

## APPETIZERS

Lobster Ravioli with Shallots and Sherry Wine Sauce

Cajun Crab and Artichoke Soufflé Accompanied with Pita Chips

Little Neck Clams Casino

Chilled Jumbo Shrimp with Cocktail Sauce

Fresh Peppercorn Seared Yellow Fin Tuna Medallions  
Served on a Bed of Lettuce with Wasabi sauce

Baked Mushroom Caps Filled with Crabmeat

Spinach and Ricotta Cheese Crepes on a Bed of Fresh Tomato and Basil Sauce

Wild Mushroom and Chive Crepes

Tortellini ala Panna or Marinara Sauce

Primi Piatti “Al dente” Fussily Pesto, Penne Bolognese & Farfale a la Marquegiana

Sliced Melon and Prosciutto served on a Bed of Romaine Lettuce and Italian Vinaigrette.

Cherry Mozzarella and Grape Tomatoes & Fresh Basil Kabob with a Light Vinaigrette Dressing

Tomato Basket Stuffed with Russian Salad Served on Bed of Romaine Lettuce and Vinaigrette Dressing  
Garnished with Sliced Avocado or Cajun Shrimp

Chilled Fresh Fruit Cup

Italian Wedding Soup

Lobster Bisque

Consommé Celestine

Pumpkin Sour Cream Soup