



## 2018 Reception Menus

### Cold Canapes

*Served Butler Style*

*Minimum order of 20 Pieces*

Ahi Tuna Tartare in a Spoon  
or on Crostini  
\$6.50 Per Piece

Prosciutto Wrapped Lettuces  
with Walnuts, Balsamico  
\$6.50 Per Piece

Smoked Salmon on Potato Cakes  
with Chive Cream  
\$6.00 Per Piece

Toasted Walnut Bread  
with Gorgonzola and Fruit  
\$5.00 Per Piece

Roasted Chicken, Apple, Almond Salad  
in Endive Spears  
\$5.50 Per Piece

Mozzarella, Cherry Tomato,  
Fresh Basil on Skewers or Crostini  
\$5.00 Per Piece

Chicken Liver Mousse Crostini  
with Pistachio & Huckleberries  
\$5.00 Per Piece

### Hot Canapes

*Served Butler Style*

*Minimum order of 20 Pieces*

Wood Grilled Prawn  
on Skewer Wrapped in Pancetta  
\$6.50 Per Piece

Miniature Crab Cakes  
with a Spicy Pepper Sauce  
\$6.00 Per Piece

Wood-Fired Veal and Pork Meatballs  
with Tomato Sauce  
\$6.00 Per Piece

Grilled Pork Belly  
with Grilled Fruit on Skewers  
\$6.50 Per Piece

Mini Baked Potatoes,  
Mascarpone, Bacon, Chives  
\$5.50 Per Piece

White Bean & Roasted Garlic Crostini  
\$4.50 Per Piece

Warm Wild Mushroom Crostini  
\$5.00 Per Piece



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



### **Reception Platters**

Small platter serves 20 people

Large platter serves 40 people

### **Salumi Platter**

Chef's Housecured Meats and Prosciutto di Parma,  
Pickled Vegetables and Marinated Olives  
with Homemade Grissini and Schiacciata

Sm. \$275.00 - Lg. \$425.00

### **Fresh Fruit Platter**

The Best Seasonal Fresh Fruits

Sm. \$150.00 - Lg. \$ 175.00

### **Cheeses of Italy**

Scamorza, Montassio, Gorgonzola, Provolone and Pecorino  
Served with Rosemary Schiacciata

Sm. \$325.00 - Lg. \$450.00

### **Seasonal Vegetable Crudite**

An Assortment of Chilled Vegetables with Roasted Garlic Herb Mascarpone

Sm. \$195.00 - Lg. \$245.00

### **Grilled Vegetable Display**

An Assortment of Grilled Vegetables may include Assorted Peppers, Onions, Fennel,  
Zucchini and Eggplant with Balsamic Vinaigrette

Sm. \$225.00 - Lg. \$275.00

### **Chilled Pacific Seafood Platter**

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

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

Sm. \$575.00 - Lg. \$850.00

(Price is Based on Market Price and May Vary)



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## 2018 Dinner Menu

All menus are complimented by baskets of bread, coffee and tea service.

### **First Course (Please select one first course for groups over 20 guests)**

Roasted Beets with Buffalo Ricotta, Kale, Fried Shallots, Pumpkin Seeds

Polpettine: Wood Fired Veal & Pork Meatballs, Castelvetrano Olives, Ricotta Salata

Gem Lettuce, Lemon and Anchovy Vinaigrette with Garlic Rusks, Parmigiano Reggiano

Zuppe del Giorno

Pink Lady Apples, Arugula, Pickled Onion, Goat Cheese, Candied Pecans

Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Green Beans

### **Main Course (Guests to select that evening. Menu subject to change)**

Grilled Half Chicken al Mattone with Yukon Gold Potatoes, Garlic & Rosemary

Seared Alaskan Halibut, Spinach, Roasted Carrots, Lemon Caper Butter

Gnudi: Spinach Ricotta "Pillows" with Beef Ragu (or Marinara Sauce), Parmigiano

Francobolli: Fonduta Filled Pasta, Artichokes, Snap Peas, Mint, Brown Butter, Pine Nuts

Braised Beef Short Rib, Pioppini Mushrooms, Ramps, Potato Puree, Gremolata

Grilled Ribeye Steak with Potato Puree, Red Wine Sauce, Red Wine Jus (\$10.00 Add)

### **Dessert (Please select one first course for groups over 30 guests)**

Tiramisu, the Classic Italian Dessert

Chocolate Budino: Warm Bittersweet Chocolate Cake with Buffalo Milk Gelato

Panna Cotta with Strawberries

Bunet alla Nonna: Traditional Piemontese Chocolate, Hazelnut, Amaretti Custard

Lemon Mousse with Meringue and Toasted Pistachios

Gelato or Sorbetto

**\$80.00 Per Person**

*Menus are Seasonal and Subject to Change.*



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