

PASSING HORS D' OEUVRES

(CHOICE OF SIX)

ARANCINE (RICE BALLS) INFUSED WITH WHITE TRUFFLE OIL

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AMARETTO AND PISTACHIO-ENCRUSTED CHICKEN SATAY

•

PANCETTA-WRAPPED SCALLOPS

•

ASPARAGUS IN CARROZZA

•

COCONUT-ENCRUSTED JUMBO SHRIMP

•

MINI MEATBALLS IN CHIANTI WINE

•

PORTOBELLO AND TELLAGIO CHEESE CRESPELLE

•

SPINACH AND FONTINA CHEESE CROSTINI

•

CLASSIC BEEF FRANKS IN PUFF PASTRY

•

BAKED CLAMS TOSCANA-STYLE

•

MINI QUICHE LORRAINE

•

GRILLED "LOLLIPOP" LAMB CHOPS

(Available at an additional charge)

**FRESH SEAFOOD RAW BAR**

(\$15.00 per person – Served for one hour)

SHRIMP COCKTAIL, CLAMS ON THE 1/2 SHELL,  
OYSTERS, CRAB CLAWS