



## **Apps**

Butternut, Honey Ricotta, and Sage Crostini  
Classic Bruschetta Crostini  
Tuscan Kale & White Bean Bruschetta  
Creamy Sausage-Stuffed Mushrooms  
Artichoke & Spinach Dip Phyllo Bites  
Pomegranate Glazed Lamb Meatballs  
Greek Chicken Meatballs with Gremolata  
BBQ Chicken Spring Rolls  
Roasted Grape Crostini with Goat Cheese & Walnuts  
Greek Cod Cakes with Dijon Cream Sauce  
Pomegranate Glazed Lamb Meatballs  
Greek Style Shrimp in Tomato Sauce with Feta  
Bacon Wrapped Scallops  
Caprese Salad Skewers with Fresh Mozzarella & Balsamic Glaze  
Coconut Shrimp with Thyme Grapefruit Beurre Blanc Dipping Sauce  
Assorted Local Cheese Plate with Crackers  
Vegetable Crudit  with Seasonal Dips  
Feta Jalapeno Poppers

## **Soups + Salads**

Caprese Salad  
Kale Caesar Salad with House Cashew Caesar Dressing Vegan Parmesan  
Chopped Greek Salad  
House Garden Salad with Balsamic Vinaigrette  
Kale Beet Blend with Apples, Walnuts & Asiago Black Pepper Dressing  
Portuguese Kale Soup  
Green Minestrone with Ditalini Pasta  
Lemony Spinach Chicken Soup  
Italian Wedding Soup  
Italian Style Fish Stew

## **Entrees**

Seared Scallops

Mango Citrus Salad with Mint & Avocado

Swordfish with Lemon Caper Butter

Multigrain Rice & Seasonal Veggies

Frutti Di Mare in Red or White Sauce

Fettucine, Fresh Clams, Scallops, Shrimp, White Wine Sauce

Seafood Scampi over Pasta and Seasonal Veggie

Baked Stuffed Sole with Newburg Sauce

Fish Piccata with Roasted Herb Potatoes & Asparagus

Pistachio Crusted Halibut

Ricotta-Pea Puree, Roasted Potatoes, Veggies

Charred Red Onion & Basil

Surf & Turf

Filet Mignon & Baked Stuffed Shrimp

Creamy Garlic Sauce, Mashed Potatoes, Green Beans

Baked Stuffed Lobster

Baked Potato or Mashed, Seasonal Veggie

## **Desserts**

Classic Tiramisu

Chai Tea Cinnamon Buns

Layered Passionfruit Coconut Crème & Chocolate Avocado Mousse

Ginger Poached Pear with Goat Cheese & Pistachio

Spiced Carrot Cake

Italian Cannoli and/or Chocolate Eclair