

MENU OPTIONS

INSALATE & ZUPPE

SEMPLICE

BABY FIELD GREENS, GRAPE TOMATOES, OLIVE OIL & CRACKED BLACK PEPPER

SPINACI

BABY SPINACH, RED ONION, ALMONDS, FRESH STRAWBERRIES, BLUE CHEESE & BALSAMIC VINAIGRETTE

DI CAESAR

CLASSIC CAESAR WITH PARMIGIANO & BLUE CHEESE

CHICKEN & SAUSAGE GUMBO

TRADITIONALLY PREPARED W/ FRESH INGREDIENTS SERVED WITH RICE

CRAB & LEEK SOUP

LIGHT CREAM, CARAMELIZED LEEKS, JUMBO LUMP CRAB MEAT

MINISTRONE SOUP

ITALIAN VEGETABLE STEW, BEANS, TOMATO BROTH

ROASTED BUTTERNUT SQUASH & PEAR SOUP

PUREE BASED SOUP, ROASTED BUTTERNUT SQUASH & GREEN ANJOU PEAR

LOBSTER CHOWDER

NEW ENGLAND STYLE WITH MAINE LOBSTER, POTATO, RENDERED PORK

ROASTED RED BELL PEPPER AND RICOTTA CHEESE SOUP

FLAME ROASTED RED PEPPERS, CARAMELIZED ONIONS, PUREE, RICOTTA GARNISH

HORS D'OEUVRES

IMPORTED CHEESE TRAY

CHEESE ASSORTMENTS FROM AROUND THE WORLD

MINI MUFFALETTAS

FRESH ITALIAN COLD CUTS, PROVOLONE CHEESE, AND A HOMEMADE OLIVE SALAD

CHICKEN WINGS

CLASSIC FRIED BONE IN CHICKEN WINGS SERVED WITH A SPICY HONEY DIPPING SAUCE

MEATBALLS

HOUSE MADE MEATBALLS IN A HOMEMADE RED WINE TOMATO SAUCE

CHICKEN SALAD PASTRY CUPS

HOUSE-MADE CHICKEN SALAD IN A PHYLLO DOUGH CUP

DUCK STRIPS

FRIED STRIPS OF DUCK BREAST SERVED WITH A POMODORO SAUCE

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CRAB & ASPARAGUS BRUSCHETTA

CIABATTA CROSTINIS SERVED WITH JUMBO LUMP CRAB MEAT AND MARINATED ASPARAGUS TIPS

PEPPER CRUSTED MOZZARELLA

PINK PEPPER CORN CRUSTED FRESH MOZZARELLA WRAPPED W/ BASIL LEAF SERVED WITH A HONEY BALSAMIC SAUCE

DI TONNO

SEARED TUNA ROLLED WITH SESAME GINGER SEAWEED SERVED ATOP FRESHLY CUT CUCUMBER ROUNDS WITH A WASABI AIOLI DRIZZLE

TUNA TARTAR

SASHIMI TUNA, SPICES, LEMON, AVOCADO

GOAT CHEESE CANAPÉ

CANAPÉ OF GOAT CHEESE & CELERY LEEK PESTO

SMOKED SALMON CANAPÉ

THINLY SLICED SMOKED SALMON ROLLED W/ CAPERS AND DILL CREAM

CAPRESE CANAPÉ

BUFFALO MOZZARELLA, ROMA TOMATO, BASIL

CHICKEN SKEWERS

LIME MARINATED CHICKEN SKEWERS W/ AVOCADO DIPPING SAUCE

SHRIMP SKEWERS

SKEWERS OF GULF SHRIMP AND GRAPE TOMATOES

ANTIPASTI SKEWERS

MARINATED SUN-DRIED TOMATO, ARTICHOKE, KALAMATA OLIVE

MEAT PLATE

SELECTION OF ITALIAN MEATS

ANTIPASTI PLATE

ASSORTED MARINATED OLIVES, ARTICHOKE, SEASONAL VEGETABLES

BRIE ON CROUTE

TRIPLE CREAM FRENCH BRIE WRAPPED IN A PUFF PASTRY W/ SAVORY PRALINE SAUCE

ENTREE COMPLIMENTS

MIXED GRILLED VEGETABLES

SQUASH, ZUCCHINI, RED ONIONS, SEASONAL VEGETABLES

PROSCIUTTO WRAPPED ASPARAGUS

ASPARAGUS WRAPPED W/ ITALIAN PROSCIUTTO THEN BAKED

OVEN ROASTED YUKON GOLD POTATOES

GOLDEN POTATOES CRUSTED W/ GARLIC & ROSEMARY

ROASTED GARLIC MASHED POTATOES

GOLDEN POTATOES MASHED W/ CREAM & BUTTER

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BUTTERNUT SQUASH & APPLE HASH
GRANNY SMITH APPLES & BUTTERNUT SQUASH ROASTED WITH CARAMELIZED ONIONS AND FRESH HERBS
POTATO SALAD
HOUSE-MADE POTATO SALAD

CARVING STATIONS

PRIME RIB
WHOLE ROASTED PORK LOIN
ROASTED TENDERLOIN

ENTREES

QUATTRO FORMAGGI
SHRIMP W/ FOUR CHEESE SAUCE AND FETTUCCHINE
PENNE CARCIOFI
PENNE W/ ARTICHOKE, GRILLED CHICKEN & SUN-DRIED TOMATOES IN A CREAMY TOMATO SAUCE
TENDERLOIN BOLOGNESE
PENNE W/ GROUND TENDERLOIN & RED WINE TOMATO SAUCE W/ FRESH BASIL
PENNE AURORA
PENNE W/ GRILLED CHICKEN IN A CREAMY TOMATO SAUCE
LASAGNA
CRISTIANO'S FAMILY RECIPE
PENNE FILETTO
SHAVED BEEF TENDERLOIN, BRANDY DEMI SAUCE, SHALLOTS
PASTA SALAD
PASTA SALAD, BROCCOLI, OLIVES, FRESH VEGETABLES
PASTA PRIMAVERA
ZUCHINI, SQUASH, SEASONAL VEGETABLES, PEPPERS, HERB BUTTER, FARFALLE
CHICKEN MARSALA
SAUTÉED CHICKEN BREAST WITH A MUSHROOM & MARSALA SAUCE
SHRIMP & SAUSAGE JAMBALAYA
TRADITIONAL LOUISIANA SHRIMP AND SMOKED SAUSAGE
CHICKEN & SAUSAGE JAMBALAYA
TRADITIONAL PULLED CHICKEN AND SMOKED SAUSAGE

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BAKED BLACK DRUM

LOUISIANA BLACK DRUM BAKED W/ YELLOW TOMATOES, CAPERS & WHITE WINE

OSSO BUCO

BRAISED VEAL SHANK IN NATURAL JUS

DESSERTS

TIRAMISU

BRANDY MASCARPONE MOUSSE LAYERED W/ ESPRESSO DRIZZLED LADY FINGERS & DUSTED W/ COCOA POWDER

STRAWBERRY SHORTCAKE

ITALIAN STYLE WITH CHAMPAGNE SOAKED LADY FINGERS, STRAWBERRIES, WHIPPED MASCARPONE

BERRY PARFAIT

PARFAIT LAYERED W/ BLUEBERRIES, BLACKBERRIES, STRAWBERRIES, COGNAC CREAM

BREAD PUDDING

BROWN SUGAR & AMARETTO BREAD PUDDING W/ CARAMEL SAUCE & FRESH BLUEBERRIES

CHEESECAKE

NEW YORK STYLE CHEESECAKE, ALMOND GRAHAM CRACKER CRUST

CHEESECAKE BITES

BITE-SIZED NEW YORK STYLE CHEESECAKE

BROWNIE BITES

BITE-SIZED FUDGE BROWNIES

ASSORTED PETIFORES

AN ASSORTMENT OF BITE SIZE LAYERED PASTRIES COATED IN CHOCOLATE GANACHE

DOBERGE CAKE

CLASSIC NEW ORLEANS 7 LAYER CAKE W/ PASTRY CREAM & CHOCOLATE GLAZE

BEVERAGES

HOUSE WINE

CHAMPAGNE

DOMESTIC BEER

SOFT DRINKS

ICED TEA

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