



An Italian Reception

Stationary Presentation

Italian Table

Roasted garlic and white bean dip with rosemary and a hint of orange zest, Salami, provolone, marinated artichoke hearts, Buffalo mozzarella salad with fresh basil and tomato, fire roasted red bell peppers, olives, foccacia and crisp breadsticks, and dipping oils, garnished with roasted garlic halves.

Butlered Hors D'oeuvres

Roasted Tomato Kalamata Olive Tapenade on Grilled Foccacia
Antipasto Skewer
(artichoke, Kalamata olive, sun dried tomato and mini mozzarella ball)

Buffet

Classic Caesar Salad
Bowtie Pasta with Broccoli and Roasted Red Peppers in Parmesan Peppercorn Dressing
Grissini Breadsticks, Foccacia and Garlic Bread
Genovese Pesto Risotto

Chef Active Carving Station

Stuffed Chicken Braciola
Filled with spinach, roasted red peppers, roasted tomatoes, garlic, shallots, exotic mushrooms, and local goat cheese, served with an artichoke lemon veloute

Dessert

Tiramisu Strip Cake
Peet's Gourmet Coffee and Tea