



SPECIAL ITALIAN-ACCENTED BUFFET COCKTAIL RECEPTION MENU
For OLIVA ON THE HILL

Select three items from this list...

Antipasto Platter: An array of cured meats, marinated vegetables, crostini and rustic rolls
Italian Cheese Display: Artisanal cheeses presented with crostini, grapes, dried fruits and nuts
Baby Lamb Chops with Caramelized Onion and Gorgonzola
Italian Roast Beef Cocktail Sandwich with Giardiniera, Arugula, Vinaigrette
Sliced Ham Cocktail Sandwiches with Piquillo Pepper Sauce, Chopped Olives, Fontina, Arugula
Turkey and Prosciutto Cocktail Sandwiches with Fresh Green Pea-Lemon Dressing and Greens
Cappicola, Salami and Mortadella Cocktail Sandwiches with Olive Relish and Arugula
Tomato and Provolone Cocktail Sandwiches with Fresh Greens and Red Wine Vinaigrette
Chicken Milanese Cocktail Sandwiches with Lemon Aioli and Greens

And five items from this list, for a total of eight...

Bagna Cauda: Fresh vegetables with warm garlic-herb-anchovy dip
All-Green Crudite with Avocado Dip
Asparagus Wrapped in Prosciutto with Herbed Goat Cheese
Pesto Grilled Shrimp on Skewers
Flatbread Pizza topped with Pulled Pork, Caramelized Onion and Blue Cheese
Flatbread Pizza with Fresh Mozzarella, Crushed Tomatoes and Fresh Basil
Flatbread Pizza with Missouri Wild Mushrooms, Roasted Red Peppers and Mozzarella
Flatbread Pizza topped with Caponata and Asiago
Sausage Arancini with Tomato Basil Sauce
Kale Arancini with Tomato-Basil Sauce
Warm Brie with Fig-Olive Relish
Herb-Ricotta Turnovers
Fried Sausage-Stuffed Olives
Goat Cheese-Stuffed Peppadews
Salt Cod Fritters with Red Pepper Aioli
Toasted Ravioli with Tomato-Basil Sauce
Toasted Butternut Squash Ravioli with Fresh Sage Dip
Display of Fresh Fruit