

Complements

Prices listed are per person

Passed Hors d'Oeuvres

A collection of Savory Hors d'Oeuvres served butler style

\$6

Seafood Extravaganza

Crab Claws, Chilled Jumbo Gulf Shrimp, and California Roll Sushi

\$12

Jumbo Gulf Shrimp

Served chilled over ice with Fresh Lemons and Cocktail Sauce

\$8

Antipasto Italiano

Capocollo Ham, Genoa Salami, Provolone Cheese, Varietal Olives, Pepperoncini, and Grilled Herb Marinated Vegetables

Fresh Baked Focaccia Bread, Turin Grissini, and Parmesan Flatbread served with Infused Olive Oils

\$8

Taste of the Orient*

California Roll, North Atlantic Salmon, and South Pacific Rim Ahi Sushi served with Wakame Salad

\$7

Bruschetta Fresco

Caprese Bruschetta with Plum Tomato, Lemon Basil, and Buffalo Mozzarella

Granchio Bruschetta with Lump Crab, Artichoke Hearts, and Fontina Cheese

Tricolore Bruschetta with Olive Tapenade, Chevre Cheese, and Roasted Red Pepper

\$6

Afterthoughts

Select one of the following savory items as a late night snack:

Grilled Three Cheese Sandwich with Tomato Bisque, Coney Island Hot Dogs, Hot Italian Panini Sandwiches, Petite Angus Steak Burgers or Garlic and Parmesan Crusted Pizza

\$6

The Essentials Package

Includes Premium Beverage Service and Passed Hors d'Oeuvres

\$15

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*