



Hors d'oeuvres

(priced per hors d'oeuvre chosen, per guest guaranteed)

Grilled beef tenderloin & chive skewers

Grilled Italian Sausage & Peppers Skewers

Miniature Meatballs

Beef Wellingtons with Horseradish Sauce

Beef Empanadas with Spicy Guacamole

Beef Carpaccio topped with bleu cheese on a Yukon potato crisp

Miniature Crab Cakes with Remoulade Sauce

Crème Cheese Crab & Chive on toasted Baguette

Chive & Pancetta Wrapped Shrimp

Shrimp & Crab Cheese Cake on toasted rounds

Potato Crusted Shrimp with Mango Salsa

Crispy Crab Claws
with Bianco Dipping Sauce



Cold Boiled Shrimp Display

Shrimp Empanadas

Norwegian Smoked Salmon on Toast Points

Sesame Crusted Snapper fingers with a Citrus Bianco Dipping Sauce

Crispy Oysters with Garlic Herb Dipping Sauce

Crispy Lobster Cakes

Seafood Ceviche on House Made Potato Chips

Peppercorn Crusted Ahi Tuna
with Soy Ginger dipping Sauce

Firecracker Quail Stuffed with mild Jalapeno
& Mozzarella Wrapped with Bacon

Spinach & Parmesan Cheese Wontons

Miniature Brie Tarts

Roasted Garlic & Parmesan Croquettes
topped with horseradish basil

Mini Smoked Salmon & Goat Cheese Paninis

Sun Dried Tomato & Goat Cheese Purses



Tomato & Mozzarella Skewers

Parmesan Crusted Asparagus

Prosciutto & Melon Skewers

Miniature Saffron Potato Cakes
topped with Crème Fresh

Chicken Empanadas

Romano Crusted Chicken Skewers

Chicken & Sun Dried Tomato Bruschetta

Assorted Crispy Vegetable Fingers

Duck Wontons with ponzu dipping sauce

Crispy Salmon Cakes

Bruschetta Classico
tomatoes parmesan prosciutto & balsamic

Crispy Ravioli stuffed with ricotta cheese
with a marinara dipping sauce

French Fried Artichoke Stripes

Crab & Avocado
on Rounds



Passed Pizzas
sliced into bite size pieces

Roasted Chicken

Smoked Salmon

Grilled Pepperoni

Margherita

Sausage & Peppers

Prosciutto & Aragula

Seafood & Pesto

Miniature Assorted Desserts
(for standing cocktail or catering receptions only)



MENU ONE

FIRST COURSE

Mista Salad

ENTRÉE SELECTIONS

Pasta Shells

stuffed with shrimp spinach & mozzarella
topped with crispy bread crumbs

Sauteed Chicken Sorrentino

with crispy eggplant mozzarella & house made marinara

DESSERT

House Made Gelato



MENU TWO

FIRST COURSE

Caesar Salad
with parmesan crisp

ENTRÉE SELECTIONS

Parpadelle Bianco
wide ribbon pasta tossed with crispy breaded veal
aragula & a zesty bianco sauce

Rotisserie Chicken
hearth roasted served with
roasted potatoes & green beans

DESSERT

Carrot Cake



MENU THREE

FIRST COURSE

Grotto Salad
mixed lettuce tomatoes celery
& provolone cheese in an Italian vinaigrette

ENTRÉE SELECTIONS

Pollo la Griglia
grilled chicken breast topped chopped tomatoes &
a pesto bianco sauce served with garlic mashed potatoes

Linguine Gamberoni
topped with jumbo shrimp garlic white wine & herbs

Rigatoni con Salsiccia
rigatoni pasta with house-made sausage
sweet peppers & goat cheese

DESSERT

Strawberry Ricotta Cake



MENU FOUR

FIRST COURSE

Autumn Salad

mixed greens tomatoes goat cheese toasted pecans
& a honey balsamic dressing

ENTRÉE SELECTIONS

Veal la Griglia

topped with red peppers mushrooms
& a marsala sauce

Chicken Rollatini

stuffed with spinach pinenuts raisins & mortadella
served with roasted potatoes in a barolo sauce

Luis's Snapper

with cherry tomatoes capers & shrimp
in a chardonnay sauce

DESSERT

Duo

Chocolate Ice Box & Coconut Crème Pie



MENU FIVE

FIRST COURSE

Beef Carpaccio
atop roasted garlic & parmesan croquettes
topped with horseradish basil oil

SECOND COURSE

Insalata di Capra
field greens tossed with sherry vinegar
olive oil & goat cheese

ENTRÉE SELECTIONS

Seared Diver scallops
atop three cheese polenta drizzled with white truffle oil

Brick Chicken
crispy baby hen served with cauliflower mashed
potatoes & field mushrooms

Medallions of Beef
with portabello mushrooms roasted potatoes
& a black pepper shallot sauce

DESSERT

Chocolate Lava Cake
served warm with vanilla bean gelato & a tart cherry sauce



MENU SIX

FIRST COURSE

Shrimp & Crab Cheese Cake
topped with a pesto bianco sauce

SECOND COURSE

Spinach Salad
with pears honey glazed pecans blue cheese
& a blueberry vinaigrette

ENTRÉE SELECTIONS

Eight Ounce Tenderloin of Beef
with crème spinach & a black currant port reduction

Grilled Salmon
with jumbo shrimp & a lemon lobster risotto

Veal Panata
encrusted with Japanese bread crumbs topped with mushrooms
capers & artichokes served with garlic mashed potatoes

DESSERT

Chef Luis's Baked la Griglia
chocolate mezzanotte cake layered with house-made gelato
topped with baked meringue fresh berries & a raspberry sauce



CHEF'S SPECIAL ALL INCLUSIVE MENU

FIRST COURSE

Mista Salad
mixed greens feta cheese tomatoes sliced mushrooms
& an Italian vinaigrette

ENTRÉE SELECTIONS

House Made Vegetable Lasagna
in a salsa verde & balsamic reduction

Roasted Breast of Chicken
served with herbed mashed potatoes
topped with a whole grain mustard sauce

DESSERT

Chocolate Mezzanotte Cake

Soft Drink or Iced Tea
American Coffee Service