

COCKTAILS & HORS D'OEUVRES PACKAGE

Includes coffee, tea, soft drinks, an assorted cookie tray & chocolate bites.

Select Five (up to two seafood selections)

Café Baci or Rainbow Room: Mon.–Thurs. \$19 per person ≈ Fri.–Sun. \$22 per person

Fresh Mozzarella, Roasted Peppers, Prosciutto & Basil ~ Garnished with tomatoes, fresh garlic & sun-dried tomatoes.
Served over baby greens.

Choice Party Platter ~ Select two: tender chicken fingers, fried ravioli, mozzarella sticks, poppers & zucchini sticks.

Fried Calamari ~ Hand-battered calamari served with homemade tomato-basil sauce & lemons.

Eggplant Primo ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto.

Focaccia Breads ~ Half garnished with bruschetta and half with pesto & sun-dried tomatoes.

Gourmet Focaccia Sandwiches ~ An assortment of meat and vegetable selections.

Asparagus Fresco ~ Imported prosciutto, roasted peppers & provolone cheese wrapped around fresh asparagus. Served cold over baby greens with balsamic vinaigrette & garnished with sun-dried tomatoes.

Gourmet Cheese & Cracker Tray ~ Assorted domestic, Italian & imported cheeses served with a variety of crackers.

Fried Ravioli ~ Lightly battered and delicately fried.

Mini Quiche Platter ~ A variety of flavors baked with mozzarella cheese.

Cheese Tortellini Verde ~ Cheese tortellini prepared in our classic pesto sauce with sun-dried tomatoes. Served hot or cold.

Variety Tray ~ Freshly made bite-size portions of stromboli, calzone, spinach rolls & meat rolls. Available vegetarian style.

Battered Shrimp ~ Lightly-seasoned breaded shrimp served with lemons, cocktail sauce, bleu cheese dressing & pesto for dipping.

Cranberry, Pecan & Feta Crescents ~ Tender, flaky rolls filled with dried cranberries, pecans & feta cheese.

Shrimp Cocktail ~ Chilled shrimp served with lemons & cocktail sauce.

Scallops Wrapped in Bacon ~ Delicate bay scallops wrapped in tender bacon and broiled.

Clams Scampi ~ Littleneck clams sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon.

AFTERNOON TEA PACKAGE

Includes Gourmet Tea Assortment & Specialty Coffees

Select Four Accompaniments

Café Baci: Mon.–Thurs. \$16 per person ≈ Rainbow Room: \$16 per person

Asiago-Prosciutto Puffs ~ Delicate bites of light dough flavored with imported asiago cheese and prosciutto.

Cucumber Sandwiches ~ Thin party bread topped with herb cream cheese, sliced cucumber & fresh dill.

Mini Quiches ~ A variety of flavors baked with mozzarella cheese.

Eggplant Primo ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto.

Chicken Torino ~ Bite-size pieces of grilled chicken & capers in our imported white wine sauce, topped with spinach & melted mozzarella.

Gourmet Focaccia Sandwiches ~ An assortment of meat and vegetable selections.

Bruschetta with Grilled Chicken ~ Our light & crispy focaccia topped with tomatoes, fresh mozzarella, basil & grilled chicken.

Cranberry-Pecan Crescents ~ Tender, flaky rolls filled with dried cranberries, pecans & cream cheese.

Gourmet Cheese & Cracker Assortment ~ Assorted domestic, Italian & imported cheeses served with a variety of crackers.

Pastry, Mini Cannoli, Cookies & Chocolate Bite Collection ~ An assortment of Italian pastries, hand-prepared mini cannolis & chocolate bites.

Mini Cheesecake & Cream Puff Assortment ~ Chocolate, caramel & pecan mini cheesecake, delicate cream puffs & white chocolate-raspberry mini cheesecake.

Zeppoles ~ Freshly prepared homemade dough dusted with confectioner's sugar and served with fudge for dipping.

Substitutions may be made from our [À La Carte Catering Menu](#). Price may vary.