

BUTLERED HOT HORS D'OVRES

Cheese

- Pear & brie cheese puff, raspberry aioli
- Grilled polenta, goat cheese, wild mushroom confit
- Arancini Sicilian style, rice ball with mozzarella cheese and Parmigiano
- Artichokes and Spinach fondue, puff pastry
- Wild mushrooms goat cheese crostini

Meat

- Philly cheesesteak roll, caramelized onion, sharp provolone
- Herb crusted Filet Mignon, fire roasted peppers and fresh basil remoulade
- Beef Wellington, au jus
- Filet mignon slider, aged cheddar cheese
- Braised short ribs, pastry shell, Barolo sauce
- Chicken skewers, apricot, ginger glaze drizzle
- Crispy chicken, sweet and sour orange sauce
- Pan roasted duck breast, cranberry compote & brie cheese
- Pork tenderloin, with plum sauce
- Mini meatballs, tomatoes basil sauce
- Grilled lamb chop, red wine, black figs reduction

Seafood

- Ahi tuna, seared, lemon aioli
- Mini crab cakes, lemon pepper aioli or tartar sauce
- Stuffed mushrooms, broiled, jumbo crabmeat, lemon sauce
- Crabmeat and Wild mushroom fondue
- Scallops wrapped in bacon, sun dried tomatoes, garlic aioli

BUTLERED COLD HORS D'OVRES

Fruit & Vegetables

- Fresh mozzarella & cherry tomatoes skewers
- Mellon wrapped with Parma Prosciutto and fresh figs, amaretto drizzle
- Fresh Tomatoes bruschetta, shaved Parmigiano Reggiano

Seafood

- Tuna tartar, fresh avocados, red onions, capers & cucumber
- Poached Lobster, Crème fraiche, lemon chives aioli
- Chilled shrimp cocktail, tomato gazpacho martini
- Shrimp Salad, English cucumber, dill, Crème fraiche
- Smoked salmon, cucumber wheel, dill, sour cream, pumpernickel bread
- Scottish salmon roll, cream cheese, chives, caviar
- Salmon ceviche & Avocado

Chicken

- Braised chicken, sweet corn, avocado salsa over crostini

BOARDS

All served with artisanal breads, toasted crostini, flat breads & crackers

Assorted Artisan cheese

Assorted imported & domestic cheeses and fresh fruit

Aged Provolone, Caciotta Romana, Goat cheese, Brie,

Manchego & Gorgonzola Dolce

Mediterranean Antipasto

Parma Prosciutto, Genoa Salame, Soppressata, Pistacchio Mortadella,

Grilled marinated seasonal vegetables

SALADS

Caesar

Crispy romaine, shredded Parmigiano, housemade croutons

Baby Arugula Dolce

Seasonal fruit, candied walnuts, goat cheese, Limoncello dressing

Baby Spinach & Berries

Black berries, strawberries, candied pine nuts, New Zealand blue cheese, crispy carrots, pomegranate-raspberries vinaigrette

Seasonal Mixed Green

Tomatoes, red onions, balsamic honey mustard vinaigrette

Iceberg Wedge

Cherry tomatoes, cucumber, crispy Applewood bacon, creamy blue cheese dressing

Caprese

Sliced ripe tomatoes, fresh mozzarella, baby arugula, fresh basil, aged balsamic vinegar

Orange & Red Beets

Herb roasted beets, orange wheels, candied cranberries, shaved fennel, baby greens, white balsamic-prosecco vinaigrette, shaved Parmigiano

Spring Mix

English cucumber, red onions, olives, basil, marinated roasted peppers, tomatoes, shaved pecorino, Lemon-vinaigrette

Boston Salad

Shaved carrots, golden raisins, sun dried cranberries, toasted almonds, orange vanilla vinaigrette

Burrata

Creamy center fresh mozzarella served with Honey -Amaretto infused fresh figs, Prosciutto di Parma, cherry tomatoes, toasted pine nuts, aged balsamic glaze

Grilled Artichokes

Fresh mozzarella, Prosciutto di Parma, shaved Parmigiano, drizzled Truffle oil

SOUPS**Classics****Italian Wedding**

Chicken broth, mini meatballs, escarole, Parmigiano

Red lentil

Gluten free & vegetarian soup with roasted shallots & roasted tomatoes

Minestrone Toscano

Zucchini, yellow squash, tomatoes, cannellini beans, gluten free

Creamy

Wild mushroom

Crimini, porcini, shitake, oyster, black truffle, Madeira cream

Asparagus & Watercress

Braised shallots, asparagus cream

English peas & Spinach

Gluten free with braised peas & Spanish onions

Roasted tomato Bisque

Fire roasted plum tomatoes, basil, and fennel essence

Roasted corn seafood chowder

Gluten free. Shrimp, scallops, grouper, crabmeat, Applewood smoked bacon

Butternut Squash

Honey vanilla infused roasted squash and ginger carrots

Chilled

Shrimp Tomato Gazpacho

Poached shrimp, fresh ripe tomatoes, cucumber, red onions, bell peppers

Coconut shrimp Mango-Lime

Orange glaze, fresh mint, Greek yogurt

Wild Berries

Mixed berries, pomegranate cream, warm brie cheese

FIRST COURSE

Chilled seafood

Shrimp cocktail

Baby green, classic cocktail sauce

Jumbo Lump crab meat cocktail

Avocado relish, lemon aioli

Smoked Salmon

Red onion, capers, Asparagus, Lemon juice, extra virgin Olive oil

Seafood Salad

Shrimp, calamari, poached scallops, red onions, celery, roasted bell peppers,
Lemon juice, Extra virgin Olive oil, garnished with shaved carrots

Lobster Salad

Cucumber, Apples, Chives, sour cream

Stone Crab Claws (seasonal item)

Sesame sauce, baby greens

FIRST COURSE

Pasta

Lobster Ravioli

Poached lobster, ricotta & spinach filling, cream sauce

Wild Mushrooms ravioli

Ricotta filling, Portobello & oyster mushrooms, caramelized shallots, light cream sauce

Cheese Ravioli

Choose one: Blush aurora sauce , Quattro Formaggi (4 cheeses) sauce

Gnocchi

Potato & ricotta cheese dumpling.

Choose one: Gorgonzola cream sauce, Pomodoro, Pesto Sauce, Vodka sauce

Tortellini

Choose one: Pomodoro, Blush aurora sauce, Alfredo sauce

Penne

Choose one: Vodka sauce, Alfredo sauce, Tomato basil sauce, Pesto sauce

Tagliatelle Bolognese

Braised beef, tomato sauce, Parmigiano cheese

Short Ribs Pappardelle

Slow roasted beef short ribs, demi glaze and tomato concasse

Fettuccine

Broccoli rabe, roasted garlic, fire roasted tomatoes, extra virgin olive oil, pecorino

Capellini (Angel Hair)

Crabmeat, sautéed spinach, roasted garlic, Pomodoro sauce

Cavatelli

Basil pesto, toasted pine nuts, pecorino romano

Risotti

Risotto Forestiera

Wild mushrooms, chives, roasted shallots, natural juices, Parmigiano cheese

Risotto Frutti Di Mare

Shrimp, scallops, crab meat, baby onions, natural juices

Seafood Paella

Shrimp, Scallops, calamari, smoked Spanish chorizo, saffron rice, natural juices

PLATED ENTRÉE SELECTIONS

Center cut Filet Mignon Certified Angus Beef , 8oz or 10oz

- Pan seared, Barolo Sauce
- Wrapped in Applewood smoked bacon, Cabernet Sauvignon Sauce
- Stuffed with Jumbo lump crab meat imperial, Bordelaise sauce
- Fresh herbs marinated medallions, Merlot, Porcini infused demi glaze
- Topped with spinach, marinated steak tomatoes, melted mozzarella, rosemary demi glaze
- New Zealand Blue cheese crust, brandy cream sauce
- Au poivre, peppercorn demi glaze
- Surf & Turf with Broiled Lobster tail, melted butter & Bordelaise sauce
- Surf & Turf with Jumbo lump crab cake, Tartar sauce & Barolo sauce

Prime Rib Certified Angus Beef

Herb-garlic infused, slowly roasted, au jus

Short Ribs

Slowly roasted, Boneless, roasted vegetables Tomatoes, natural juices

New York Strip Certified Angus Beef

Center cut, grilled, served with bordelaise sauce

Veal Medallions, Philadelphia finest "Buono Beef" Purveyor

Sorrentina: Prosciutto di Parma, roasted eggplant, melted mozzarella cheese, veal glaze

Piccata: White wine, lemon capers sauce

Mare & Monti: Jumbo lump crab meat, shaved asparagus, roasted garlic cream sauce

Marsala: Mushrooms, caramelized shallots, Marsala wine demi glaze

Barolo: Oyster mushrooms, porcini, sun dried tomatoes, artichokes, shallots, peas, rosemary Barolo demi glaze

Milk-fed Veal chop

Fresh herbs marinade, wild mushrooms, demi glaze, 12 oz. or 16 oz.

Colorado Lamb

Rack of Lamb, pan roasted, herbs-Dijon crust, rosemary lamb jus

“Lolli Pops” Lamb chops, Pinot Noir demi glaze

Organic, hormone free all natural chicken breast

Romano: Grilled artichokes, Portobello mushrooms, tomato demi glaze

Sorrentina: Prosciutto di Parma, roasted eggplant, melted mozzarella cheese, veal glaze

Forestiera: Wild mushrooms, fresh herbs, shallots, Pinot Noir demi glaze

Piccata: White wine, lemon capers sauce

Mare & Monti: Jumbo lump crab meat, shaved asparagus, roasted garlic cream sauce

Marsala: Mushrooms, caramelized shallots, Marsala wine demi glaze

Fiorentina: Spinach, tomatoes gratin, fresh mozzarella, white wine, tomato demi glaze

Barolo: Oyster mushrooms, porcini, sun dried tomatoes, artichokes, shallots, peas, rosemary Barolo demi glaze

Airline Breast

Pan roasted, brown butter, Rosemary-lemon au jus

SEAFOOD

Jumbo lump crab cakes

Two pan seared house made crab cakes, garlic aioli & tartar sauce

Chilean Sea-bass

Pan seared, tomato compote, citrus-chives buerre Blanc

Stuffed Salmon

Stuffed with crab imperial, chardonnay-lemon butter

Pan Roasted Salmon

Citrus buerre Blanc

Salmon Florentine

Roasted garlic infused baby spinach, fire roasted peppers, lemon butter, Parmigiano

Florida Grouper

Roasted artichokes, oven dried tomatoes

Halibut

Seasoned with fresh herbs, Lobster-tomato broth

Jersey Flounder

Stuffed with baby spinach, jumbo lump crab meat, lemon sauce

Atlantic swordfish

Braised shallots, capers, Dijon sauce

Tilapia

Broiled, herbs-Parmigiano crust, crab meat, chives, Sauvignon Blanc cream sauce

Lobster Tail: Size: 4/5oz, 7/8oz and 10/12 oz.

Broiled served with melted butter

Stuffed with Jumbo lump crab imperial, melted butter, chives

Twin Tail, broiled, melted butter, lemon essence

Surf & Turf (8oz or 10zo Filet)

Sauces for your meat selections:

Barolo red wine

Wild mushrooms, Barolo sauce

Rosemary-Porcini mushrooms demi glaze

Caramelized shallots-thyme demi glaze

Fire roasted tomatoes demi glaze

Green peppercorn demi glaze (with or without cream reduction)

Bordelaise sauce (Red wine, butter, shallots, demi glaze)

Sauces for your fish selections:

Bruschetta: Ripe vine tomatoes, basil, aged balsamic

Shrimp: roasted shallots, peas, tomato concasse

Piccata: Lemon, white wine, capers sauce

Livornese: oven roasted cherry tomatoes, black olives, capers, fresh herbs, extra virgin olive oil

Sauvignon Blanc: Dijon, spring chives cream sauce

Fire roasted tomatoes, olives, capers, onions, basil, white wine, natural juices

Jumbo lump crab meat, chives, buerre Blanc

Pistachios or Almond crust pomegranate-balsamic reduction

Orange Tarragon: White vermouth-orange tarragon cream