

# EVENT MENU

Menu options are designed for a minimum of thirty guests.  
A suggested serving is 6 pieces per person  
Pricing starts at 16.00 per person

## POULTRY

Chicken Wings, chili & lemon  
Louisiana Chicken Strips, hot sauce  
Chicken Satays, lemongrass infused peanut sauce

## MEAT

Veal Parmesan on Ciabatta, sautéed mushrooms & red pepper  
Prime Rib Sliders horseradish, caramelized onions, fontina  
Meat Balls Italian Style with spicy tomato aioli  
Beef Burgers, cheddar, tomato, aioli  
Beef Empanadas piquant sauce  
Lamb Sliders feta, mint, lemon yogurt  
Lamb Spedini, ripened tomato, garlic & yogurt dip  
Lamb Chops, mint maple aioli  
Pulled Pork Sliders, pickled onions, jalapeno, savoy cabbage  
Pork Roast & Ham Panini, provolone, dill pickle  
Mac & Cheese, bacon & peas

## FISH

Calamari Frito, lemon chili aioli  
Shrimp Po Boys, cilantro, aioli  
Shrimp Cocktail Shots  
Tempura Shrimp, spicy mayo  
Lobster Rolls Remoulade  
Smoked Salmon, cream cheese, capers, dill, on toast  
Crab Cakes, tomato salsa  
Baja Fish Tacos avocado crema, cabbage, pickled onion tomato relish  
Beer Battered Halibut & frits, tartar sauce

## VEGETARIAN

Fontina Grilled Cheese Sandwiches  
Vegetarian Spring Rolls mango & plum sauce  
Steamed Dumplings spicy chili soy dressing  
Saffron Arancini, wild mushroom, mozzarella  
Mac & Cheese  
Caprese Skewers, cherry tomato, bocconcini, basil

## PLATTERS serves 13 - 20

Dolci assorted fresh baked cookies and squares	57.00
Antipasto cheeses, Italian meats, vegetables & olives	65.00
Seasonal Fruit	66.00
Local & Continental Cheeses garnished with grapes, berries & crackers	74.00
Assorted Pizzetta's tomato basil sauce, mozzarella, vegetarian or meat	55.00
Seafood Antipasto marinated shrimp, scallops, squid, peppers, lemon fresh herbs	175.00
Vegetable Platter	54.00