

## *Poggio Private Dining*

### *Hors d'oeuvres*

*(All selections sold by the piece with a 20 piece minimum per selection)*

*Toasted Walnut Bread with Gorgonzola and Dried Pears*

*Twice-Baked New Potatoes with Mascarpone and Thyme*

*Savory Chickpea and Olive Crostini*

*Chicken Liver Crostini*

*Oak-Roasted Eggplant with Garlic and Crispy Basil*

*Roasted Pepper, Speck and Montasio Panini*

*\$3.50 per piece*

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*Prosciutto Wrapped Lettuces with Walnuts and Aceto Balsamico*

*White Bean and Roasted Garlic Crostini with Crispy Prosciutto*

*Smoked Salmon on Potato Cakes with Chive Cream*

*Roasted Chicken, Apple and Almond Salad in Endive Spears*

*Smoked Trout and Preserved Lemon Mousse on Cucumber with Chives*

*Pancetta Wrapped Shrimp with Spicy Tomato Sauce*

*Miniature Crab Cakes with a Spicy Pepper Sauce*

*Meatballs with Tomato Leek Sauce*

*Warm Wild Mushroom Tartlets with Ricotta Salata*

*\$4.50 per piece*

## ***Poggio Private Dining***

### ***Reception Platters***

*Small platter serves 20-30 people*

*Large platter serves 40-50 people*

### ***Antipasti***

*An Assortment of Prosciutto, Salami, Speck, Bocconcini, Roasted Peppers,*

*Marinated Artichokes, Pickled Vegetables and Olives*

*Sm. \$150.00 - Lg. \$225.00*

### ***Winter Fresh & Dried Fruits***

*The Best Seasonal Fresh Fruits and Assorted Dried Fruits*

*Sm. \$125.00 - Lg. \$175.00*

### ***Cheeses of Italy***

*Scamorza, Montasio, Gorgonzola, Provolone and Pecorino*

*Served with Assorted Breads and Cracker Bread*

*Sm. \$200.00 - Lg. \$275.00*

### ***Seasonal Vegetable Crudite***

*An Assortment of Chilled Vegetables with Roasted Garlic Herb Mascarpone*

*Sm. \$125.00 - Lg. \$175.00*

### ***Grilled Vegetable Display***

*An Assortment of Grilled Vegetables may include Assorted Peppers, Onions, Fennel,*

*Zucchini and Eggplant with Balsamic Vinaigrette*

*Sm. \$125.00 - Lg. \$200.00*

### ***Prosciutto Platter***

*Thinly Sliced Prosciutto di Parma*

*Served with Grissini and Chicory Lettuces Dressed in Balsamic Vinaigrette*

*Sm. \$250.00 - Lg. \$425.00*

### ***Chilled Pacific Seafood Platter***

*A Variety of Prawns, Dungeness Crab, Oysters, Clams, Smoked Salmon and Marinated Mussels*

*Served on Shaved Ice with Cocktail Sauce, Mignonette, Saffron Cream and Fresh Lemons*

*Sm. \$375.00 - Lg. \$575.00*