



Cocktail Dinner Party

Cold Antipasto Grazing Table:

Assortment of Italian Meats, Cheeses & Olives

*Pepperoncini Peppers, Sweet Cherry Peppers, Roasted Red Peppers, Stuffed Peppers -
Variety of bread sliced for both serving and whole bread for display
- Butcher block boards, Wooden Crates & Table decor*

Cold Seafood Station:

Shrimp Cocktail Shooters - Shrimp served in a shot glass with cocktail sauce.

*Seafood Salad - Fresh Calamari, Scungilli, Shrimp & Mussels served over Salad with
Pepperoncini Peppers, Celery, Onions & Tomatoes in a Lemon Olive Oil dressing.*

Hot Seafood Station:

Clams Oreganato - Little neck clams stuffed with Italian seasoned breadcrumbs.

Stuffed Mushrooms: Mushrooms stuffed with fresh Lump Crabmeat & Breadcrumbs.

Meat Station:

*Filet Mignon Crostini's - Crostini topped with Sliced Filet Mignon, Homemade Bruschetta,
Arugula and Horseradish Aoli. *Served on a Butchers Block board with Heat Lamps.*

*Chicken Rollatini - Bite size portions of Chicken Breast stuffed with Asiago, Fontina and
Mozzarella Cheeses and Sliced Prosciutto in a Marsala Wine Mushroom sauce.*

Hot Appetizer Station:

*Arancini - Sicilian style rice balls stuffed with peas, meat, cheese and risotto rice
Bolognese sauce topped with Creamy Alfredo.*

Mozzarella en Corozza - Served with Marinara Sauce or Anchovies Olive & Caper Sauce.

Pasta Station:

Choice of 2 Pasta

Penne Vodka - Pink Cream Sauce

Rigatoni Bolognese - Meat Sauce

*Orecchiette Broccoli Rabe & Sausage - Pasta w/ Broccoli Rabe Sausage
Plum Tomatoes Garlic & Oil*

Penne Filetto di Pomodoro - Plum Tomatoes, Prosciutto, Onions & Fresh Basil

Coffee & Dessert Station

Clarizio's Homemade Italian Knot & Biscotti Cookies

\$65 per person