TOSCA

Passed Hors d' Oeuvres

Our Cocktail Receptions give you the freedom to mingle with your guests, enjoy our beautiful rooms, and try our chef's favorites.

Roma Menu

Select Five Items from the Menu Below | **40.** per person

Caprese Spiedini | Cherry Mozzarella, Tomato, Basil & Herb Pesto *

Goat Cheese Tartlets | Warm Zucchini, Sweet Red Bell Peppers *

Caesar Salad Cups | Bite Size Tarts Filled with Chopped TOSCA Caesar *

'Pastella' Fried Artichoke Hearts | Sweet Roasted Garlic Mustard **

Caponata | Chickpea Purée, Vegetables, Lavash **

Prosciutto Wrapped Asparagus | Manchego, Balsamic *

Panko Chicken Skewers | Lemon Caper Tartar

Sliced Sirloin Crostini | Warm Potato Purée, Truffle Salsa Verde *

Nantucket Crab Cakes | Mustard Aïoli



Verona Menu

Select Seven Items from the Menu Below | **50.** per person

Soup 'Shooters' | Crostini (Flavors Change Seasonally)

Arancini | Mini Aborio Rice Fritters (Flavors Change Seasonally)

* **Mushroom Toast** | House-made Wild Mushroom Pâté, Golden Raisin Jam

* **Bacon Wrapped Scallops** | Parsley, Chives, Green Onion

* **Tuna & Salmon Tartare** | Cucumber, Sweety Drop Peppers

* **New England Lobster Salad** | Baby Pullman Bread Toasts, Lemon, Celery

* **Grilled Shrimp Aïoli** | Exotic Spices, Asparagus, Roasted Garlic

* **Prime Steak Spiedini** | Dijon & Garlic Marinated

Rustico Veal Meatballs | Red Sauce, Tosca Blend Cheese

Panko Chicken Skewers | Lemon Caper Tartar

* = *(Can be Made Gluten Friendly)* | ** = *(Can be Made Vegan)*