

Dinner Party

Upon Arrival Hors d'oeuvres

Aperitivo – Prosciutto, Soppressata, Marinated Mozzarella, Olives, Taralli

Tapas – Bacon Wrapped Stuffed Dates, Marinated Olives, Almonds, Sliced Chorizo, Manchego Cheese

Appetizers – Deviled Eggs, Shrimp Cocktail, Dumplings, Pigs in a Blanket, Stuffed Mushroom Caps

Dips & Spreads - Hummus & Pita, Crisp Crudité & Ranch, Pico de Gallo & Chips

First Course

Chopped Triple Kale Caesar Salad with Sunflower Seeds

Tomato & Mozzarella Salad with Basil Pesto

Fried Meatball Caesar Salad with Romaine

Portabella Culets with Sauteed Spinach, Pine Nuts and Pecorino

Crab & Cauliflower Cakes with Roasted Corn & Cucumber Relish

Zucchini & Asparagus Parmesan

Salmon & Goat Cheese Strudel with Mustard Dill Sauce

Optional Pasta Course

Gnocchi with Gorgonzola Cream Sauce

Bowties with Pancetta & Peas in Blush Sauce

Orecchiette & Broccoli Rabe (with or without sausage)

Crabs & Macaroni with Our Crab Gravy

Cavatelli Cacio e Pepe Alfredo Sauce

Mains

Braised Boneless Beef Short Ribs - Red Wine Demi-Glace

Garden Herb Rubbed Rack of Lamb

Veal Chop - Roasted Peppers & Onions

Flank Steak - Chimichurri Parsley & Herb Steak Sauce

Chicken Breast Caprese - Sliced Tomatoes & Mozzarella

Personal Lobster Pot Pie - Corn, Chives & Cream

Grilled Sicilian Tuna Steak - Capers, Lemon & Olives

Carved Pork Roast - Pancetta, Sage & Garlic

Desserts

Early Summer Mixed Berry Tart

Decadent Chocolate Bomb – Chocolate Covered Mouse Topped Cake

Classic New York Style Cheesecake