



Italian Hors d'oeuvre Menu

CHEESE TASTING TABLE

Fresh Autumn Melon Display with Marinated Buffalo Mozzarella, Fresh Oregano & Olive Oil

Aged Smoked Provolone Tossed with a Fig Honey Vinaigrette & Toasted Fennel

Gorgonzola...Accompanied by Peppered Roast Pears

Savory Lemon Ricotta & Goat Cheese Torte with Fresh Strawberries

*Antipasto Platter...Creamy Giant Cannelloni Beans, Roast Potatoes, Salami Bites,
Marinated Mushrooms, Artichokes, Roast Peppers & Olives*

Market Fresh Fruits with an Orange Caramel Cream Dipping Sauce

Baskets of Sliced Artisan Breads & Handmade Italian Music Paper Crackers



TABLED FOOD

*Lemon Chamomile House Smoked Atlantic Salmon Display
...Resting on a Bed of Baby Spinach, Fresh Orange Segments, Shaved Fennel & Red Onion*

Italian Sausage Bites & Meatballs Marinara

Marsala Chicken Sates

Roast Asparagus & Balsamic Roast Autumn Vegetables with Fresh Minced Herbs

*Hot Roast Ricotta Filled Rigatoni & Butternut Squash Bites with
Sweet Onion, Sage & Parsley*

Handcut Salt and Pepper Vegetable Chips

Italian Wedding Soup

Torn Artisan Breads & Butter