
TRIO

PASSED HORS D'OEUVRE

Select Four - \$14 per person
Each Additional Hors d'oeuvre - \$2 per person

BEEF SATAY

citrus soy dipping sauce

MINI TRIO MEATBALLS

marinara, whipped ricotta

CHICKEN PESTO SKEWER

chicken, pesto, prosciutto

CURRY CHICKEN SALAD

on endive

SPICY SHRIMP SKEWER

chorizo, garlic oil

LOBSTER SALAD

on housemade crostini

MINI CRAB CAKES

spicy remoulade sauce

TUNA POKE

tuna, cilantro, scallion, soy on cucumber

BACON WRAPPED SCALLOPS

MEDITERRANEAN BITES

garlic white bean hummus, cucumber, tomato, red onion, olives, feta cheese on grilled flat bread

TOMATO + MOZZARELLA BITE

tomato, fresh mozzarella, endive

BRUSCHETTA

tomato and balsamic glaze

TRIO

RECEPTION DISPLAYS

IMPORTED + DOMESTIC CHEESE BOARD

imported + domestic cheeses, assorted crackers, crostini,
grilled artisan bread, assorted seasonal fruit

\$7 per person

ANTIPASTO STATION

imported + domestic cheeses, charcuterie, mixed olives, artichokes,
mushrooms, roasted red peppers, tomatoes, roasted seasonal vegetables,
Italian cured meats, artisan breads, seasonal salads + dips

\$14 per person

FRIED CALAMARI

fried Galilee calamari, garlic herb butter, hot peppers, marinara sauce

\$5 per person

RAW BAR

littlenecks, oysters, and shrimp

\$18 per person

ASSORTED GRILLED PIZZA STATION

FIG + PROSCIUTTO

prosciutto, fig jam, goat cheese, mozzarella, arugula, garlic oil, truffle oil

MARGUERITE

marinara, basil, mozzarella cheese

BBQ CHICKEN

grilled red onion, bbq sauce, cheddar + mozzarella, chive

BADA BING

pepperoni, sausage, hot peppers, red onion, basil, tomato sauce, mozzarella

\$14 per person
