

Island Chateau

COCKTAIL HOUR

Pasta Station

(Pre-Selected Choice of two)

Penne A La Vodka (with Prosciutto)

Tortellini Alfredo

Cavatelli with Broccoli

Lobster Ravioli with Brandy Cream Sauce

Seafood Station

“Crispy” Fried Calamari

Zuppa di Mussels

Little Neck Clams Oreganata

Sicilian Risotto Station

*Imported Arborio Rice tossed with guest's
choice of Seafood or Fresh Vegetables*

International Cheeses & Wines

*Imported and Domestic Cheese Presentation
with Flatbread and Seasonal Fresh Fruit
Accompanied by our Selection of Fine Wines*

Salumeria

*Prosciutto Di Parma, Cappicola, Soppresata,
Genoa Salami, and Dry Italian Sausage
Fresh Mozzarella and Vine Ripened
Tomatoes with Roasted Peppers, Extra
Virgin Olive Oil, and Balsamic Glaze*

Grilled Fresh Vegetable Station

*Grilled Fresh Asparagus Sautéed with Sliced
Garlic
Grilled Zucchini and Squash with Extra
Virgin Olive Oil
Balsamic Portabella Mushrooms*

Bruschetta etc.

*Fresh Baked French Baguettes Topped with
Tomato, Garlic, and Basil Antipasto
Provolone Stuffed Olives
Broccoli Rabe
Stuffed Cherry Peppers
Gourmet Pasta Salad*

Mini Meatball Martini Display

with Mozzarella en Carozza

Deluxe Passed Hors D'oeuvres

*Fried Shrimp
Bacon Wrapped Scallops
Spanakopita
Mini Chicken Pot Pie Croustades
Rice Balls
Shrimp Cocktail Shooters
Mini Potato Knish
Honey Chicken Wrapped in Bacon*

*Mini Maryland Crab Cakes
Ham and Cheese Empanadas
Mac and Cheese Spoons with Truffle Oil
Bite-Sized Cheeseburgers
Lollipop Baby Lambchops
Cocktail Franks in Pastry
Brie with Raspberry in Phyllo Pastry*