

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

Torta Rustica