

APPETIZER PLATTERS



- Choose any 4 platters for **\$14 per person**
- Choose any 6 platters for **\$18 per person**
- Choose any 8 platters for **\$22 per person**

**All platters refilled during the event. Includes complimentary coffee, iced tea, filtered water and soft drinks. Tax & gratuity additional.*

Antipasto Platter

A sampler of imported meats, marinated olives and peppers, roasted vegetables, mozzarella cheese and select breads and crackers

.....

Four Cheese Bruschetta

Grilled bread with basil pesto and sun dried tomatoes

.....

Grilled Pancetta Wrapped Shrimp

Glazed with porter-molasses bbq sauce

.....

Cheese & Fruit Platter

Breadsticks and water crackers

.....

Panini Sampler

Bite size triangles of your choice of three sandwiches:

Ham & Cheese

Baked ham and gruyere, balsamic, olive oil, grain mustard, hoagie bun

Caprese

Mozzarella cheese & tomato, kalamata tapenade and basil

Roast Beef

Speciale gorgonzola cheese, arugula, tomato, parmesan focaccia

Vegetariana

Frommaggio portobello mushrooms, peppers & eggplant, pesto, smoked mozzarella, ricotta, fontina, onion bun

Italiano

Prosciutto, salami, fire roasted tomatoes, arugula, peperonata, hoagie bun

.....

Hummus, Crudites & Roasted Vegetables

Pita chips and crostini

.....

Shrimp Cocktail

House made cocktail sauce

.....

Smoked Salmon & Cucumber Canapé

Flatbread, mascarpone crème fraîche, snipped chives

.....

Grilled Portobello Mushroom & Brie Involтини

Stuffed with arugula pesto & sun dried tomatoes

.....

Chorizo Sausage Quiche Bites

Roasted red peppers, gorgonzola cheese

.....

Baked Goat Cheese & Pancetta Puffs

Smoked red pepper coulis

.....

Duck Confit Eggroll Bites

Peanut curry & chile-lime dipping sauces

.....

Crispy Fried Chicken Tenders

Balsamic mustard & orange-chile dipping sauces

.....

Dessert Platter

Chocolate truffles, lemon tartlets & mini hazelnut cream puffs

.....

Assorted Cookie Platter

Chef's choice