



Passed Items

Priced per item, sold by the dozen. Minimum 3 dozen.

Bruschettas

Sautéed mushrooms with ricotta and truffle oil on toasted ciabatta

Roasted beets with herbed goat cheese and candied pistachios on toasted ciabatta

Heirloom tomato and mozzarella with torn basil on toasted ciabatta

"BLT" bacon, arugula, tomato with a pesto aioli on toasted ciabatta

Seafood Bites

Chilled jumbo shrimp tossed in lemon and herb vinaigrette

Lobster stuffed mushroom, toasted parmesan, finished with creamy leek sauce

Octopus skewer, slow braised, with fennel and citrus oil

Tuna crudo, truffle oil, shaved radish, micro greens
(served on a tasting spoon or brown rice cracker)

Royal Osetra Caviar served over a crispy heirloom potato, pickled red onion

Specialty Bites

Classic all beef meatball, San Marzano tomato, shaved parmesan served on a polenta cake

Seasonal melon, wrapped with prosciutto, finished with mint and balsamic reduction

Blistered grape crostini, with toasted hazelnuts and honey

Caprese skewer, marinated mozzarella, cherry tomato, fresh basil

Antipasti skewer, sopressta, roasted pepper, and black olive

Pesto marinated chicken or beef skewer

Seasonal gazpacho shooter

Live Action Stations

All live action stations require a minimum of two attendants, additional attendants may be required based on event head count. Additional equipment rental may be required depending on your location/venues accommodations.

Carving Station

(minimum 50 guests per protein)

Cut to order by a station attendant and served with a sauce and dinner rolls.

Rack of Lamb

Herb marinated rack of lamb, served with a Guajillo pepper cabernet reduction

Pork Roulade

Pork loin stuffed with a mushrooms and herbs served with Marsala sauce

Salmon

Whole roasted filet of salmon served with house made pesto

Beef Tenderloin

Whole roasted tenderloin marinated with rosemary and garlic, served with a red wine reduction or gorgonzola

Build Your Own Pasta Station

Choice of Pastas:

(select 2)

Penne, Rigatoni, Cavatappi, Spaghetti, Fettuccini

Choice of Sauces:

(select 2)

Pomodoro, classic sauce with crushed tomatoes, garlic, and basil

Vodka Sauce, a smooth tomato sauce, simmered with vodka and heavy cream

Alfredo, cream-based sauce with butter and parmesan

Spinach Sauce, a silky cream-based sauce with roasted leeks and spinach

Pesto, made with basil, pine nuts, garlic olive oil, and grated Parmesan

Toppings:

Parmesan cheese & crushed red pepper included

(select 3 toppings, additional toppings may be added for an additional fee)

Meatballs
Italian Sausage
Pancetta
Grilled Chicken
Jumbo Shrimp**
Lump Crab**
Lobster**

Caramelized Onions
Roasted Broccoli
Sautéed Mushrooms
Grilled Asparagus
Sautéed Peppers
Peas
Black Olives

Roasted Zucchini
Sun Dried Tomatoes
Gorgonzola
Romano
Asiago
Fresh Basil
Shaved Black Truffles**

Additional charge per person***

Standard Stations

All standard action stations require a minimum of one attendant, additional attendants may be required based on event head count. Additional equipment rental may be required depending on your location/venues accommodations.

Cheese and Meat Station

An Italian inspired spread of various meats, cheeses, and accoutrements.

Marinated Artichoke Hearts
Prosciutto
Assorted Olives
Marinated Mozzarella
Soppressata
Seasonal Pickled Fruits/Veggies
Roasted Red Peppers
Parmesan Cheese
Assorted Crackers and Breads

Bruschetta Bar

Guests are able to create their own bruschetta with toppings of their choice.

Pesto
Olive Tapenade
Mozzarella
Goat Cheese
Blistered Tomatoes
Baby Arugula
Salami
Focaccia and Ciabatta Crostini

Caesar Salad Station

Create your own salad, tossed to order!

Romaine Lettuce
Garlic Croutons
Parmesan Crisps
Crispy Capers
House made Caesar dressing

Pizzetta Station

Mini pizzas grilled and topped to order.

Pepperoni
Margarita
Chicken Alfredo

Gelato Station***

Three flavors of artisan gelato scooped to order with an assortment of toppings such as fresh fruits, nuts and caramel sauce.

Flavors:

(select 3)

Chocolate Hazelnut
Vanilla Bean
Pistachio
Coconut
Salted Caramel
Mango Sorbet
Strawberry Sorbet

Plated or Buffet Entrees

Salads

Classic Caesar

Hearts of Romaine with Roasted Pepitas, Parmesan Crisp and Caesar Dressing

Butter Lettuce Salad

Crumbled Feta, Roasted Heirloom Tomatoes, Blood Oranges in a Citrus Vinaigrette

Lulu's Salad

Spring mix, goat cheese, toasted pine nuts, tossed in a citrus vinaigrette

Proteins:

Red Meat:

Filet Mignon

Braised Short Ribs

Flank Steak Roulade

Rack of Lamb

Sauces:

Red Wine Reduction

Gorgonzola Cream

Demi-Glace

Poultry and Pork:

Pan Seared Chicken Breast

Herb Crusted Chicken Breast

Braised Airline Chicken

Pork Loin Roulade

Sauces:

Picatta

Marsala Mushroom

Herb Cream

Seafood:

Grilled Salmon

Pan Seared Red Snapper

Jumbo Shrimp

Lobster Tail

Sauces:

Garlic Lemon Butter

White Wine Reduction

Basil Infused Olive Oil

Vegetables and Starches

(Select 2)

Sautéed Seasonal Vegetables

Roasted Heirloom Cauliflower

Grilled Broccolini

Blistered Tomatoes and Green Beans

Charred Zucchini

Rosemary Fingerling Potatoes

Creamy Orzo Pasta

Herbed Polenta

Penne Pasta with Pomodoro

Pasta Entrees

Pomodoro with Giant Meatball
Crushed Tomatoes, Olive Oil, Garlic, Basil Finished with Shaved Parmesan

Carbonara
Classic Parmesan Cream with Pancetta, and Peas Finished with Cracked Black Pepper

Fettuccini
Tossed in Alfredo Sauce with Grilled Chicken

Lasagna
Made from Scratch Pasta with Layers of Fresh Mozzarella, Marinara, Ground beef, and Ricotta

Pesto Shrimp Pasta
Pan Seared Shrimp with Pasta Tossed in House-Made Pesto Sauce, Topped with Fresh Basil

Desserts and Treats

Bite-Sized Tarts

Key Lime
Vanilla & Berries
Coconut Cream Pie
Chocolate Cannoli Cream

Dessert Shooters

Tiramisu
Strawberry Shortcake
Chocolate Mousse
Salted Caramel
Amaretto and Dark Chocolate
Candied Pistachio

Treats

(All items below can be ordered as packaged wedding or party favors,
packaging pricing may vary depending on specific request)

Italian Wedding Cookies
Anginetti Lemon Cookies
Classic Chocolate Chip Cookie
Almond Biscotti
Espresso Truffle
Toasted Coconut Truffle
Salted Caramel Truffle
Macadamia and Milk Chocolate Truffle

