

Hors d'oeuvres

Crostini's

- Steak –Tenderloin, caramelized onions, arugula, gorgonzola - **\$90**
- Cannellini – White bean puree, pancetta, and escarole -**\$55**
- Wild Mushroom – Mushrooms, goat cheese, garlic confit - **\$40**
- Smoked Salmon – Smoked Salmon, lemon crème fraiche, chives, dill - **\$85**
- Caprese – Fresh mozzarella, grape tomato, basil, EVOO, balsamic - **\$45**

Skewers

- Antipasti- Salami, Capicola , mozzarella, black olive - **\$48**
- Wedge Salad – Iceberg, grape tomato, bacon, blue cheese dressing - **\$35**
- Caprese – Ciliegini mozzarella, grape tomato, basil, EVOO, balsamic - **\$40**

Other

- Chicken Cakes – served with roasted garlic aioli - **\$50**
- Crab Salad on Endive - **\$65**
- Prosciutto Wrapped Asparagus - **\$45**
- Mac & Cheese Cups - with bacon, boursin, toasted breadcrumbs - **\$50**
- Mini Meatballs – served with Marinara or Balsamic bbq - **\$45**
- Mini Beef Sliders – Served on focaccia - **\$75**
- Tomato Bisque Shooters - **\$40**
- Shrimp Cocktail Shooters - **\$MP**
- Boursin Stuffed Dates - **\$40**
- Bacon Wrapped Shrimp with Balsamic bbq - **\$MP**
- Ricotta Stuffed Mushrooms - **\$35**