

# Gold Hors d'Oeuvres

## Passed Butler Style

### Arancini (Rice Balls)

Short grain "Arborio" Rice Croquettes with Mozzarella, Imported Italian Plum Tomatoes, sauteed Sweet Onions and freshly shaved Romano Cheese. Served with a Plum Tomato Dipping Sauce.

### Asiago and Zucchini Quiche

Diced Zucchini and Freshly Shaved Asiago Cheese combined in a fluffy seasoned Egg batter and baked in a flaky homemade Pastry Crust

### Chicken Milanese

Chicken pieces breaded with Italian Seasonings, deep-fried and served with our own Marinara Sauce

### Fried Calamari

Tender young Calamari lightly battered and fried until Golden and Crunchy... served with Lemon wedges and our spicy Arrabiata Sauce

### Fresh Mozzarella en Carrozza

Petite Fresh Mozzarella Sandwiches fried until Golden and Crispy...served with a Garlic Marinara Dipping Sauce

### Grilled Chicken Fajitas

Lime Marinated Grilled breast of Chicken with Fresh Tomatoes, Fresh Cilantro and Monterey Jack Cheese rolled in a Flour Tortilla...and garnished with Sour Cream and Scallions

### Neapolitan Mushroom Pastry

Filled with Imported Porcini Mushrooms, Mascarpone Cheese and seasonings in a flaky, buttery Pastry Shell

### Petite Stromboli

Fresh Italian Sausage and Red Roasted Peppers rolled in a homemade Pizza Crust

### Stuffed Mushrooms

Silver Dollar Mushroom Caps filled with a savory stuffing of Onions, Celery and laced with Rosemary, Italian Parsley and Freshly Shaved Romano Cheese

### Artichoke Crostini

Marinated Artichokes blended with Imported Parmesan Cheese and Extra Virgin Olive Oil spread on crisp Tuscan Toast

### Eggplant Crostini

Roasted Baby Eggplant blended with Roasted Garlic, Extra Virgin Olive Oil and freshly squeezed Lemon spread on crisp Tuscan Toast

### Tuscan Crostini

Tuscan Garbanzo Beans blended with fresh Roasted Garlic and Extra Virgin Olive Oil spread on crisp Tuscan Toast