teriyaki glaze; served with artisanal crackers

Shrimp Cocktail \$35

(by the dozen)

Large gulf shrimp served with homemade cocktail sauce and lemon wedges

Pancetta-Wrapped Grilled Asparagus \$ market

(by the dozen)

Topped with freshly shaved parmesan and balsamic glaze

Tomato Caprese Skewers \$48

(by the dozen)

Tomatoes, fresh mozzarella, basil with balsamic drizzle

Seasonal Grilled Vegetable Skewers \$ market

(by the dozen)

Add 2 Shrimp \$4 Add 2 Tenderloin \$13 Add 2 Scallops \$6 Add 2 Chicken \$3

Fresh Fruit Skewers \$48

(by the dozen)

Seasonal fresh fruit threaded on skewers served with a honey-kissed yogurt glaze

ENTREES

Priced per guest | Please select up to 2

POULTRY

Chicken Piccata \$20

Chicken pan-seared with crispy capers and lemon butter sauce

Chicken Marsala \$20

Chicken pan-seared with traditional marsala mushroom sauce

SEAFOOD

Mahi \$32

Chili-lime Mahi with tomatoes, bell peppers and spinach topped with grilled pineapple and sesame glaze

Grilled Salmon \$25

Topped with basil pesto, lemon-caper butter or wild mushroom relish

BEEF

Short Rib Bolognese Rigatoni \$20

Prime beef short-ribs and mushrooms slow braised in herbed tomato sauce

VEGETARIAN

Basil Pesto Rigatoni \$16

Fresh basil, grape tomatoes, feta cheese and asparagus in a basil pesto cream sauce

Add Shrimp \$8 Add Chicken \$6

ENTREE SIDES

\$4 per guest | Please select up to 2

Herbed Linguini

Mashed Potatoes

Cous Cous

Sauteed Seasonal Vegetables

DINNER SALADS

Priced per guest | Please select 1

House Salad \$6

Fresh spring green mix, tomatoes and cucumber served with house-made Dijon vinaigrette dressing

Caesar \$7

Crisp romaine hearts, croutons, creamy Caesar dressing and fresh parmesan cheese

Caprese \$8

Fresh mozzarella, sliced roma tomatoes, basil, olive oil, parmesan cheese and balsamic glaze

BREAD BASKET

\$1.5 per guest

A variety of rustic Italian breads and dinner rolls served with whipped butter
(Gluten free bread available upon request)

DESSERTS

Priced per guest

Lemon Blueberry Cupcakes \$5

Light lemon cake, blueberry mousse and cream cheese frosting and fresh lemon zest

Tiramisu \$5

Traditional layers of coffee dipped ladyfingers and creamy mascarpone cheese, topped with cocoa

Flourless Chocolate Cake \$5

Smooth and decadent flourless chocolate cake topped with berry compote and fresh berries