



Pizzeria & Cucina

Cocktail Reception Menu

-All appetizers are passed butler style-

Wolfgang Puck Pizzas

Margherita – San Marzano Tomato Sauce, Mozzarella di Bufala, Basil
Farmer's Market Grilled Vegetable – Cherry Tomato, Ricotta
Wild Mushroom – Roasted Tomato Sauce, Caramelized Onions, Italian Parsley
Italian Sausage – Rapini, Caramelized Garlic, Pecorino Romano
Prosciutto - Mascarpone Cheese, Arugula, Aged Balsamic
Lamb Chorizo – Roasted Tomato, Broccolini, Red Onion, Romesco Sauce
Italian Meat - Pepperoni, Salami, Sopresatta, Spicy Peppers, Ricotta

Passed Appetizers

Wild & Exotic Mushroom Soup, White Truffle Oil
Stuffed Tuscan Sweet Peppers, Herb Mascarpone
Mini Kobe Cheeseburgers, Aged White Cheddar, Sweet Onion Marmalade
Duo of Bruschetta: Tomato & Pesto, Truffled White Bean & Mortadella
Heirloom Tomato and Bocconcini Mozzarella Skewers, Basil Pesto Aioli
Chilled Jumbo Gulf Shrimp, Spicy Horseradish Gremolata
House Made Meatballs, Roasted Tomato Sauce, pecorino Romano Cheese
Crisp Wild Mushroom Arancini, Garden Tomato Sauce, Parmesan
Prosciutto di parma and Burrata Cheese, Sweet and Spicy Mostarda
Pan Seared Maryland Crab Cakes, Basil Aioli, Tomato Relish
Big Eye Tuna 'Crudo', Citrus Oil, Cerignola Olive Puree

SELECTION OF SIX APPETIZERS & THREE PIZZAS- \$55.00 PER PERSON

SELECTION OF NINE APPETIZERS & THREE PIZZAS- \$65.00 PER PERSON

Passed Miniature Desserts

(can be added for an additional \$5.00 per person)

Creamy Ricotta Cheesecake, Market Strawberry Compote
Hand Made Doughnuts "Zeppole", Caramel Dipping Sauce
Valrhona Chocolate and Hazelnut Mousse 'Mini Bites'
Assorted House Made Cookies and Sweets

*Prices based on a two-hour reception. Additional costs to apply for longer events.
Please inquire with catering manager.*

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