



Lupo Fall Cocktail Reception Menu

Passed Appetizers

Baked Risotto Cake with Sautéed Mushrooms and Shaved Parmesan
Crisp Eggplant Ravioli with Tomato Sauce and Basil Aioli
Portobello Mushroom Bruschetta with Roasted Garlic, Parsley and Parmesan
Marinated Tomato Bruschetta with Basil, Parmesan and Olive Oil
Cherry Tomatoes and Mozzarella Skewers with Basil and Extra Virgin Olive Oil
Sautéed Shrimp with Rosemary, Garlic and White Bean Sauce
Grilled Salmon Skewers with White Wine-Lemon Sauce and Capers
Sautéed Crab Cakes with Marinated Tomatoes and Basil Aioli
Butter Poached Maine Lobster Skewer with Black Truffle Sauce (add \$5.00)
Tuna Tartare on Flat Bread with Black Olives, Capers and Parsley
Veal Meatballs, Creamy Polenta and Tomato Sauce
Beef Carpaccio Bruschettas with Arugula, Parmesan and Whole Grain Mustard Aioli
Steak Tartare on Grilled Ciabatta with Shallots, Parsley and Capers
White Bean and Mortadella Bruschettas with Tomato Relish, Parsley and Parmesan
Marinated Steak Skewers with Sauce Diavola

Wolfgang Puck Pizzas

Margherita Pizza with Marinara Sauce, Fresh Mozzarella, Basil and Parmesan
Vegetable Pizza with Artichokes, Eggplant, Zucchini, Cipollinis, Roasted Garlic and Goat Cheese
Roasted Portobello Mushroom Pizza with Caramelized Onions and Parmesan Cheese
Italian Sausage Pizza with Sautéed Rapini, Roasted Garlic and Pecorino Romano
Potato and Braised Pancetta Pizza with Shallots, Thyme and Ricotta Cheese
Pepperoni Pizza with Sautéed Mushrooms and Tomato Sauce
Veal Meatball Pizza with Red Onions, Ricotta Cheese and Parsley
Marinated Shrimp Pizza with Leeks and Sun Dried Tomatoes

Wolfgang Puck Assorted Miniature Sweets, Cookies, and Biscotti may be added for additional cost

Prices based on a two-hour reception. Additional costs to apply for longer events.
Please inquire with Catering Manager.

All prices subject to 20% service charge and 8.1% sales tax