

**PARTY  
MENU**



**BON  
APPETIT**

**—GRAZING MENU—**



**—1 GRAZING TABLES—**  
LIGHT APPETIZERS



**—2 GRAZING TABLES—**  
HEAVY APPETIZERS



**—3 GRAZING TABLES—**  
ALMOST DINNER



**—4 GRAZING TABLES—**  
GENEROUS DINNER

**PARTY  
MENU**



**BON  
APPETIT**

**— COCKTAIL PARTY HORS D'OEUVRES —**

**SHRIMP COCKTAIL**  
WITH HOUSE-MADE  
COCKTAIL SAUCE

**CRAB CAKES**  
FINISHED WITH A CREAMY  
REMOULADE SAUCE

**GRILLED BRIE**  
WITH A RED RASPBERRY  
PRESERVE.

**ARTICHOKES FRENCH**

**MOZZARELLA STUFFED MEATBALLS**  
WITH TOMATO BASIL SAUCE

**CAPRESE SKEWERS**  
MOZZARELLA AND GRAPE TOMATOES WITH  
FRESH BASIL AND BALSAMIC DRIZZLE

**BACON WRAPPED SCALLOPS**

**STUFFED MUSHROOMS**  
FILLED WITH A VEGETARIAN OR  
MEAT STUFFING

**PHYLLO WRAPPED ASPARAGUS**  
WITH BALSAMIC DRIZZLE

**MINI QUICHES**

**ASSORTED GOURMET PIZZAS**  
LARGE THIN CRUSTED –  
CUT INTO SMALL SQUARES

**— PLATTERS —**

**ANTIPASTO**  
ITALIAN MEATS, CHEESES, AND  
OLIVES SERVED WITH BAGUETTES

**FRUIT**  
ASSORTMENT  
OF SEASONAL FRUITS

**CHEESE**  
IMPORTED AND DOMESTIC  
CHEESES & ARTISAN TOASTS  
AND CRACKERS

**CRUDITÉ**  
SEASONAL VEGETABLES &  
HOUSE-MADE DIPPING SAUCES

**— DESSERT —**

**INDIVIDUAL SLICE OF HOUSE CAKE**  
CHOICE OF CHEESECAKE, CHOCOLATE  
TORTE, OR SEASONAL SELECTION

**CHOCOLATE DIPPED STRAWBERRIES**  
HOUSE-MADE

**ITALIAN PASTRY PLATTER**  
MINI ÉCLAIRS, MINI CANNOLI, CREAM  
PUFFS, TRADITIONAL ITALIAN COOKIES

**FRESH FRUIT SKEWERS**  
ASSORTMENT OF FRESH  
SEASONAL FRUIT

**PETIT FOURS**  
ASSORTMENT OF PETITE PASTRY BITES

**FRESH FRUIT SALAD**  
SEASONAL MELONS & BERRIES. SERVED  
WITH A GREEK HONEY-YOGURT DRESSING.  
SMALL SERVES 15  
MEDIUM SERVES 25  
LARGE SERVES 40

**— BAR OPTIONS —**

**CASH BAR** GUESTS PAY FOR THEIR OWN DRINKS  
**TAB CONSUMPTION** DRINKS ARE ADDED TO YOUR FINAL BILL AS ORDERED.