

COCKTAIL RECEPTION MENU

SELECTION OF HORS D'OEUVRES, SERVED BUTLER STYLE

Stuffed Mushroom Caps with Italian sausage and bread crumbs
Arancini with mozzarella, peas and prosciutto
Fried Calamari with marinara sauce
Seared Beef Carpaccio drizzled with truffle oil on crostini with caramelized onions
Scottish Smoked Salmon on seven grain bread
Breadsticks wrapped with prosciutto
Maytag Blue & Spiced Walnut on Crostini
Swordfish Skewers with roasted vegetables
White Bean and Shrimp Crostini

CHOICE OF ASSORTED BRUSCHETTA; VINE RIPE TOMATO & BASIL, FAVA & ROAST GARLIC PUREE, ROAST PEPPER PINE NUT & CAPER, WILD MUSHROOM

Miniature Homemade Meatballs with tomato dipping sauce
Mini Crab Cakes with Spicy Remoulade
Prosciutto with melon
Asparagus prosciutto bundles
Scallops wrapped with bacon
Old Fashioned Pigs in the Blanket
Mozzarella and Tomato on Skewers with fresh basil
Sliced Sirloin Steak on Crostini with horseradish Crème fraiche
Miniature Eggplant Rollatini
Sliced Green Apples with Gorgonzola
Grilled Shrimp with Italian herbs and olive oil
Eggplant Caponata with pine nuts on bruschetta

Stationary Additions

Pasta Station

Rigatoni alla Amatriciana
Rigatoni with fresh tomato, sautéed onions, bacon
Penne with mixed wild mushrooms
Orecchiette with sausage, broccollii roasted garlic
Penne with ragu of ground beef, celery, carrots and herbs
Lasagne alla Bolognese or Lasagne Vegetali

Carving Station

Whole Roasted Prime Rib or Filet Mignon served with horseradish cream and breads
Whole Roasted Turkey or Virginia Ham, hand carved, honey mustard
Whole Side Of Smoked Salmon, chopped red onion, eggs, crème fraiche

Antipasto Display

A bountiful display of Domestic and Imported Cheese, Italian cured meats, mixed herbed olives, roasted red and yellow peppers, sliced breads and breadsticks

Seafood Raw Bar

a delightful selection of Jumbo shrimp, Seasonal oysters, Littleneck clams served with appropriate condiments

PHARMA DINNER MENU

First Course (please select one)

Insalata alla Cesare

Classic Caesar Salad

Tricolore Salad

Endive Radicchio and Arugula

Zuppa del Giorno

changes daily

Main Course (please select two)

Chicken Scarpariello

Pan roasted chicken, sausage, potatoes, cherry peppers, garlic, basil and white wine

Vitello Scaloppini

Plum tomato, saffron, basil and white wine

Crisp Pan Roasted Pepper Crusted Salmon

With porcini mushroom sauce and basil pesto butter

Chicken Francese

Breast of chicken dipped in egg, sautéed in lemon juice, butter, white wine and capers

Penne Murano

Penne with mushrooms, peas, proscuitto, plum tomato and cream topped with mozzarella

Rigatoni

With broccoli, toasted garlic and extra virgin olive oil served with sausage or grilled chicken

Ricotta Cheese Ravioli

With spring vegetables, plum tomato sauce and cream

Dessert (please select one)

Chocolate Mousse Layer Cake

NY Cheesecake

Tiramisu

American Coffee & Tea Service

BUFFET MENU

Salad Selection (please select one)

Insalata alla Cesare

Classic Caesar Salad

Insalata Mista

Field Greens Salad

with Cherry Tomatoes & House Vinaigrette

Insalata Caprese

Sliced tomato and mozzarella with fresh basil

Insalata Tre Colori

Endive, Radicchio and Arugula

Main Course (please select three)

Monkfish Piccata

Medallions of monkfish sauteed with garlic and white wine sauce

Eggplant Rollatini

Grilled eggplant with mozzarella and tomato sauce

Vegetable Lasagna

Pasta layered with béchamel and roasted vegetables

Broiled Atlantic Salmon

With white wine and herbs

Pollo alla Scarpariello

Breast of chicken with garlic, lemon and balsamic vinegar

Prime Sliced Steak

Over broccoli rabe

Rigatoni all' Amatriciana

Rigatoni with fresh tomato, sautéed onions, bacon and prociutto

Penne

with tomato, basil and fresh mozzarella

Rigatoni

mixed wild mushrooms

Selection of Two Sides

Broccoli with garlic and olive oil

Sauteed Spinach

Escarole sautéed in garlic and extra virgin olive oil

Yukon Golden Potato Puree

Roasted Garlic and Chive Mashed

Roasted Baby New Potatoes

Dessert

Assorted Cakes, Pastries and Sweets

Seasonal Fruit

American Coffee & Tea Service

TOUR AND TRAVEL MENU

First Course (please select one)

Portabello Mushrooms

Roasted in garlic, olive oil, basil and white wine

Insalata alla Cesare

Classic Caesar Salad

Tricolore Salad

Endive Radicchio and Arugula

Main Course (please select two)

Garlic Roasted Shrimp

With broccoli rabe with peppers, sundried tomatoes, garlic and olive oil

Chicken Scarpariello

Pan roasted chicken, sausage, potatoes, cherry peppers, garlic, basil and white wine

Crisp Pan Roasted Pepper Crusted Salmon

With porcini mushroom sauce and basil pesto butter

Chicken Francese

Breast of chicken dipped in egg, sautéed in lemon juice, butter, white wine and capers

Penne Murano

Penne with mushrooms, peas, proscuitto, plum tomato and cream topped with mozzarella

Rigatoni

With broccoli, toasted garlic and extra virgin olive oil served with sausage, shrimp or grilled chicken

Ricotta Cheese Ravioli

With spring vegetables, plum tomato sauce and cream

Dessert (please select one)

Chocolate Mousse Layer Cake

NY Cheesecake

Seasonal Fruit

American Coffee & Tea Service