

SMALL BITES

Crostini

ROASTED TOMATO & BURRATA CROSTINI

WHIPPED RICOTTA CROSTINI

topped with hot honey, pistachio, red pepper flakes, rosemary

FIGGY BRIE CROSTINI

prosciutto, fig jam, brie cheese

SEASONAL * PEACH BURRATA CROSTINI

sliced peaches, freshly basil, balsamic glaze

Signature Flatbread Bites

MARGHERITA

fresh mozzarella, basil, roma tomatoes

TRUFFLE MUSHROOM & GRUYERE

caramelized mushroom and onions, swiss, gruyere cheese, arugula, truffle oil

ROASTED RED PEPPER ITALIAN SAUSAGE

BBQ CHICKEN

red onion, mozzarella, cilantro

Motherdough Focaccia Sandwich Bites

can be served as small bites or full size *lunch packages starting at \$30/PP

BELLA BIRD

turkey, smoked gouda, microarugula, red onion, tomato, housemade pesto, mayo

LA CAPRESE

fresh mozzarella, tomato, housemade pesto, balsamic glaze, arugula

CALABRIAN CRUNCH

chicken, provolone, chili oil crunch, spicy garlic mustard aioli, arugula

Hors d'Oeuvres & favorites

COCONUT CURRY CHICKEN SKEWERS

marinated chicken breast in coconut milk, curry, ginger & spices. served with spicy peanut dipping sauce

CUCUMBER & SMOKED SALMON BITES

sliced cucumber, dill cream cheese, smoked salmon & capers

STUFFED MUSHROOMS

pecorino cheese, panko, red bell pepper, parsley & garlic. option: add sausage

COCONUT SHRIMP

panko & coconut coated tiger shrimp. served with thai chili sauce

AHI TUNA CRISPS *

ahi tuna, sesame oil, soy sauce, cucumber, avocado, cilantro, toasted sesame seeds

CRAB CAKES *

panko, old bay seasoning, red bell pepper, onion, parsley served with spicy aioli

CAPRESE SKEWERS

cherry tomatoes, mozzarella balls, fresh basil. balsamic glaze & olive oil

CHICKEN SALAD TARTLETS

celery, lemon zest, tarragon, mayo, onion

The Apertivo Table

cheeses, charcuterie, olives, marinated vegetables, fresh made focaccia, dips, seasonal fruits

**customization available*

\$18/PP

Sweet Endings

CHOCOLATE CHUNK FLAKY SEA SALT COOKIES

FUDGE BROWNIE BITES

LEMON BARS

**gluten free available*

CHOCOLATE DIPPED STRAWBERRIES

CREPE ROLLS

The Gathering Table

Entrees

CHICKEN PARMIGIANA

Crispy chicken cutlets, housemade red sauce, Parmesan, mozzarella

CREAMY TUSCAN HERB CHICKEN

Chicken breast, mixed herbs, heavy cream, sun dried tomatoes, pecorino

HONEY CITRUS SALMON

CHICKEN PESTO TORTELINNI

SEASONAL VEGETABLE PRIMAVERA

CHIMICHURRI PORK TENDERLOIN

Sides

HERB ROASTED BABY POTATOES

PARMESAN TRUFFLE MASHED POTATOES

BROCCOLINI

HONEY GLAZED BABY CARROTS

GRILLED ASPARAGUS

Salads

TUSCAN KALE CASAER SALAD

SUMMER CITRUS SALAD

LEMON & PARMESAN ARUGULA SALAD

ORZO PASTA SALAD