



## Cocktail Party Menu

\$55 per person

### Passed Canapes

#### **Mini Burrata**

tomato jam, basil, grilled crostini

#### **Thai Fresh Roll**

lobster, mango, napa cabbage, thai peanut sauce

#### **Lime Roasted Shrimp**

roasted tomatillo sauce

#### **Beef Tartar**

crostini, cornichon, dijon, shallot marmalade

### Stations

#### **Antipasto and Charcuterie Display**

assortment of soppressata, coppa, prosciutto, marinated olives, sliced melon, roasted red peppers, olive tapenade, aged provolone, marinated mozzarella, aged balsamic and olive oil, grilled crostins

#### **Pasta Station**

served with Italian baked breads, focaccia, parmesan, red chili flake, aged balsamic and flavored oils

#### **Spinach Tortellini**

goat cheese cream sauce, caramelized onions

#### **Penne Vodka**

sundried tomatoes, spinach

#### **Baked Gnocchi**

Narragansett Creamery ricotta cheese, oven roasted tomato sauce