

COCKTAIL RECEPTION PACKAGES

PASSED CANAPES

PICCOLO - CHOOSE 6

\$22 per guest / per hour

PICCOLO - CHOOSE 9

\$28 per guest / per hour

ARANCINI

fried saffron rice ball with mozzarella

PANZEROTTI

mini calzones with salumi & smoked mozzarella

PROSCIUTTO & GRISSINI

prosciutto wrapped breadsticks with horseradish

POLPETINNI

*little pork meatballs with
calabrian chile agrodolce*

MINI PIZZETTAS

bianco di napoli tomato, mozzarella & basil

CHICKEN LIVER TOAST

tuscan liver toast with marsala gelatin

MINI CROQUE MONSIEUR

speck & comte cheese

HOUSE MADE PICKLES

assorted pickle skewers

PIQUILLOS & TUNA

ortiz tuna & piquillo pepper

FRICO DI PATATE

montasio cheese & yukon potato

OCEAN TROUT RILLETTE

ras el hanout & lavash crisp

RICOTTA TORTELLONI

summer fruit presreve & brown butter

HOUSEMADE COOKIES

assorted cookies

COCKTAIL RECEPTION ADD-ONS

FORMAGGI & SALUMI STATION

\$15 per guest / first hour
\$10 per guest / each additional hour

CHEFS SELECTION OF 4 CHEESES & 4 SALUMI, SERVED WITH SULLIVAN STREET BREAD, GRISSINI, OLIVES, SPICED NUTS, PICKLES & GIGANTE BEANS

DESSERT

\$12 per guest / per hour

CHEF'S SELECTION, PASSED OR STATIONED

BEVERAGE

PICCOLO

\$30 per guest / per hour

1 HOUSE WHITE WINE
1 HOUSE RED WINE
1 HOUSE SPARKLING WINE
1 CHOICE BEER
1 SIGNATURE COCKTAIL
HOUSE LIQUOR

*GRANDE

\$38 per guest / per hour

1 HOUSE WHITE WINE
1 HOUSE RED WINE
1 HOUSE SPARKLING WINE
1 CHOICE BEER
1 SIGNATURE COCKTAIL
PREMIUM LIQUOR

**package does not include exclusive spirits*