

Banquet Appetizer Choices

(all appetizers are listed per person pricing, NO partial orders)

Inquire for Pricing

Toasted Ravioli

Meat or cheese filled ravioli served with our house marinara

Antipasto

(served on each table or a beautiful presentation on serving table)

Outstanding display with variety of Italian meats, cheeses, olives, peppers, onions, fruit, figs, and much more-

Bruschetta

(Seasonal Fruit Bruschetta also available)

Homemade toast points topped with our delicious pepper blend, black olives, red onions and garlic

Chicken Wings

Fried or hot

Crab Cakes

Lump crab meat mixed with delicious seasoning and spices made into patties and served with our house made remoulade sauce

Salsiccia and Feta filled Mushroom caps

Local made salsiccia blended with our own blend of herbs and spices, garlic and onions mixed with fresh feta cheese and topped with a balsamic glaze

Eggplant Parmigiano

Thin sliced eggplant breaded and deep fried, topped with our house marinara and provol cheese baked until perfect!

Fried Artichoke hearts with flash fried Spinach

Fresh artichoke hearts lightly breaded deep fried as cooking we mix in some fresh spinach and serve with house made garlic butter

Homemade mini meatballs in a spicy marinara sauce

Our delicious meatballs made bite size and served in a spicy marinara sauce

Flash Fried Calamari

Camara rings and tentacles lightly breaded, fried topped with lemon pepper and served with our house marinara sauce

Chicken Tenders

Local grown chicken sliced into strips, breaded and deep fried

Hummus with pita

House made roasted garlic hummus served with pita slices

Vegetable Platter

Fresh vegetables carrots, celery, peppers, cucumbers, cauliflower, broccoli and green onions (vegetables subject to change)

Spinach artichoke with pepper cheese dip served with toast points

Fresh spinach and artichokes blended with our pepper cheese, onions and garlic served piping hot with house made toast points

Shrimp Cocktail

Jumbo shrimp served chilled with our house made cocktail sauce

Shrimp Scampi

Jumbo shrimp grilled and sauteed in our lemon butter garlic sauce with red pepper flakes

Fresh Melon and Prosciutto SEASONAL

Fresh sliced melon wrapped with local delicious Prosciutto

Salsiccia bites with peppers and onions

Local made salsiccia grilled, cut into bites and sauteed with peppers and onions

Fried Mushrooms

Local grown mushrooms, breaded and deep fried served with house marinara sauce

Whipped Ricotta dip with Roasted Tomatoes (served with toast points) \$4.99

Fresh Ricotta whipped with our secret blend of herbs and spices and topped with Roasted Tomatoes

Fried Olives

Served with marinara sauce

Arancini with cheese balls

Homemade rice balls filled with herbs and cheese served on top of our house marinara sauce

Salami and fig Crostini with Ricota

Local made salami and grown figs served on top of our seasoned ricotta and toast point

Fritto Misto

Fresh vegetables cut and deep fried served with house marinara

Clams Casino

Fresh clams steamed and filled with our fresh bacon, garlic, pepper and cheese blend

Fried Cheese Sticks

House made provol sticks served with marinara

**Prices are subject to Sales Tax and 23% gratuity
*Prices and menu items subject to change without notice**