



RECEPTION MENU

PASSED

Based on 1.5 hours
4 for \$40, 5 for \$48, 6 for \$55/person

White Bean Hummus

grilled pepper relish, pecorino, toasted focaccia
*vegetarian. contains gluten & dairy.

Mini Lamb Meatballs

caper crème fraiche, orange-date glaze, crushed hazelnuts
*contains gluten, dairy & nuts.

Tuna Crudo Spoon

cucumber & basil salsa verde, grapefruit, Sicilian olive oil, crispy lentils
*gluten & dairy free.

Lobster Spoon

cherry tomato & corn, citrus, crème fraiche, basil
*gluten & dairy free. contains shellfish.

Mini Octopus Carpaccio

citrus vinaigrette, harissa yogurt, tunisian five spice, lemon oil, pine nuts & rose
*gluten free. contains dairy & nuts.

Avocado Toast

everything spice, pickled peppers, pecorino, multigrain toast
*vegan & dairy free. contains gluten.

Truffle Grilled Cheese

gruyere, truffle butter, pomodoro sauce, sourdough, basil
*vegetarian. contains gluten & dairy.

Popcorn Chicken

crispy chicken, seven spice, harissa remoulade
*dairy free. contains gluten.

STATIONARY

VEGETABLE CRUDITÉ

\$15/pp

raw and grilled veggies with parmesan crema dip
*vegan & gluten free. contains dairy.

ANTIPASTO

\$28/pp

sliced calabrian salami, mortadella, sweet soppressata, mozzarella, grilled peppers, olives, sundried tomatoes, pepperoncini, grissini bread sticks, toasted focaccia
*contains gluten & dairy.

SHELLFISH TOWER

\$145/pp

oysters, colossal shrimp cocktail, fluke ceviche, tuna crudo served with waffle chips, cider mignonette, cocktail sauce, pickled peppers

CAPRI STYLE PIZZA

thin & crispy with fior di latte mozzarella

Four Cheese \$18

fontina, pecorino, taleggio, fior di latte, pomodoro sauce, basil
*vegetarian. contains gluten & dairy.

Mushroom Bianca \$19

oyster mushrooms & thyme, garlic olive oil, pecorino
*vegetarian. contains gluten & dairy.

Spicy Salami \$21

calabrian salami, pomodoro sauce, parmesan, basil
*contains gluten & dairy.

Sweet Sausage \$20

house italian sausage, pomodoro sauce, parmesan reggiano
*contains gluten & dairy.

Spicy Lobster \$19

maine lobster, calabrian chili pesto, fontina, grilled corn, crispy zucchini, baby arugula

CHEESE & FRUIT

\$20/pp

local & european cheeses, seasonal fruit, toasted focaccia, rosemary crackers, mulberry honey jam, candied walnuts
*vegetarian & gluten free. contains dairy & nuts.

PASSED DESERTS

Dark Chocolate Ganache Cones

dulce de leche, praline crunch
\$9 per piece

Pistachio Tartlets

\$7 per piece

Coconut Lime Sorbet Spoons

mango pearls, toasted coconut
\$8 per piece

Seasonal French Macarons

\$5 per piece

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform us of any food allergies or dietary restrictions.