

Stationary Displays

HEARTH BAKED PIZZAS • \$15 per pizza

We recommend one pizza per five guests. Pizza may be passed or stationary

Margheritta Pizza •

Crushed Valoroso Tomatoes, Fresh Mozzarella, Pecorino Romano Cheese, Fresh Basil, Extra Virgin Olive Oil

Mediterranean Spinach •

Roasted Red Pepper, Artichoke Hearts, Kalamata Olives, Feta and Parmesan Cheese, Garlic Alfredo

BBQ Chicken Pizza •

House BBQ Sauce, Grilled Chicken Breast, Red Onion, Poblano Peppers, Monterey Jack Cheese

RAW BAR

Priced per piece

North East Oysters \$3.50 • **Local Littlenecks** \$1.50 • **Jumbo Shrimp** \$3.50 • **Maine Lobster Tails** Market Price

ANTIPASTI • \$11 per person

Marinated Mediterranean Olives • **House Pickled Vegetables** • **Roasted Red Peppers** •
Grilled Eggplant • **Fresh Mozzarella & Tomato** • **Parmesan Reggiano** • **Provolone** • **Prosciutto** •
Salami • **Capicola** • **Fresh Baked Bread** • *May be some seasonal variations*

CHEESE BOARD • \$5 per person

Domestic and International Cheeses including: Gorgonzola, Pepper Jack, Cheddar, Parmigiano Reggiano and Goat Cheese • **Assorted Crackers**

CHEESE & MEAT • \$8 per person

Domestic and International Cheeses including: Gorgonzola, Pepper Jack, Cheddar, Parmigiano Reggiano and Goat Cheese • **Assorted Crackers** • **Prosciutto** • **Capicola** • **Marinated Olives**

CRUDITÉS • \$3 per person

Seasonal Vegetables with Boursin Cheese Dip

MEDITERRANEAN HUMMUS • \$4 per person

Lemon Hummus with Spiced Cumin and Olive Oil Flatbreads, Carrots, Celery

Stationary Displays

BRUSCHETTA • \$7 per person

BUILD YOUR OWN BRUSCHETTA

Grilled Italian Bread • White Beans • Eggplant Caponata • Marinated Feta • Tomato, Basil & Mozzarella

CRISPY RI CALAMARI • \$28 per order

We recommend 1 order per 6-8 guests

Tossed with Banana Peppers, Garlic Butter, Lemon and Parsley. Served with Marinara Sauce

PASTA DISPLAY • \$5 per person

Served with House Bread and Olive Oil • Minimum 20 guests per type of pasta

Penne Marinara • House Made Marinara

Penne ala Vodka • House Pink Vodka Cream Sauce, Shaved Parmigiano Reggiano Cheese

Penne Pesto and Italian Vegetables • Zucchini, Summer Squash, Sweet Red Peppers

CHEF ATTENDED PASTA STATION • \$12 per person

Served with House Bread and Olive Oil • One Chef Attendant recommended per 50 guests • \$75 per attendant

Penne Pasta or Cheese Tortellini served with a Beautiful Assortment of:

Vegetables • Italian Vegetables, Spinach, Roasted Red Peppers, Kalamata Olives, Artichoke Hearts, Mushrooms, Peas, Roma Tomatoes

Cheeses • Parmesan Cheese, Goat Cheese, Mozzarella Cheese

Sauces • Marinara, Pink Vodka, Ali Olio, Pesto

Add Chicken & Shrimp • \$3pp

Add a Salad to accompany your Pasta Display or Station • \$3pp

7 Greens • Baby Lettuce, Red Flame Grapes, Backyard Farm Tomatoes, Prosecco Vinaigrette

Caesar • Meyer Lemon Dressing, Garlic Croutons, Romaine Lettuce, Parmigiano Reggiano

CHEF ATTENDED COMPOSED PASTA STATION • \$10 per person

Served with House Bread and Olive Oil • One Chef Attendant recommended per 50 guests • \$75 per attendant

CHOOSE TWO PASTAS:

Tortellini Alfredo • Mushrooms, Peas

Penne ala Vodka and Chicken • House Pink Vodka Sauce

Rigatoni Bolognese • Veal, Beef, Pork, Valaroso Tomatoes, Garden Vegetables

Penne Shrimp Fra Diabolo • Spinach, Roasted Red Peppers, Kalamata Olives, Spicy Marinara

Penne Pesto & Italian Vegetables • Zucchini, Summer Squash, Roasted Red Peppers

All menus and pricing are subject to change and to a 21% taxable service charge and RI State Taxes

Passed Hors d'Oeuvres

HOT • Priced per piece

Minimum 25 pieces • We recommend five pieces per guest for a one-hour pre-dinner reception and ten pieces per guest for a cocktail reception

- Stuffed Mushroom with Parmesan, Panko & Spinach • \$2**
- Mushroom Arancini with Gorgonzola Alfredo • \$2.50**
- Cranberry & Brie Crostini • \$2**
- Vegetarian Spring Roll • \$2**
- Maine Lobster Fritters & Spicy Tartar Sauce • \$2**
- Baby Maryland Crab Cakes, Creole Remoulade • \$2.50**
- Szechuan Sirloin & Pineapple • \$3**
- Shrimp Spring Rolls with Spicy Orange Dipping Sauce • \$2.50**
- Greek Chicken & Tzatziki Yogurt Sauce • \$2**
- New Bedford Sea Scallops Wrapped in Bacon • \$2.75**
- Wood Grilled Shrimp & Spicy BBQ Dipping Sauce • \$3**
- Mini Beef Wellingtons • \$3**
- Greek Mini Lamb Lollipops • \$4**
- Tomato & Fresh Mozzarella Crostini & Balsamic-Shallot Confit • \$1.50**
- Buffalo Chicken and Watermelon with Blue Cheese Dipping Sauce • \$2**
- Gorgonzola Stuffed Dates Wrapped in Bacon • \$2.50**
- Shrimp & Coconut Arancini with Chipotle Lime Aioli • \$2.50**

CHILLED • Priced per piece

Minimum 25 pieces • We recommend five pieces per guest for a one-hour pre-dinner reception and ten pieces per guest for a cocktail reception

- Jumbo Shrimp Cocktail • \$3.50**
- Caprese Skewer with Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic, Olive Oil • \$2**
- Gorgonzola Stuffed Sicilian "Martini Olive" Skewers • \$2**
- Pineapple, Honey Dew, Cantaloupe, Strawberry Fruit Kabob with Honey Yogurt • \$2.50**
- Parma Prosciutto & Melon "Pops" with Aged Balsamic Vinegar • \$2.50**
- Smoked Salmon Tzatziki Crostini • \$3**
- Salumi Crostini with Prosciutto, Capicola, Salami, Provolone and Banana Pepper Ring • \$3**
- Pistachio and Date Crusted Goat Cheese • \$2.50**
- Chilled Sirloin Crostini with Horseradish Sauce and Chives • \$3**
- Prosciutto Wrapped Asparagus Tips with Boursin Cheese Dip • \$2.50**