

Buffet Upgrades

\$8.00 per guest: Assorted Cheeses, Crostini and Vegetable Crudite

\$10 per guest: Antipasto Station

- *Roasted Peppers*
- *Mediterranean Olives*
- *Marinated Artichokes*
- *Caprese Salad*
- *Eggplant Caponata*
- *Parmigiano*
- *Prosciutto di Parma*
- *Tomato Bruschetta*
- *Hummus*
- *Caesar Salad*
- *Ciabatta Bread*

\$15 per guest: Premium Antipasto Station

- *Caesar Salad*
- *Roasted Peppers*
- *Mediterranean Olives*
- *Marinated Artichokes*
- *Caprese Salad*
- *Eggplant Caponata*
- *Prosciutto di Parma*
- *Quinoa Salad*
- *Seafood Salad*
- *Assorted Grilled Vegetables*
- *Tomato, Cucumber & Feta Cheese Salad*
- *Parmigiano*
- *Tomato Bruschetta*
- *Sharp Provolone*
- *Sopresatta*
- *Hummus*
- *Caesar Salad*
- *Ciabatta Bread*

**To add a hot item to the cold station: Price per Item Per Guest*

- *\$4.00 Shrimp & Zucchini Fritters*
- *\$4.00 Fried Calamari*
- *\$2.00 Zucchini Fritti*
- *\$3.00 Focaccia*
- *\$4.00 Mussels (red or white)*

\$5 Per Pasta Per Guest: Pasta Station

- *Gnocchi Gorgonzola*
- *Penne alla Vodka*
- *Paccheri Amatriciana*
- *Rigatoni Pomodoro*
- *Rigatoni Pesto*
- *Tri-color Tortellini alla Panna*

Seafood Station: Price by the Piece (Culinary Attendant Available for \$75 additional)

- *\$3.00 ___ Shrimp Cocktail*
- *\$2.25 ___ Blue Point Oyster*
- *\$2.50 ___ Kumamoto Oyster*
- *\$1.25 ___ Top Neck Clams*
- *\$2.00 ___ Snow Crab Claws*
- *MP ___ Peruvian Scallops (when in season)*
- *MP ___ Florida Stone Crab Claws (when in season)*

Please make sure to include your choice of Liquor Package when submitting your menu