



TRAY-PASSED HORS D'OEUVRES

ALL PRICING IS BASED ON A PER GUEST, PER HOUR PRICE AND MUST BE ORDERED FOR THE ENTIRE GROUP.

35.00 ++ PER GUEST, PER HOUR INCLUDES 5 SELECTIONS

ADDITIONAL SELECTIONS (OVER 5), ADD 8.00++ PER ITEM, PER GUEST

HOT

CHICKEN

Chicken Parmigiano Sliders
mozzarella, marinara

PORK

Sausage & Pepper Crostini (GF)
white wine, oregano

VEGETARIAN

Funghi Misti Pizza ricotta, fresh mushrooms

Margherita Pizza fresh mozzarella, tomato, basil

Caprellacci Pasta butter, sage

Rigatoni Al Pesto basil, stracciatella, cherry tomatoes

Penne Alla Rosa cream, spicy tomato

Saffron Arancini mozzarella, marinara

SEAFOOD

Shrimp Scampi garlic, lemon, tomato

Shrimp Parmigiana marinara, mozzarella, parmesan

Mini Crab Cakes lemon, tartar sauce

BEEF

Nonna Meatball Heroes
marinara, mozzarella, parmesan

Arancini Genovese short rib, marinara

Braciola Skewers prosciutto, parmesan, herbs

Boneless Sirloin Peperonata* (GF)
roasted sweet peppers 15++ pp supplemental

COLD

PORK

Burrata Wrapped in Prosciutto (GF)
arugula, balsamico

Stuffed Cherry Peppers (GF)
gorgonzola dolce, prosciutto

VEGETARIAN

Heirloom Tomato Bruschetta
basil, balsamic shavings

Caprese Bocconcini Skewers (GF)
mozzarella, tomato, basil

Whipped Ricotta & Spinach Crostini
parmesan

Robiola & Truffle Honey Crostini
thyme

SEAFOOD

Tuna Tartare* (GF)
cucumber, avocado, lemon vinaigrette

Seafood Salad Cocktail (GF)
shrimp, calamari, scallops

BEEF

Grilled Steak Crostini caesar dressing

Steak Tartare* (GF)
potato gaufrette, lemon

Garlic Bread Steak Bites horseradish cream

Carpaccio Beef Stacker*
seared herbed tenderloin thinly cut and served over a crostino with salsa verde

DESSERTS

SOFT-SERVE GELATO

15++ pp supplemental

Pistachio
Vanilla

HALF-HOUR GOURMET TRAY-PASSED DESSERTS

28++ pp supplemental

select five (5)
Bombolini
Cannolis
Chocolate Cake
Vegan Panna Cotta (GF)
French Macarons
Rainbow Cookies
Nutella Profiteroles

Chef & Head Paesan' Ralph Scamardella

In Sauce We Trust.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please alert your server to any food allergies.

† Can be made gluten-free (GF) – gluten-free (V) – vegan



Includes Premium Cocktails, Martinis, House Sparkling Wine by the Glass, House Wine, Domestic & Imported Beer, Red Bull Energy Drinks, Bottled Water, Assorted Soft Drinks, Q Premium Mixers
**all brands subject to change*

Premium Beverage Package

\$30pp++ (per hour)

Vodka:	<i>Ketel One, Three Olives</i>
Gin:	<i>Bombay Sapphire, Tanqueray</i>
Rum:	<i>Captain Morgan Spiced, Mount Gay 'Eclipse'</i>
Tequila:	<i>818 Reposado, Jose Cuervo Tradicional Silver</i>
Bourbon/Whiskey:	<i>Jack Daniel's, Maker's Mark</i>
Scotch:	<i>Dewar's White Label, Johnnie Walker Black</i>
Cognac:	<i>D'Ussé VSOP, Hennessy VS</i>
Cordials:	<i>Aperol, Chambord, Kahlúa</i>
Wine:	<i>Gambino, Prosecco, Italy</i> <i>Sea Sun, Chardonnay, California</i> <i>Seaglass, Rosé of Pinot Noir, California</i> <i>Sea Sun, Pinot Noir, California</i> <i>Conundrum, Red Blend, California</i>
Beer & Seltzer:	<i>Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois, NÜTRL Seltzer, High Noon Watermelon Seltzer</i>

Luxury Beverage Package

\$45pp++ (per hour)

Vodka:	<i>Belvedere, Grey Goose, Tito's Handmade</i>
Gin:	<i>Bombay Sapphire, Hendrick's, Tanqueray</i>
Rum:	<i>Bacardi Superior, Captain Morgan Spiced, Malibu</i>
Tequila:	<i>Casamigos Reposado, Jose Cuervo Tradicional Silver, Patrón Añejo</i>
Bourbon/Whiskey:	<i>Elijah Craig, Jack Daniel's, Jameson, Maker's Mark</i>
Scotch:	<i>Dewar's White Label, Glenlivet 12yr, Johnnie Walker Black</i>
Cognac:	<i>D'Ussé VSOP, Hennessy VS</i>
Cordials:	<i>Aperol, Chambord, Kahlúa</i>
Wine:	<i>Veuve Cliquot Yellow Label, Champagne, France</i> <i>Sea Sun, Chardonnay, California</i> <i>Quilt ThreadCount, Sauvignon Blanc, California</i> <i>Seaglass, Rosé of Pinot Noir, California</i> <i>Sea Sun, Pinot Noir, California</i> <i>Conundrum, Red Blend, California</i> <i>Mouton Cadet, Bordeaux, France</i>
Beer & Seltzer:	<i>Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois, NÜTRL Seltzer, High Noon Watermelon Seltzer</i>

Formal Wine Pairings

For Seated Dinners of up to 30 Guests

Sommelier presentation table side per course (max. 4 courses)
Selections start at \$100 per bottle plus \$500 Sommelier labor charge