



Restaurant Hospitality Tables

Table Displays

Priced per person

Baked Brie L'Orange with strawberries, jam and toast points	4
Assorted Cheeses and Carne Tapas Display (Choose any three)	6
<ul style="list-style-type: none"> • Forme D'Ambert: French Cow's Mile Blue Cheese • Roncol Manchego: Spanish Hard Goat's Milk Cheese • Gorgonzola Dolce: Sweet Gorgonzola Cheese • Drunken Goat: Goat Cheese dipped in Wine • Prosciutto Di Parma: Dry Cured Pork Aged 17 Months • Duck Prosciutto: Seasoned, Smoked and Cured Duck Breast • Hot Sopressata: Spicy Italian Hard Salami • Casalingo Salami: Spicy Italian Hard Salami 	
Tomato Mozzarella Tray with Balsamic Vinaigrette	4
Chips and Salsa	3

Chaffers

Priced per 50 pieces

Mini Corn Dogs	45
Buffalo Chicken Wings	60
Fried Mozzarella Sticks	60
Vegetable Samosas	65
Flat Bread Pies (Assortment of Little Italy Pie & Mediterranean Pie)	85
Mini Grilled Cheese Sandwiches	115
Chicken Quesadilla Cones	115
Chicken Satay	115
Spicy Beef Empanadas	130
Crab Cakes	145
Coconut Shrimp	145



Buffet Selections Require a Minimum of 20 Guests, Catering Minimum \$1,000
 All Prices Subject to 20% Set Up Fee and 7.38% State tax