



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
Mini Eggplant Rollatini
Mac & Cheese Truffles
Deep Dish Mini White Pizzas w/Spinach & Three Cheese

Salads
Select One:
Caesar Salad w/Sundried Tomato Croutons & Shaved Parmesan
Chopped Italian Salad w/Sundried Tomatoes, Roasted Peppers, Black Olives
and Fresh Mozzarella

Dinner
Asiago Bread, Olive Bread, & Herbed Parker Rolls w/Butter
Chicken Sautéed w/Roasted Garlic White Wine Sauce
topped with Shrimp, Artichokes, Cherry Tomatoes and Spinach
Braised Short Ribs topped w/Frizzled Onions
Wild Mushroom Risotto Cakes w/Truffle Sauce
Roasted Winter Vegetables

Dessert
Variety of Housemade Treats
price per person \$39.00