

Menu Three

All stations will require full service staff priced by the hour

Minimum of 60 Guests

Italian Stations

Passed Hors d'Oeuvres

Little Neck Clams ~
Baked Clams Casino
Served with Lemon Wedges

Grilled Shrimp Crisp
Served on Parmesan Crostini
Gulf Sauce and Garnished with Fresh Dill

Stuffed Figs with Goat Cheese
and Balsamic Vinaigrette

Note: this price includes two pieces per person

Primi Piatti station

Pasta Made Al Dente
Fussily Pesto Alla Olio Green
Penne Pasta Bolognese
Farfale Marquegiana White
Nicely Presented and
Garnished with Basil Leaves

Focaccia Bread, Poppy Seed Rolls
Served with Balsamic Oil,
Pepper and Parmesan Cheese

Mini Italian buffet

Antipasto Platter
Prosciutto, Salami Genoa, Cacciatore,
Giardiniera, Provolone Cheese,
Stuffed Olives, Pit-Smoked ham

Roasted Red Peppers Strips
Served on White Square Trays

Fresh Cherry Mozzarella &
Sliced Tomato and Basil Leaves
Nicely Decorated and Marinated
with Balsamic Dressing

Italian Domestic Cheese display
Served with Crostini, Carr Crackers
Bread Sticks Sliced Baguettes

Dessert Station

Mini Tiramisu, Mini Italian Rum Cakes

Mini White Chocolate Profiteroles

Mini Chocolate Confections

Fresh brewed Regular Coffee
and Decaffeinated Coffee

