

Hors D'oeuvres

Hot Selections

Lamb skewers and honey mustard drizzle

Skillet seared scallops with a cranberry pear compote

Crispy crepe rolled with smoked salmon mousse

Rigatoni filled with forest mushrooms and goat cheese

Home made cornmeal bread sticks wrapped with prosciutto and arugula

Gorgonzola fig melt

Mussels filled with spinach, pancetta and parmigiano reggiano

Calamari fritti with a lobster aioli

Zucchini frittata (Italian quiche)

Saltimbocca (Veal rolled with prosciutto and bocconcini)

Wafer thin margarita pizza

Cold Selections

Imported and domestic cheese with house baked croustini and seasonal fruit

\$3.⁰⁰ PER HOR D'OEUVRE
Plus taxes