



COCKTAIL RECEPTION WITH STATIONS

CHEF'S DAILY SELECTION OF BUTLERED "ASSAGGI" (LITTLE TASTES)

PLEASE PICK 7 FROM THE LIST BELOW

Crostata di Caviale

An small herb tart filled with the traditional caviar condiments; egg, shallot, caper, crème fraiche, and roe

Pecorino Puffs

Housemade cheese puffs made with Pecorino Romano and Pimenton

Polpettine

Veal and Mozzarella Meatball dredged in tomato

Spiedini

Cubed, seared, Sirloin with roasted pepper sauce

Scallop, Speck & Saba

Scallops wrapped in Speck, seared than drizzled with Saba

Tramezzini

Small bite-sized sandwiches with a variety of fillings

Carne Cruda Tartufata

Raw, finely chopped beef, covered in black truffles and served on Carta di Musica

Risotto al Funghi Misti

Carnaroli Rice, prepared with wild mushrooms

Fritto Misto

Local fruits & vegetables, battered in rice flour, and served crispy

Lamb Chop Scottaditti

STATIONS

CARVING (PLEASE SELECT 2)

Whole Roasted Market Fish

Slow Roasted Leg of Lamb

Whole Roasted New York Strip

Lamb Chops *Scottaditi* (\$15pp supplemental charge)

New Zealand Rack of Lamb, roasted and sliced on the bone

Whole Roasted Porchetta (\$500 per 30 lbs Porchetta – feeds about 30-40 guests)

A whole roasted suckling pig, boned, rolled with fennel and garlic, and roasted in its skin until its crispy

COLD STATION

Mixed Marinated Olives

Cerignola, Alfonso, Gaeta with Citrus, Garlic & Chili, and Fresh Herbs

Roasted Local Vegetables with Truffled Vinaigrette

Grilled Vegetable & Farro Salad

Winter Squashes & Orange

Celery Root and Citrus Salad

House Baked Breads

Brussel Sprouts & Speck

Salted Roasted Beets & Vincotto

Assorted Artisanal Italian Cheeses & Condimento Tradizionale

Charred Octopus & Celery

Artisanal Cured Meats

Grilled Polenta

Cauliflower alla Siciliana

Bruschetta

Heirloom Bean

Funghi Misti

Pepperonata

Pumpkin Caponata

Charred Allium

Parmigiano Reggiano & Prosciutto di Parma

The Indisputed King of Cheese and Prosciutto di Parma sliced by hand on our antique Berkel

DESSERT STATION

Assorted Mini-Tarts

Made with Local Fresh Fruits
Orange Scented Bomboloni
Almond & Hazelnut Croccante
Chocolate & Olive Oil Crostini with Sea Salt
Mini Tiramisu
Brioche Tart with Seasonal Fruit Compote
Biscotti and Chocolates
A Selection of Del Posto Made Cookies and Chocolates

BEVERAGE ARRANGEMENTS:

Open bar for the service of premium brand liquors, our sommelier's choices of red and white wine, beers, soda, juices, and mineral waters.

PRICING:

3 hour party \$175 per person plus 23% private dining fee and 8.375% sales tax

4 hour party \$225 per person plus 23% private dining fee and 8.375% sales tax