



Cold Hors D'oeuvres

Salmon Carpaccio

Thin slices of Norwegian Salmon marinated with lemon and lime juice and Italian spices

Seafood Salad

Combination of scallops, calamari and shrimp marinated and olives, roasted peppers, olive oil and lemon juice

Antipasto

Combination of prosciutto, salami, capicollo and coppa

Sweet peppers

Homemade sweet roasted peppers marinated with olive oil, garlic and pesto

Fruit Tray

A variety of seasoned fruit

Cheese Tray

Assorted imported Italian cheeses

Melon

Melon wrapped with prosciutto

Whole Poached Salmon

Whole salmon marinated with olive oil, garlic and white wine poached to perfection then dressed with trimmings

Buffalina

Sliced tomato with Bermuda onions, mozzarella cheese and roasted peppers

Large Shrimp Cocktail

(Market price)



Cold Hors D'oeuvres (con't)

Tuna Tartare

Abi Tuna served on a crispy wonton with soy dressing in a Pesto cream sauce

Bruschetta

Choice of three toppings all served on Italian Bread

*Diced tomato marinated with olive oil
garlic, parmesan cheese and fresh basil*

*Broccoli rabe sautéed with olive oil,
garlic, fresh basil and parmesan cheese*

*Eggplant, zucchini and squash sauteed
with olive oil, garlic and fresh basil*

Chicken Salad

Chicken salad served in our mini tart shells



Hot Hors D'oeuvres

Portobello

*Portobello mushrooms grilled then topped with fresh tomato, mozzarella and finished with
A shrimp and crabmeat sauce*

Shrimp Scallop Mousse

Season shrimp and scallops served on Italian bread

Mussels

Stuffed mussels with spinach, shrimp and crabmeat

Clam Casino

Clams on a half shell stuffed with bacon, peppers and Italian spices

Mussels Marinara

Mussels in a light marinara sauce

Scallops

Scallops wrapped in bacon

Chicken Satay

Mini Meatballs

Home-made meatballs served in a Marinara Sauce

Petite Crab Cakes

Crab cake with Dijon mustard sauce

Poppers

Poppers stuffed with Jalapeño and cheese

Stuffed Mushrooms

Mushroom caps stuffed with spinach, crabmeat and shrimp

Hot Peppers

Hot peppers pan sautéed with garlic, olive oil and Italian spices



Hot Hors D'oeuvres (con't)

Polenta

Grilled polenta with crabmeat, capers and white wine

Risotto

*Grilled rice with Portobello and shitake mushrooms then topped with
A light brandy and wild mushroom sauce*

Filet

Filet on toast with touch of pesto

Fried Shrimp

Fried Shrimp served with cocktail sauce

Chicken Tostada

Topped with Monterey cheese and pico de gallo

Potato wrapped in Bacon

Stuffed with asparagus in a mustard sauce

Mini Tacos

Topped with cilantro and avocado crema

Lobster Bisque

Served in a mini demitasse cup

Lamb Chops

(market price)

Mozzerella Sticks