



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Deck the Halls  
Drop Off  
Minimum 25 Guests

Room Temperature Hors D'oeuvres  
Tuscany Station

Fresh Parmesan, Grilled Artichoke Hearts, Fresh Marinated Cherry Mozzarella,  
Fresh Roasted Red Peppers, Tuscan White Bean Salad, Sliced Grilled Portabello Mushrooms,  
Tomato Bruschetta, Grilled Eggplant, Marinated Mushrooms, Marinated Mixed Olives,  
Sliced Prosciutto, Salami and Pepperoni, Garlic Bread Sticks, & Garlic Knots

Hot Appetizers

Choose 3 from the list of Stationary Hors d'oeuvres

Salads

Select One:

Chopped Italian Salad w/Sundried Tomatoes, Roasted Peppers, Black Olives,  
Fresh Mozzarella

Brussel Caesar Salad

Charred Brussels Sprouts, Parmesan, Romaine, Lemon Vinaigrette

BLT Salad

Baby Iceberg, Apple Smoked Bacon, Red and Yellow Grape Tomatoes, Peppered Asiago  
Cheese, Buttermilk Chive Dressing

Dinner

Asiago Bread, Olive Bread, Pretzel Rolls, Cabernet Butter, Truffle Butter

Grilled Filet Savoy

Balsamic Pearl Onions, Portobellos, Beer Battered Onion Rings

Chicken Sautéed w/Roasted Garlic White Wine Sauce  
topped with Shrimp, Artichokes, Cherry Tomatoes and Spinach

Ricotta Gnocchi

Tomato Sauce, Torn Basil, Eggplant, Ricotta Salata

Roasted Baby Vegetables

Tater Tots

Dessert

Variety of Housemade Treats

price per person \$46.00