

Menu Four

All stations will require full service staff priced by the hour

Minimum of 60 Guests

~ Hors d'Oeuvres to be Passed ~

Mini Pizzette

Tartlettes with
Anchovies and Roasted Peppers

Little Bruschetta with Drunken Tomato

Polenta Croutons with Cheese and Spinach

Cherry Mozzarella and Grape Tomato Kabob

-Antipasti-

Farfale Zucchini and Shrimps ala Cream

Penne Pasta with Ragu/Arrabiatta Sauce

Yellow Saffron Risotto

~ Primi E Secondi ~

Mini Poached Salmon Filets
Served with Russian salad

Prosciutto and Salami di Parma
With Toasted Baguettes

Parmigiano Reggiano Cheese
With Party Crackers

Coffee and Fruit Station ~

Whole Strawberries Dipped in
White and Dark Chocolate

Fresh Fruit Display with
Chunks of Pineapple, Kiwi,
Cubed Melons and Clusters of Grapes

Fresh Brewed Regular and Decaffeinated Coffee
Herb Tea

