



Platters & Stationary Items

These items are a la carte and can be added to any of our menus. They make a wonderful first impression for your guests, and are designed to complement any of our menus.

*** Whipped Ricotta Dip**

Virgin Olive Oil, Aged Balsamic, Focaccia Toasts (*Serves 6 – 8*)

25.

Calamari

Spiced Aioli, Broccoli Rabe Leaves Crudo (*Serves 15 - 18*)

55.

*** Serious Shrimp Cocktail**

Wild Gulf of Mexico White Shrimp, Fennel Cocktail Sauce (*50 Count*)

199.

*** Prince Caspian Oysters**

Topped with Mignonette, Fennel Cocktail Sauce (*50 Count*)

175.

Wood Oven Fired Pizzas

Choice of Classics (*16 Slices*)

21.

*** Cheese Platter Classico**

Assortment of Hand Selected Noshes

Small | 75. Large | 130.

**** Crudité Platter**

Assortment of Sliced Vegetables, House Gorgonzola

Small | 55. Large | 95.

*** Hand Carved Lamb Rack Chops**

American Lamb, Balsamic & Rosemary (*16 Bones*)

125.

Panini & Slider ‘Tree’

Creative Presentation of Small Sandwiches;

Prime Cheeseburger Sliders & Smoked Chicken Paninis (*Approx. 80 pieces*)

225.

Antipasto Misti

Prosciutto di Parma, Cured Meats, Seasonal Olives, Cheese & Salads (*Priced per person*)

8.

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