

Stuzzichino

Italian Appetizers

STEAK & ARUGULA BRUSCHETTA

Bruschetta with steak, arugula, sun dried tomatoes, lemon vinaigrette

ROASTED TOMATO BISQUE SHOOTERS

With hand-grated asiago cheese

PROSCIUTTO TORTELLINI KABOB

Tri-color cheese tortellini, marinated roasted tomato, kalamata olives and prosciutto ham are hand-threaded on a 6" skewer for a colorful and flavorful beginning to any meal.

ANTIPASTO SKEWERS

Mild, delicious mozzarella cheese threaded on a skewer with chunks of sun-dried tomatoes, roasted red pepper, a wedge of tender artichoke heart and an olive.



MOZZARELLA CAPRESE CROSTINI

House pesto, sundried tomato and extra virgin olive oil

WILD MUSHROOM BRUSCHETTA

Zest of lemon truffle oil

SPANIKOPITA

Phyllo, spinach, lemon and feta

CHICKEN MARSALA POT PIE

Slow roasted chicken, paired with marsala wine, rich cream, fresh green onions, mushrooms and shallots, baked in a handcrafted buttery pie crust

MARGHERITA FLATBREAD

An aromatic, crisp flatbread, paired with a zesty marinara sauce, topped with fresh buffalo mozzarella, marinated in olive oil infused with basil, accompanied with marinated tomatoes.

BALSAMIC FIG & GOAT CHEESE FLATBREAD

A plump handcut calimyrna fig, marinated in aged balsamic vinegar, paired with a creamy savory rosette of goat cheese, fresh chives, and applewood smoked bacon, all placed on a hand cut flatbread



I



MEDITERRANEAN CHICKEN, FIG & TOMATO KABOB

Two pieces of juicy chicken marinated in a traditional medley of mediterranean flavors including fig, olives, white wine, and lemon. Then skewered with a quartered golden calimyrna fig and a roasted tomato.

CARPACCIO COTTO CROSTINI

Caramelized balsamic onions, demi-sec tomato, olive oil & sea salt

VEAL MEATBALL

With marinara and fresh basil

SCAMPI SPIEDINI

Garlic, white wine and fresh herbs

MINI LAMB CHOPS

Marinated with fresh rosemary, lemon & cumin

BACON-WRAPPED SCALLOPS

With citrus glaze

MINI CRAB CAKES

With zesty citrus aioli

SALMON MOUSSE

On crispy cucumber



BRUSCHETTA TONNO CRUDO

Tuna, capers, shallots and chives

CHICKEN SALAD IN PESTO CONE

Chopped kalamata olive, davina tomato, red onion, and roasted chicken in a creamy cucumber tzatziki and minted yogurt sauce in a mini pesto cone

LEMON BUTTER SCALLOPS

on seared Italian Sausage Slice



PROSCIUTTO WRAPPED MELON OR PEARS

small bite with skewer (fruit depends on season)

II

PLT POTATO CAKE

Shaved prosciutto, roma tomato, pesto aioli on
Potato Cakes

ASIAGO RISOTTO CROQUETTE

A robust blend of sundried tomato, roasted garlic,
monterey jack and asiago cheese

CUCINA PARMESAN GARLIC CHICKEN SKEWER

Chicken tenderloin meat marinated with garlic on a
6 inch skewer with a creamy parmesan sauce

SMOKED TOMATO BRUSCHETTA

Thick french bread is hand sliced & layered with
pesto, roasted and smoked roma tomato brus-
chetta and topped with creamy ricotta

HERB CHEESE STUFFED MUSHROOM

Whole mushroom cap is filled with a creamy blend
of parsley, dill, chives, garlic and cheese

PARMESAN ARTICHOKE HEART

Quartered artichoke hearts topped with goat
cheese, battered and rolled in a parmesan
breading

RISOTTO CRAB CAKES

A blend of crabmeat, risotto, peppers and spices
hand formed and lightly breaded

TUSCAN FONTINA BITES

A creamy fontina and sundried tomato blend
enveloped in a moist chicken breast strip and
coated with an herb seasoned breading

MINI PEPPERONI CALZONE

Pepperoni, monterey jack cheese, peppers, and
onions in a traditional italian calzone pastry

MUSHROOM FLORENTINE

A large whole mushroom cap overflowing with a
delicate blend of spinach, brie cheese and spices

WILD MUSHROOM & TRUFFLE ARANCINI



III

Antipasti

Salads

ITALIAN ROMA TOMATO SALAD

With fresh basil, red onion, hint of lemon, crumbled fontinella, extra virgin olive oil and aged balsamic vinegar (seasonal).

TRADITIONAL CAESAR SALAD

Romaine hearts tossed in caesar dressing with roasted garlic croutons and parmesan

SAN TROPEZ PASTA SALAD

Green beans, olives, grilled eggplant, baby potato, roasted tomato, cannelloni beans

ANTIPASTO SALAD

Romaine lettuce, mozzarella, pepperoncini, olives, onions, tomatoes, topped with ham, provolone, and salame, in our homemade Italian dressing

ROASTED BEET SALAD

Organic baby greens, arugula, roasted red & yellow beets, chevre cheese, tangerines, oil-cured olives, and roasted pistachios

CAPRESE SALAD

Tomatoes, fresh mozzarella, basil, and balsamic reduction



ITALIAN HOUSE SALAD

Romaine and spring mix lettuce, mozzarella, pepperoncini, olives, onions, tomatoes. Served with choice of ranch, blue cheese, or our homemade italian dressing.

BABY SPINACH SALAD

Mushroom, chopped egg, bacon. Served with a side of ranch dressing and balsamic vinaigrette.

POMEGRANATE SPINACH SALAD

With apples and walnuts

KALE & BRUSSEL SALAD

Bacon, pecorino cheese, lemon, toasted hazelnut



IV

Italian Appetizer Display

CROSTINI BAR

- Ricotta with local honey & pear compote
 - Bacon tomato chutney
- Beef tenderloin on Tuscan Toast with horseradish crème
- Salmon, crème fraiche, cucumbers, capers

ITALIAN MEAT AND CHEESE DISPLAY

Display of imported and domestic italian delights. Prosciutto, salami, mortadella and roast beef cuts, variety of imported and domestic cheeses such as parmigiano-reggiano, buffalo mozzarella, provolone, asiago

BOUNTIFUL CHEESE DISPLAY

Featuring imported and domestic cheeses. Displayed with sliced meats, baguettes, crackers, nuts, dried fruits, and marinated olives. Garnished with grapes and seasonal berries.

DIP, STICK, & CHIP DISPLAY

Includes bread sticks, pretzel sticks, & fresh chips. Hummus, spinach garlic dip, & artichoke dip

MARINATED SHRIMP DISPLAY

Chilled lemon herb marinated jumbo shrimp peeled tail-on (3-4 pieces per guest) with cocktail sauce, citrus caper aioli, and remoulade

ITALIAN MEATS & MOZZARELLA BAR

Display of imported and domestic italian delights. Shaved prosciutto, salami, mortadella and roast beef cuts, plus variety of imported and domestic italian cheeses such as buffalo mozzarella, burrata and parmigiano-reggiano selection. Served with grilled & chilled asparagus, artichoke hearts, roasted red peppers, basil pesto, balsamic glaze, grilled crostini.

THE FARMER'S TABLE APPETIZER DISPLAY:

Enjoy the bounty of the farm with fresh vegetables, house made pickled and preserved bounty, farm fromage cheeses, jams, chutneys and more!

VEGETARIAN ANTIPASTI DISPLAY

Balsamic marinated & grilled asparagus, baby eggplant, roasted squash, baby zucchini, charred artichokes, roasted elephant garlic, roasted baby leeks, marinated roasted cremini mushrooms, pickled red & yellow peppers, country olive tapenade, served with country bread and crackers



V

Secondi

Meat Entrée



SEARED SALMON FILET

Seedless grapes, pine nuts, in a white wine lemon dill buerre blanc

BRANZINO

Fresh white mediterranean sea bass, rosemary, thyme, lemon, served with baby arugula

MEDITERRANEAN COD

Fresh atlantic cod braised with fresh tomatoes, kalamata olives, and capers in a light wine sauce

CIOPPINO

A thick seafood stew with tomatoes, herbs and spices and fresh fish, shrimp, & clams. Suggested to be served with pasta or risotto

SHRIMP SCAMPI

Garlic, white wine & herb butter

BAKED SALMON PARMESAN

Salmon fillet baked with a creamy parmesan coating

TILAPIA ROMANO

Fresh tilapia baked and topped with mixture of fresh herbs, tomatoes, artichoke hearts, mushrooms, lemons and capers

CHICKEN SALTIMBOCCA

Tender chicken breast stuffed with sage, fontina cheese, prosciutto, sautéed with shallots in a light sage butter white wine sauce

CHICKEN LILLIANA

Tender chicken breast sauteed with sundried tomatoes and caramelized shallots in a sherry cream sauce

ROMANO CHICKEN

Tender chicken breast encrusted in a romano cheese egg wash, flat leaf parsley, in a lemon white wine chicken piccata lemon butter & capers

ARTISAN BREAST OF CHICKEN

Crimini mushrooms, artichokes, mushrooms, red peppers, olives, butter sauce

CHICKEN CACCIATORE

Tomatoes & prosciutto season this dish

ARTISAN BREAST OF CHICKEN

Crimini mushrooms, artichokes, red peppers, olives, chardonnay butter sauce

CHICKEN GISMONDA

Boneless chicken with a parmesan breading with sautéed spinach, mushrooms and demi-glace with sage and hints of nutmeg

TURKEY GREMOLADA

Boneless turkey breasts marinated with lemons & herbs

BEEF MARSALA

Tender beef top sirloin smothered with sweet peppers, onions, mushrooms in marsala wine sauce

VI

CLASSIC TUSCAN BEEF SHORT RIB
Braised in Marinara, Red Wine, Wild Mushroom,
Sweet Peas

BRAISED BEEF SHORT RIBS
Red wine based sauce with gremolada topping

RAGU OF BEEF
Beef roast in a rich robust wine infused tomato
sauce, unbelievably tasty

CHICKEN MARSALA
Lightly breaded and sautéed breast of chicken
served in a marsala wine and mushroom sauce

BEEF TENDERLOIN
Tender filet mignon grilled with fresh herbs served
with a wild mushroom

LAMB AI MEDICI
Tender new zealand lamb chop served with fresh
herbs in a port wine mushroom reduction

PORK OSSO BUCCO
Braised with root vegetables and fresh herbs

PARMESAN & HERB CRUSTED PORK LOIN
Crust forms a crunchy barrier that has all the
wonderful juices trapped inside to give you a
tender, flavorful loin of pork

CLASSIC VEAL SHANKS
Atop vegetables in a white wine sauce with a lovely
candied lemon topping

PORK PORTERHOUSE
Fennel crusted, grilled with mustard demi glace

BITE-SIZED SAUSAGE,
PEPPERS, AND ONIONS

TUSCAN SMOKED STEAK
Marinated with rosemary, garlic, thyme, onions and
white wine



VII

BRAISED MEATBALLS WITH
MARINARA SAUCE



SMOKED PORCHETTA

Rolled and roasted herb brined pork loin, prosciutto, and herb pesto



VIII

Primi

Pasta Entrée

RUSTICO MEAT LASAGNA

Beef and Italian sausage with ricotta, parmesan & mozzarella, made the old fashioned way

CLASSICO LASAGNA FLORENTINE

with spinach and four cheeses in a light alfredo sauce

BAKED PENNE WITH THREE CHEESES AND MARINARA

FARFALLE

With pesto & mushrooms

HARVEST RAVIOLI

Oven roasted sweet potato and butternut squash, caramelized onions and mascarpone cheese sauce

GARDEN PENNE

With artichokes, spinach & sundried tomatoes

BEEF SHORT RIB RAVIOLI

Short rib brasato in house slow roasted beef short ribs, mirepoix and romano cheese



PENNE PASTA

With three cheeses and tomato sauce

ROASTED BUTTERNUT SQUASH LASAGNA

Rosemary and Garlic

SPRING GREEN PASTA PRIMAVERA

Broccoli, snow peas, tomatoes, asparagus with other vegetables served in a white wine lemon sauce over linguine



BUTTERNUT SQUASH RAVIOLI

Oven roasted butternut squash, whole milk ricotta, amoretto cookie, parmesan and romano cheeses with nutmeg and sage in a romano cheese sauce

PASTA ALLA VODKA

Sweet and salty pancetta is lightly sauteed in butter, then cooked in vodka, tomato sauce and cream to make a rich and flavorful sauce

LOBSTER RAVIOLI

Claw and knuckle lobster meat, shrimp mousse blended with a lobster sherry shallot velouté

IX

QUATTRO FORMAGGI ALFREDO

Ultra-cheesy cousin of fettuccine alfredo is made four-cheese combinations. May be served with fresh broccoli or grilled chicken strips

ROASTED PORTOBELLO MUSHROOM RAVIOLI

Oven roasted fresh portobello and crimini mushrooms, fontina and romano cheeses and thyme

BAKED RIGATONI

Meat sauce, rigatoni, ricotta and mozzarella cheeses

FRUTTI DI MARE

A perfect blend of clams, shrimp, mussels, and calamari in an exquisite red sauce over linguine.

CANNELLONI

Manicotti style pasta filled with cheese and spinach. Topped with tomato sauce and mozzarella cheese.

GNOCCHI PRIMA

Braised spinach, sautéed mushroom, roasted corn, asiago, and brown butter

CHEESE TORTELLINI

With Alfredo Sauce

RIGATONI GORGONZOLA WITH CHICKEN

Mushrooms, roasted peppers, sun-dried tomatoes

PENNE FUNGHI

Cremini mushroom, parmesan, truffle olive oil

LINGUINI AND CLAMS

garlic & oil, white wine, Manila clams

WILD MUSHROOM RISOTTO

sautéed mushrooms, shaved asiago, truffle oil



X

Vegetarian Entrée

FIRE-ROASTED VEGETABLE POLENTA CAKE

Roasted cauliflower, butternut squash, red onion, edamame, red bell pepper, and zucchini, accented with crushed sea salt and placed on top an herb polenta cake

TUSCAN RATATOUILLE TART

A marriage of tradition and rustic fare. A garden fresh bouquet of fire roasted zucchini, yellow squash, red onions, bell peppers, and mushrooms; perfectly seasoned with garlic, oregano, and basil; accompanied by a rich blend of herb cheese and ricotta; and elegantly displayed in a mouth watering sundried tomato tart shell.

SPICY CHARRED TOMATO & ARTICHOKE TART

Fire roasted, marinated tomatoes, paired with artichokes, mozzarella cheese, roasted red pepper hummus, placed in a jalapeno tart



XI

Side Dishes

ROASTED RED BLISS POTATOES

With smoked paprika and parmesan

ROSEMARY SEA SALT OVEN ROASTED FINGERLING POTATOES

Tuscan Timballo Di Pasta

ARTISAN AU GRATIN POTATOES

Baked golden with sharp cheddar and fresh herbs

YUKON GOLD ROSEMARY GARLIC MASHED POTATOES

FRESH GREEN BEANS

With fresh garlic, olive oil and toasted pine nuts

PEPPERS SILVIO

Mélange of colorful hot and sweet peppers topped
with wilted spinach and shaved fontinella

GRILLED FRESH VEGETABLES

Baked golden with fresh herbs

RATOUATOUILLE

Summer squash and eggplant in a hearty tomato
and olive oil sauce

BEANS & GREENS

Escarole and white beans with olive oil, romano
and lemon essence



XII

Action Station

Heirloom Tomato Caprese Carving Station

Chef's selection of seasons best heirloom, hot house, and Roma tomatoes, fresh mozzarella, & burrata sliced to order & served with fresh basil, chef's selection of flavored oils, flavored vinegar glazes, & flavored salts

Salad Shaker Bar Station

Crisp lettuce is tossed with your choice of fresh ingredients. Your custom salad is then shaken by our chef with your choice of dressing and served in a mini shaker creating a signature salad.

Guests choose from a variety of lettuces such as romaine, chopped iceberg, spinach, baby field greens; mix ins such as chopped eggs, artichoke hearts, chopped mushroom, diced tomatoes, roasted red pepper, roasted corn, shredded carrot, jícama, shaved red onion, slices strawberries, garbanzo beans, bacon, grilled chicken, shredded cheddar cheese, parmesan cheese, feta cheese, crumbled bleu cheese and nuts.

Dressing such as raspberry vinaigrette, lemon vinaigrette, ranch, and cilantro lime;

Italian Mini Sandwich Station

SERVED WITH HOUSE-MADE POTATO CHIPS

Short Rib & Fontina Mini Panini: House braised short rib and aged fontina cheese layered between crisped Pullman style brioche

Mini Muffaletta Sandwiches: his unforgettable sandwich offers mouth-watering olive tapenade dressing, salami, ham, pepperoni and provolone cheese

Philly Cheesesteak: Shaved beef sirloin, American and mozzarella cheese with peppers and spices in a mini brioche roll

Stramboli Slices: Artisan bread dough with a delicious pairing of meats and cheese. Smoked ham, salami, sliced pepperoni and mozzarella cheese

Risotto Bar

Creamy arborio rice sautéed with the following garnishes, served with assorted breads. Guests select mix ins such as asparagus, sweet peas, sautéed onions, sautéed wild mushrooms, diced prosciutto di parma, parmesan, sweet italian sausage, pecorino romano cheese, asiago cheese, truffle oil

Flatbread Station

Mini flatbread pizzas with a variety of artisan thin crust flatbreads topped with local organic veggies, virgin olive oil & basil pesto, goat cheese, mozzarella and a handful of baby arugula

Artisan Pasta Station

Fresh pastas, authentic sauces and a wide range of toss-in options from organic vegetables to olives, pine nuts to gourmet cheeses make this vegetarian chef attended station a hit at any reception.

Table to Farm Meatballs – Choose 3

Chefs will present handmade gourmet meatballs, served in mini cups or with Ricotta and a Roll

The Cow- beef meatballs, marinara, balsamic onion sauce, ricotta, micro basil

The Turkey- buffalo chicken meatball, crispy ranch coleslaw, celery bleu cheese salad, micro celery

The Pig – Jack Daniels Whiskey BBQ sauce

The Spicy Lamb- parmesan oregano dipping sauce
The Chicken- creamy mushroom sauce

The Vegetarian- Asian sauce with Pickled Carrot and Daikon

XIII

Grilled Panini and Soup Station

Petit panini sandwiches with three variety of seasonal soups such as tomato basil soup, minestrone, butternut squash soup, creamy lobster, baked potato and more!

Italian Skewer station- choose 3

BEEF KABOBS

Tender cubes of sirloin, red and green peppers and onions on a 6" skewer.

ITALIAN SAUSAGE AND SHRIMP SKEWER

Skewered with a delicate large shrimp and crisp red and green peppers on a 6" skewer

CUCINA PARMESAN GARLIC CHICKEN SKEWER

Chicken tenderloin meat marinated with garlic on a 6" skewer with a creamy parmesan sauce

SALMON SKEWER

Fresh Atlantic Salmon seasoned with robust spices and a touch of lime on a 6" skewer

ANTIPASTO SKEWERS

Mild mozzarella cheese threaded on a skewer with chunks of sun-dried tomatoes, roasted red pepper, a wedge of tender artichoke heart and an olive.

HERBED SCALLOP SKEWERS

Marinated Mushroom Skewers
with vegetables and Marinara Sauce

VEGAN ANTIPASTO SKEWERS

Artichoke Heart, Tomato, Olive, Red Pepper

Gourmet Mac and Cheese choose 3

MAC AND CHEESE STATION - ANTIPASTO

Italian cheeses, fresh basil, olives, sundried tomatoes, salami, and pepperoni all nestled together in one glorious gooey pasta

MAC AND CHEESE STATION - CLASSIC

Just the way you remember it as a kid, but better! Nostalgia at its finest - a tasty blend of american & cheddar cheeses, doubled baked!

MAC AND CHEESE STATION - COASTAL

Clusters of fresh crab and lobster meat, bites sweet of roasted corn, gruyere, and havarti cheese in a gooey chardonnay sauce. You can almost feel the breeze from the water...

MAC AND CHEESE STATION - GREEK

Be swept away to the Mediterranean Sea - feta cheese, sautéed spinach, kalamata olives, and roasted garlic

MAC AND CHEESE STATION - KICKIN'

Cheddar & American cheeses with boneless chicken pieces, buffalo wing sauce, and bacon pieces. We'll even top it off with crumbled blue cheese if you'd like!

MAC AND CHEESE STATION - PARISIAN

· Mac-n-Cheese for the "upper crust". Creamy brie, gruyere, roasted figs, and roasted shiitake mushrooms; herbs de provence in a creamy white wine sauce. It's addictive!

MAC AND CHEESE STATION - TEX/MEX

Spicy chicken, roasted corn, black beans, asiago cheese, hatch chilies, and Mexican stewed tomatoes. Includes a side of sour cream & salsa

XIV

Slider Station: choose 3

BEEF HAMBURGERS SLIDERS
with artisan cheeses and a host of other toppings

CHICKEN BREAST SLIDERS
With pesto spread

WHISKEY BRAISED SHORT RIB SLIDERS
Sliced Steak Sliders with Sundried Tomato Spread

MINI GOURMET CHICAGO
STYLE HOTDOGS
Custom relish and celery salt.

CRAB CAKE SLIDERS
With authentic remoulade

LEMON SEARED SALMON SLIDER
With greens and optional tartar or chipotle spread

GRILLED VEGGIE SLIDERS
With balsamic reduction sauce



XV

Action Stations

Carving Station: Choose 2

SERVED WITH ROLLS AND SAUCES LISTED

MARINATED FLANK STEAK

Citrus and herb marinated Flank Steak Served with Mushroom Steak Sauce

SMOKED CARVED BEEF BRISKET

with a Red Wine Demi

BEEF TENDERLOIN CARVING STATION

Fresh Herb Marinated and Grilled Tenderloin of Beef Carved to Order and served with creamy horseradish

PRIME RIB CARVING STATION

Prime Rib of Beef seasoned with rosemary and served with creamy horseradish and Au Jus.
Additional \$14/per person.

CARVED TOMAHAWK STEAKS

Smoked and Coffee Rubbed. Additional \$14/per person.

PEACH AND BOURBON GLAZED PORK LOIN

served on grilled peaches

BROWN SUGAR CRUSTED GLAZED HAM CARVING STATION

SAGE ROASTED TURKEY CARVING STATION

Discover the juicy magic of Sage Roasted Turkey served with our housemade cranberry sauce

ROASTED ATLANTIC SALMON

Fresh Atlantic Salmon Seared and Roasted Carved to Order and Served with a Lemon-Butter Sauce

ARTISAN CHICKEN CARVING STATION

Chicken Breast and Thighs cooked in a white wine sauce with onions and capers. Carved at your request.



XVI

Tour Through Italy

Regional Small Plates Excursions

Embarcation

ITALIAN MEAT AND CHEESE DISPLAY

Display of imported and domestic italian delights. Prosciutto, salami, mortadella and roast beef cuts, variety of imported and domestic cheeses such as parmigiano-reggiano, buffalo mozzarella, provolone, asiago

ROASTED PORTOBELLO MUSHROOM RAVIOLI

Oven roasted fresh portobello and crimini mushrooms, fontina and romano cheeses and thyme

PEPPERS SILVIO

Mélange of colorful hot and sweet peppers topped with wilted spinach and shaved fontinella

Taste of Tuscany Station

CAPRESE SALAD

Tomatoes, fresh mozzarella, basil, balsamic reduction

CLASSIC TUSCAN BEEF SHORT RIB

Braised in marinara, red wine, wild mushroom, sweet peas

ORZO PASTA WITH ASIAGO AND FRESH VEGETABLES

GRILLED FRESH VEGETABLES

Baked golden with fresh herbs

Roman Romance of Flavors Station

ITALIAN ROMA TOMATO SALAD

With fresh basil, red onion, hint of lemon, crumbled fontinella, extra virgin olive oil and aged balsamic vinegar (seasonal)

CHICKEN MARSALA

Lightly breaded and sautéed breast of chicken served in a marsala wine and mushroom sauce

The Waters of Veneziana Station

ANTIPASTO SALAD

Romaine lettuce, mozzarella, pepperoncini, olives, onions, tomatoes, topped with ham, provolone, and salame, in our homemade Italian dressing

SUMMER GRILLED CORN AND LEMON RISOTTO

Smokey grilled and sweet summer corn, lemon, parmesan cheese, zucchini, squash, leek or (risotto flavor depending on season)

VEGETARIAN WINTER RISOTTO

Small plate with butternut squash, leeks, mushrooms & Parmesan

SHRIMP SCAMPI

Garlic, white wine & herb butter

GREEN VEGETABLE MEDLEY

Summer's freshest and most tender green vegetable medley such as asparagus, peas, green beans, and baby spinach leaves

XVII

Tour Through Italy (cont)

La Dolce Vita

MINI CANNOLLI

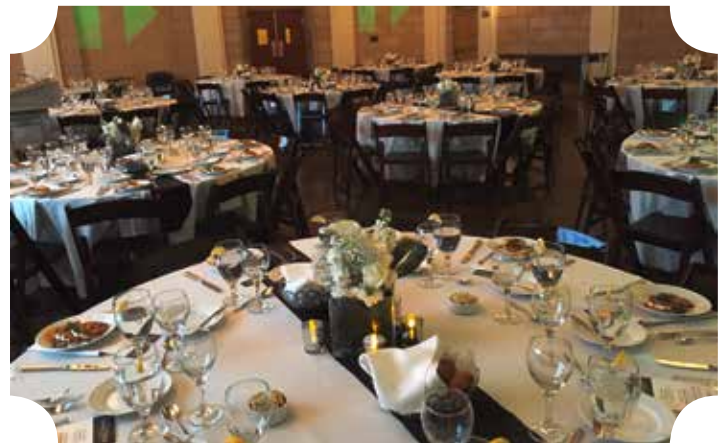
MINI RASPBERRY PANNA COTTA

TIRAMISU

Classic Italian dessert with Ladyfingers, Mascarpone cheese, espresso and coffee

CHOCOLATE COVERED STRAWBERRIES

Strawberries dipped in dark, milk, or white chocolate with edible sparkles



XVIII

Italian Dessert



LEMON BERRY TARTS

Clouds of meringue top these lemon curd-filled tart shells

MINI CHEESECAKES

A rich, decadent bite of our smooth bite-size NY Cheesecakes with mild buttery graham cracker crust



CRÈME BRULÉE TARTS

Fresh berries, shortbread crust

FRENCH MACAROONS

Famous round pastry made from ground almond, sugar and egg whites. Assortment of flavors such as raspberry, chocolate, vanilla, pistachio, coffee and lemon.

LEMON BLUEBERRY SWEET SHOT

Lemon mousse layered with fresh blueberries topped with whipped cream and lemon zest, served in a shot glass



MINI CANNOLLI

MINI RASPBERRY PANNA COTTA

SALTED PRETZEL CRUST CARAMEL BROWNIE

Gourmet salted caramel-filled brownie drizzled with salted caramel and dark chocolate on a unique, chocolate-covered pretzel crust

XIX

S'MORES SHOTS

Graham cracker crust tart, filled with chocolate ganache and topped with brûlée marshmallow

CHEESECAKE STUFFED STRAWBERRIES

Strawberries filled with cheesecake filling topped with whipped cream and dusted with graham cracker crumbs

TIRAMISU

Classic italian dessert with ladyfingers, mascarpone cheese, espresso and coffee

CHOCOLATE COVERED STRAWBERRIES

Strawberries dipped in dark, milk, or white chocolate with edible sparkles



XX

BITE SIZED FRUIT PIES

Seasonal fruit pies such as apple, peach, strawberry or blueberry small enough to hold in your hand. The vibrant fruit is ensconced in an all-butter crust that's topped with a sprinkling of sugar

CHOCOLATE FLOWER CUP WITH CHOCOLATE MOUSSE

MINI CHERRIES JUBILEE

This old-school classic dessert makes use of the woefully underutilized art of flambe. Rum and ripe summer cherries with vanilla cream

CHOCOLATE HAZELNUT BROWNIE MOUSSE

MINI RUM CAKE

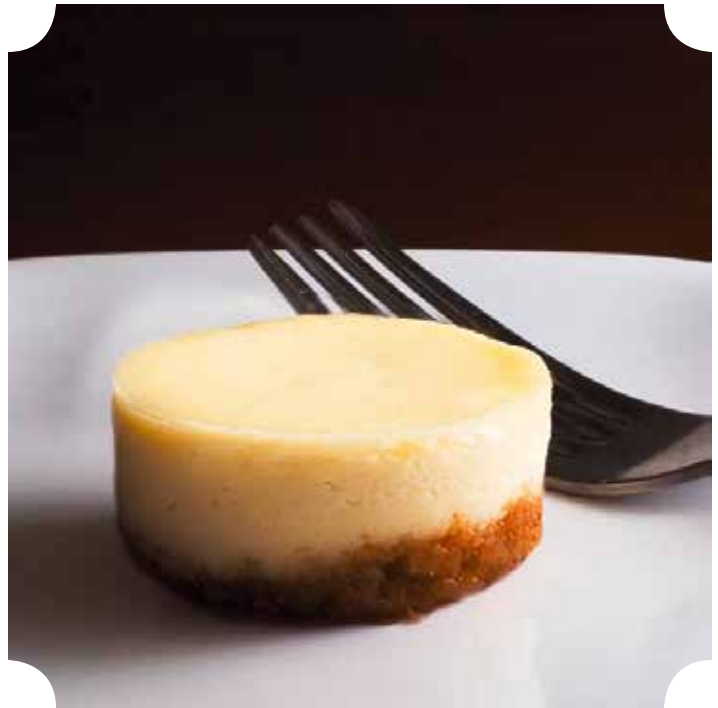
BOURBON DARK CHOCOLATE TRUFFLES

TIRAMISU TRUFFLES

This incredible chocolate tiramisu truffle will completely melt in your mouth

DESSERT "CROSTINI"

Amarena cherry, mascarpone, pistachio, shortbread



LIMONCELLO TART

with Amaretti Cookie Crust and
Blueberry-Blackberry Sauce

TRADITIONAL PETIT FOURS

Assorted petit fours feature cake with flavors chocolate, lemon, strawberry, vanilla, orange, almond flavored butter crèmes, drenched in Swiss crème or rich chocolate. Suitable for the most upscale occasion

FRESH BERRY WHITE CHOCOLATE POT DE CREME

Mini glass filled with rich, creamy mousse and berries

CREAM PUFFS

BISCOTTI

ITALIAN BUTTER COOKIE DISPLAY

Traditional assortment of Italian Cookies



XXI



XXII

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Dessert Action Stations

LES CHOUCHOUS

A modern day creme puff. Crispy chocolate base, choux pastry, mousseline and special La Rose Noire cream with flavors such as

- Black Currant & Vanilla
- Double Chocolate
- Double Raspberry
- Nutty Caramel & Vanilla
- Mango & Passion Fruit
- Pistachio & Chocolate

FRESH MADE MINI CREPE STATION

A unique modern take on a hot chocolate dessert. A chef will shave chocolate from our hand created rotating chocolate cylinder. Mini crepes will be made fresh on our custom created griddle. The combination will create magic for all.



COBBLER STATION

Chef attended cobbler station with flavors such as peach, berry, and apple cobblers. Add an ice cream, fresh fruit and whipped cream. The taste of summer!

AFFOGATO STATION

Selection of 2-3 gelato, "drowned" in hot Italian Espresso accompanied by candied nuts, chocolate, caramel, cookie selection and biscotti.

FLAMBÉ DONUT HOLE STATION with LV Distillery spirits



XXIII

ITALIAN SODA BAR

Italian flavored syrup, a splash of cream, soda water and lot of ice to keep you cool. Italian soda with a choice of syrup such as

- Raspberry,
- Caramel,
- Peach,
- Hazelnut,
- Blueberry,
- Mango,
- Amaretto,
- Coconut,
- Strawberry
- Or cherry

ITALIAN ICE CREAM SANDWICHES

Traditional italian gelato sandwiched between two pizzelles cookies

ICE CREAM BAR

Brings the feeling of an ice cream shop to your event with tradition gelato and sorbetto. 3-4 Flavors and a full compliment of toppings including nuts, fruits, whipped cream and syrups served in your choice of a cone or cup.



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