



# 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

**Cappellacci 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) 15++ pp supplemental  
*roasted sweet peppers*

## COLD

### PORK

**Burrata Wrapped in Prosciutto** (GF)  
*arugula, balsamico*

**Stuffed Cherry Peppers** (GF)  
*gorgonzola doce, 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

### 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