



COCKTAIL RECEPTION

As Your Guests Arrive We Offer a Variety of Small Plates

Rosemary rubbed cocktail lamb chops with mint verjus

Parmesan coronets filled with truffled mashed potatoes

Poached lobster with citrus sections and avocado with citrus vinaigrette

After your guests have mingled, sipped on beverage, and shared an amuse bouche, they'll be ready for further culinary explorations

A Taste of Italy

Florentine-style flank steak topped with roasted tomatoes

Crisp Italian rolls

Almond, parsley and basil pesto sauce

Delicate Asiago tarts with leeks and pancetta

Rosemary grilled shrimp

Fava bean and shaved pecorino salad with peppery imported olive oil and arugula

Sautéed porcini mushrooms



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Elaborate Display of a True Tuscan Feast ~

Olives
Marinated fennel salad
Grilled artichoke hearts
Roasted peppers in garlic olive oil
Silky mushroom pate with scallion and chopped walnuts
Thinly sliced soprosata, Genoa salami, bresaola and prosciutto
Grilled herbed flatbreads

Crisp polenta sticks with smoked tomato puree

Chocolate filled hazelnut cookies
Semolina tarts filled with lemon curd
White chocolate mousse and amaretti-apricot parfaits