



## Hors d'oeuvres

- priced per hors d'oeuvre chosen, per confirmed guest count -

<b>Beef Tenderloin &amp; Chive Skewers with ginger soy glaze</b>	4.75	<b>Miniature Brie Tarts</b>	3.75
<b>Grilled Italian Sausage &amp; Pepper Skewers</b>	3.75	<b>Sun Dried Tomato &amp; Goat Cheese Purses</b>	3.75
<b>Miniature Meatballs</b>	3.75	<b>Tomato &amp; Mozzarella Skewers</b>	2.75
<b>Beef Wellingtons with Horseradish Sauce</b>	4.75	<b>Vegetable Empanadas</b>	2.75
<b>Beef Tenderloin &amp; Gorgonzola on Yukon Potato Chip</b>	4.75	<b>Parmesan Crusted Asparagus</b>	3.75
<b>Miniature Crab Cakes with Remoulade Sauce</b>	4.75	<b>Assorted Cherry Pepper Shooters (Gorgonzola, salami, provolone)</b>	3.75
<b>Bacon Wrapped Firecracker Shrimp</b>	6.00	<b>Oven Roasted Tomato &amp; Goat Cheese Crostini</b>	3.75
<b>Seafood Wonton Purses with Ponzu Dipping Sauce</b>	3.75	<b>Prosciutto &amp; Melon Skewers</b>	3.75
<b>Shrimp &amp; Crab Cheese Cakes</b>	4.75	<b>Mini Prosciutto &amp; Fig Scones</b>	3.75
<b>Tuna Tartar on Crisp Crostini</b>	4.75	<b>Prosciutto Melon &amp; Mozzarella Skewers</b>	4.75
<b>Shrimp Empanadas</b>	3.75	<b>Chicken Empanadas</b>	2.75
<b>Norwegian Smoked Salmon with Crème Fresh on Toast Points</b>	3.75	<b>Romano Crusted Chicken Skewers</b>	3.75
<b>Lobster Empanadas</b>	3.75	<b>Sesame &amp; Orange Glazed Chicken Skewers</b>	3.75
<b>Peppercorn Crusted Ahi Tuna on Wonton Crisps with Soy Ginger</b>	4.75	<b>Mini Chicken Parmesan on Chibata</b>	3.75
<b>Firecracker Quail Stuffed with mild Jalapeno &amp; Mozzarella Wrapped with Bacon</b>	4.75	<b>Miniature Bruschetta Classico Tomatoes Parmesan Prosciutto &amp; Balsamic</b>	3.75
<b>Shredded Duck with Kim Chi Red Cabbage on Wonton Crisps</b>	3.75	<b>Salami wrapped Mozzarella</b>	2.75
<b>Mini Duck Bahn-Mi Sliders with hoison sauce</b>	4.75	<b>Crispy Ravioli stuffed with Ricotta Cheese &amp; Marinara dipping sauce</b>	2.75
<b>Spinach &amp; Parmesan Cheese Wontons</b>	2.75	<b>Gnocchi bites with Gorgonzola or Marinara dipping sauce</b>	2.75
		<b>Roasted Potato &amp; Onion Tart</b>	2.75



## Hors d'oeuvres

- priced per hors d'oeuvre chosen, per confirmed guest count -

### **PASSED PIZZAS SLICED INTO BITE SIZE PIECES**

---

15.00 Per Guest

**Roasted Chicken**

**Sausage & Peppers**

**Grilled Pepperoni**

**Margherita**

**Wild Mushroom Pizza**

### **MINIATURE ASSORTED DESSERTS**

---

(for standing cocktail or catering receptions only)

Key lime Pie

Chocolate Mezzanotte

Strawberry Ricotta

Tira Misu

Praline Cheese Cake

Chocolaté Mousse Pie

Coconut Crème Pie

5.00

### **LA GRIGLIA BAKED ALASKA**

---

Chocolate mezzanotte cake with layers of house made ice cream  
& baked meringue

12.00



# Menu One

\$37 Per Person

## FIRST COURSE

---

**Caesar Salad**  
with parmesan crisp

## ENTREE SELECTIONS

---

**Rigatoni Peperonata**  
parmesan crusted chicken, sweet peppers,  
garlic & goat cheese

**Mushroom Lasagna**  
house-made pasta layered with mushrooms topped with  
barolo & sherry morel sauce

## DESSERT

---

**Strawberry Ricotta Angel Food Cake**

All set menu options include iced tea, soft drinks & regular coffee.  
All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.



## Menu Two

\$44 Per Person

### FIRST COURSE

---

**Caesar Salad**

with parmesan crisp

or

**Roasted Tomato Soup**

with Crostini

### ENTREE SELECTIONS

---

**Pappardelle Ragu**

house-made ribbon pasta tossed with beef veal & pork  
with fresh mozzarella

**Romano Crusted Chicken**

topped with mushrooms tomatoes & bianco served with  
garlic mashed potatoes

**Redfish**

roasted zucchini rosemary red potatoes charred tomato

### DESSERT

---

**Bread Pudding**

served warm & topped with vanilla bean gelato

All set menu options include iced tea, soft drinks & regular coffee.  
All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.



# Menu Three

\$49 Per Person

## FIRST COURSE

---

### Grotto Salad

mixed lettuce tomatoes celery & provolone cheese  
in an Italian vinaigrette

or

### Lobster Bisque

## ENTREE SELECTIONS

---

### Grilled Salmon

with asparagus risotto & a lemon caper sauce

### Roasted Breast of Chicken

topped with sherry morel served with green beans  
& garlic mashed potatoes

### Veal Scaloppine

artichokes mushrooms herbed brown butter broccolini  
roasted potatoes

## DESSERT

---

### Key Lime Pie

with graham cracker crust

All set menu options include iced tea, soft drinks & regular coffee.  
All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.



# Menu Four

\$54 Per Person

## FIRST COURSE

---

### **Autumn Salad**

mixed greens tomatoes goat cheese toasted pecans  
& a honey balsamic dressing

## ENTREE SELECTIONS

---

### **Veal Milanese**

topped with lemon white wine & crispy capers  
served with penne a la vodka

### **Medallions of Beef**

Pan seared with Portobello mushrooms roasted new potatoes  
& a black pepper shallot sauce

### **Seared Diver Scallops**

prosciutto wrapped served with asparagus risotto  
& topped with a pesto bianco

## DESSERT

---

### **Miniature Trio**

Chocolate Ice Box, Key Lime Pie & Crème Brulee

All set menu options include iced tea, soft drinks & regular coffee.  
All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.



# Menu Five

\$72 Per Person

## FIRST COURSE

---

### Salumi & Formaggi

meat & cheese board in center of each table

## SECOND COURSE

---

### Lobster Bisque

## SALAD

---

### Insalata Dancie

chopped spinach cucumber hearts of palm avocado tomatoes  
& crumbled blue cheese with a tomato vinaigrette

## ENTREE SELECTIONS

---

### Grilled Red Snapper

With crab roasted root vegetables & garlic white wine sauce

### Brick Chicken

hen seared thin & crispy served with roasted baby vegetables & charred lemon

### Braised Short Ribs

served with mushroom risotto Tuscan vegetables, with a port wine reduction

## DESSERT

---

### Strawberry Cheese Cake

with a graham cracker crust

All set menu options include iced tea, soft drinks & regular coffee.

All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.



## Menu Six

\$81 Per Person

### PASSED HORS D' OEUVRES UPON ARRIVAL

---

**Sun Dried Tomato & Goat Cheese Purses**  
**Mini Beef Wellingtons with Horseradish Sauce**  
**Miniature Crab Cakes**

### FIRST COURSE

---

**Lobster Bisque**  
or  
**Burrata di Puglia**  
arugula marinated heirloom cherry tomatoes asparagus & balsamic caviar

### ENTREE SELECTIONS

---

**Tenderloin of Beef**  
with crème spinach & a black currant port reduction

**Gulf Red Snapper La Griglia**  
grilled asparagus parmesan risotto cake champagne and  
red wine gastrique jumbo lump crab charred grapes

**Rack of Lamb**  
with roasted cauliflower & potatoes au gratin

### DESSERT

---

**Miniature Trio**  
Chocolate Mezzanotte, Strawberry Ricotta & Keylime Pie

All set menu options include iced tea, soft drinks & regular coffee.  
All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.





## Vegetarian Options

### **Wild Mushroom Lasagna**

house made pasta layered with sauté onions & mushrooms topped with parmesan and a Barolo morel mushroom sauce

### **Roasted Tomato Ravioli**

house made topped with eggplant sun dried tomato & goat cheese

### **Eggplant Parmesan**

grilled and topped with melted mozzarella & marinara served with penne pomodoro

### **Fazzoletto**

Handkerchief pasta stuffed with ricotta spinach basil topped with parmesan & pomodoro

### **Penne Primavera**

gluten free pasta tossed with seasonal vegetables & a suga rosa sauce

### **Saffron Risotto Cakes**

lightly breaded and pan seared served with grilled vegetables & a bianco sauce

### **Vegetable Risotto**

tender risotto with seasonal vegetables topped with grated parmesan

### **Gnocchi di Ricotta**

with basil & a light tomato crème sauce