



## **Catering Menu**

### **Appetizer Celebration**

#### **Gourmet Anti Pasto**

Trio of Olives  
Pickled Egg Plant, Pickled Artichokes, Pickled Capers, Pickled Herring  
Oysters  
Fine Italian Meats  
Roasted Red Peppers  
Chopped Liver  
Raw Veggies and a Duo of Dips  
Italian Mushrooms  
Assorted Hot Peppers  
Caviar  
Gourmet 3 Tier Cherub Cheese Tower  
Gourmet Crackers  
Chefs Surprise Salad

#### **Fish Station**

Maple Lime Ginger Planked Salmon  
Shrimp Spoons served in a Dijon Cream Sauce  
Cold Seafood Salad

#### **Hot Station**

Warm Bruschetta  
Served with Garlic Pitas, and Croustini's  
Swedish Meatballs  
Chicken Wings 2 Ways  
Mini Dry Ribs  
Carved Stiploin,  
Yorkshire Puddings  
Garlic Mashed Potatoes  
Beef Demi-glance

#### **Dessert Station**

Chocolate Fountain  
Fresh Fruit  
Meringues  
Biscotti

Coffee/ Gourmet Tea Service