



## CATERING MENU

### **Bruschettas**

Sautéed mushrooms with a blend of cheeses on toasted ciabatta

Roasted beet purée with herbed goat cheese and candied pistachios on toasted ciabatta

Heirloom tomato and mozzarella with torn basil on toasted ciabatta

Roasted grapes, almonds and blended cheeses with a balsamic red wine syrup

### **Seafood Bites**

Garlic lime jumbo shrimp tossed in lemon and herb vinaigrette

Lobster stuffed mushroom with toasted parmesan

Octopus skewer, slow braised, with fennel and citrus oil

Tuna crudo, shaved radish and micro greens on a cracker

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

### **Specialty Bites**

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

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

Caprese skewer, marinated mozzarella, cherry tomato, fresh basil

Antipasti skewer with soppressata, roasted pepper, olives and smoked gouda

Pesto marinated chicken or beef skewer

Seasonal gazpacho shooter

Bacon-wrapped blistered cherry tomato skewer

Bay scallops gratin with salsa verde and parmesan cheese

## 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/venue 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

#### Salmon

Whole roasted filet of salmon served with house made pesto

#### Roasted Turkey Roulade

With spinach, cranberries, tomatoes and smoked gouda

#### Pork Roulade

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

#### 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)

Paccheri, Penne, Rigatoni, Spaghetti, Fettuccini, Gluten-Free Pasta

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

(select 3 toppings, additional toppings may be added for an additional fee)  
Parmesan cheese & crushed red pepper included

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  
Roasted Cherry 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  
Marinated Mozzarella  
Smoked Gouda  
Parmesan Cheese  
Prosciutto  
Soppressata  
Duck Pâté  
Seasonal Pickled Fruits/Veggies  
Assorted Olives  
Roasted Red Peppers  
Assorted Crackers and Breads

### **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  
Mini Meatballs  
Veggie

## Plated or Buffet Entrées

### 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

#### Arugula & Pear Salad

Grilled pears, gorgonzola, candied pecans with a blistered grape 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

Herb Crusted Chicken Breast  
Pork Loin Roulade

#### Sauces

Piccata  
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 Oi

### Vegetables and Starches

(Select 2)

Green Beans Almondine

Roasted Heirloom Cauliflower

Sautéed Broccolini

Blistered Tomatoes and Spinach

Grilled Vegetables

Rosemary Fingerling Potatoes

Creamy Orzo Pasta

Truffle Polenta

Pasta with Pomodoro

## Pasta Entrées

Pomodoro with Giant Meatball  
Crushed tomatoes, olive oil, garlic, basil and 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 our house-made pesto sauce, topped with fresh basil

## Desserts and Treats

Bite-Sized Tarts  
Key Lime  
Vanilla & Berries  
Coconut Cream Pie  
Chocolate Cannoli Cream  
Chocolate Cake

Dessert Shooters  
Tiramisu  
Strawberry Shortcake  
Chocolate Mousse  
Salted Caramel  
Amaretto and Dark Chocolate  
Candied Pistachio  
Cherry Cheesecake

### 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