

HORS D'OEUVRES PASSED OR PLATED

DOMESTIC CHEESE AND FRESH FRUIT DISPLAY

A variety of cheeses served with fresh fruits in season and an assortment of gourmet crackers.
~Optional for an extra charge imported cheeses~ **\$5 per person (minimum of 25 people)**

CRUDITÉS OF FRESH VEGETABLES

Fresh Vegetables in season served in mini mason jars with assorted dips **\$3 per person (minimum of 25 people)**

SHRIMP COCKTAIL DISPLAY

Plump and tender shrimp arranged in a tempting display **\$100 for 50 pieces**

UTICA GREENS

Fresh greens sautéed with garlic, onions, hot peppers and prosciutto. Topped with pecorino Romano and breadcrumbs **\$85 (serves 25 - 30 people)**

FRIED CALAMARI

Tender Calamari lightly floured and fried golden brown **\$85 (serves 25 - 30 people)**

FRIED MEATBALLS

Homemade meatballs fried in extra virgin olive oil and served with marinara, topped with pecorino Romano cheese **\$85 for 30 pieces**

ARANCINI

Italian rice ball made with white wine risotto and a gooey mozzarella center served with a spicy marinara dipping sauce **\$125 for 50 pieces**

TOMATO MOZZARELLA SKEWERS

Fresh tomato and mozzarella drizzled with basil vinaigrette **\$85 for 50 pieces**

CRISPY JUMBO SHRIMP

In a spicy coconut walnut glaze or spicy bang bang sauce **\$125 per 50 pieces**

TENDERLOIN OF BEEF CANAPÉS

Served on a garlic rubbed crustini with a horseradish Dijon aioli with red peppers and chives **\$85 per 50 pieces**

BACON WRAPPED SEA SCALLOPS

Succulent scallops wrapped in apple wood bacon **\$125 per 50 pieces**

BACON WRAPPED SHRIMP

Shrimp wrapped in apple wood bacon **\$125 per 50 pieces**

MINI CRAB CAKES

Signature crab cakes accompanied by creamy horseradish aioli **\$125 per 50 pieces**

AUSTRALIAN RACK OF LAMB LOLLIPOPS

Complimented with a balsamic glaze reduction **\$125 per 50 pieces**

AHI TUNA NACHOS

Sushi grade fresh bigeye tuna raw seasoned with sesame oil over wonton chips finished with a wasabi aioli **\$125 per 50 pieces**

BRUSCHETTA TRIO

Goat cheese pesto with seasonal blistered tomatoes Olive and artichoke tapenade and Fresh buffalo mozzarella and shaved prosciutto **\$110 per 60 pieces (20 EACH)**

MACARONI AND CHEESE

Smoked gouda macaroni and cheese served in a mini mason jar topped with toasted herb bread crumbs **\$100 per 30 pieces**

ARTICHOKE CRUSTINI

Roasted and grilled artichokes mixed with a seasoned cream cheese filling served on a garlic rubbed crustini **\$85 per 50 pieces**

RISOTTO SPOONS DUO

Seafood shrimp risotto and creamy parmesan pesto **\$125 per 60 pieces (30 EACH)**

