

Cocktail Menu Selections

Cold Antipasto Station - \$10/guest additional

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

Premium Cold Antipasto Station - \$15/guest additional

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| 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 |
| Sharp Provolone | |

Additional Pasta Station Selections - \$4/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
 ___ **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.