



Tapas Dinner

ANTIPASTO PLATTER

Prosciutto Parma, Serrano ham,
Sicilian black olives, and Greek kalamata olives,
Smoked mozzarella, fresh mozzarella, Asiago cheese,
House made Caponata, Grilled marinated mushrooms,
Red seedless grapes, Roasted artichoke hearts, and Roasted garlic cloves

MEATBALLS

simmered in a zesty Marsala & garlic sauce w/ fine herbs

SPANAKOPITTA

(spinach & feta stuffed fillo) baked & served w/ Spring Mix

LUMPIA ROLLS

Local seasonal vegetables & filipino spices
wrapped in rice paper & baked, served with a sweet chili sauce

GRILLED ASPARAGUS

Served with a soy citrus mayonnaise

HUMMUS

With pita bread

\$20.00 per person plus 20% service fee

TAPAS

Antipasto Sampler

Prosciutto Parma, Genoa salami, capicola, sopressata Sicilian black olives, assorted olives, smoked mozzarella, fresh mozzarella, Asiago cheese, house made caponata, grilled marinated mushrooms, red seedless grapes, marinated artichoke hearts and roasted garlic cloves, olive tapenade and Fried olives

Grilled Andouille Sausage

Served with grilled pears, apples and whole grain Dijon mustard

Meatballs

Simmered in a zesty marsala and garlic sauce with fine herbs

Hummus with Filet Mignon

Greek hummus served with sautéed medallions of beef tenderloin and grilled pita, topped with Pico de Gallo and kalamata olives

Spanakopita

Spinach and feta stuffed filo, baked and served with spring mix

Lumpia Rolls

Local seasonal vegetables and Filipino spices wrapped in rice paper and fried, served with a sweet chili sauce

Butter Leaf Lettuce Wrap

Chicken satay marinated with Thai spices served with spicy peanut sauce and Thai marinated cucumbers

\$40.00 per person plus tax and 20% service fee

TAPAS

Pear and Apple Salad

Mixed baby greens, tossed with a Gorgonzola/raspberry vinaigrette, served on a bed of fresh pears and apples, topped with honey roasted walnuts and finished with crumbled Gorgonzola

Antipasto Sampler (enough for two)

Prosciutto Parma, Genoa salami, capicola, sopressata Sicilian black olives, Greek kalamata olives, smoked mozzarella, fresh mozzarella, Asiago cheese, house made caponata, grilled marinated mushrooms, red seedless grapes, marinated artichoke hearts and roasted garlic cloves

Grilled Andouille Sausage

Served with grilled pears, apples and whole grain Dijon mustard

Meatballs

Simmered in a zesty marsala and garlic sauce with fine herbs

Garlic Seared Shrimp & Scallops

Served with wild mushrooms in a marsala onion reduction

Tempura Battered Fried Calamari

Ocean pride calamari with a citrus marinara

Hummus with Filet Mignon

Greek hummus served with sautéed medallions of beef tenderloin and grilled pita, topped with Pico de Gallo and kalamata olives

Spanakopita

Spinach and feta stuffed filo, baked and served with spring mix

Lumpia Rolls

Local seasonal vegetables and Filipino spices wrapped in rice paper and fried, served with a sweet chili sauce

Butter Leaf Lettuce Wrap

Chicken satay marinated with Thai spices served with spicy peanut sauce and Thai marinated cucumbers

DESSERT

Tira Misu

\$60.00 plus tax and 20% service fee

Price of Menus Include:

- *Full Service Staff*
- *Bartender for beer, wine and soft drinks*
- *Bottled water and soft drinks*
- *Ice service*
- *Day of Event Coordinator*
- *China, utensils and glass ware*
- *Include set-up and break down of the above food stations, equipment and event location*
- *Customizing of your menu, you can mix or match or we can create a custom quote for your event in the above price ranges and beyond*

Additional charges:

- *Plated service \$10.00 per person*
- *Additional or upgraded Rentals other than the basic package*
- *Bar Service, You can host the bar at a set limit or we will provide full bar service for free and charge your guests per drink. Please call for more details*
- *Mixed Drink licensed bartender will be \$25.00 per hour, per bartender*
- *For custom menu packages please make an appointment to discuss details*