

## Cocktail Menu Selections

### Cold Antipasto Station - \$10/guest additional

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

### Premium Cold Antipasto Station - \$15/guest additional

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

### Additional Pasta Station Selections - \$5/guest additional

\_\_\_ **Vodka** - A Touch of Vodka, Cream and Marinara  
 \_\_\_ **Amatriciana** - White Wine, Bacon, Fresh Tomatoes, Onions and Basil  
 \_\_\_ **Pomodoro** - Fresh Tomatoes, Basil and Garlic  
 \_\_\_ **Pesto** - Basil, Parmesan, Pine Nuts, Olive Oil and Garlic

### Additional Antipasto Station Selections

Price per item per guest

\_\_\_ **Shrimp & Zucchini Fritters** - \$4/guest additional  
 \_\_\_ **Fried Calamari** - \$4/guest additional  
 \_\_\_ **Zucchini Fritti** - \$2/guest additional  
 \_\_\_ **Focaccia** - \$3/guest additional  
 \_\_\_ **Mussels (Red or White)** - \$4/guest additional

### Additional Seafood Station Selections

Price per item per guest

\_\_\_ **Shrimp Cocktail** - \$3/guest additional  
 \_\_\_ **Blue Point Oyster** - MP/guest additional  
 \_\_\_ **Kumamoto Oyster** - MP/guest additional  
 \_\_\_ **Top Neck Clam** - \$1.25/guest additional  
 \_\_\_ **Snow Crab Claws** - \$2/guest additional  
 \_\_\_ **Peruvian Scallop** - MP/guest additional (when in season)  
 \_\_\_ **Florida Stone Crab Claws** - MP/guest additional (when in season)

\*Please make sure to include your liquor package selections when submitting your menu selections.