

SC
Culinary Suite

STANDING RECEPTION MENU (2HRS)

PASSED CANAPÉS - **CHOOSE SIX**

- Fresh Chili & Caper Zeppole *cauliflower & smoked mascarpone (vegetarian)*
- Parmesan Gougère *preserved truffles & wild mushroom (vegetarian)*
- Eggplant Crostino *smoked yogurt & pickled mushrooms (vegetarian)*
- Salt-Roasted Beet granola *(vegetarian)*
- Chilled Lobster & Tarragon *crispy rice (gluten-free)*
- Chicken Salsicca *grape mostarda (gluten-free)*
- Roasted Celery Root *preserved truffles & crispy rice (gluten-free)*
- Olive Oil Poached Shrimp *potato crema*
- Sun-Dried Tomato & Guanciale Arancini
- Butternut Squash Arancini *parmigiano gremolata*

PASSED PANINO - **CHOOSE ONE**

Short Rib & Horseradish

Porchetta & Broccoli Rabe Pesto

**Silent Vegetarian Option Available*

PASSED PASTA - **CHOOSE ONE**

Potato Gnocchi scallops, pancetta & clams

Ricotta Cavatelli braised rabbit, porcini ragu & mint

**Silent Vegetarian Option Available*

PASSED DESSERT - **CHOOSE ONE**

Salted Caramel Budino gianduja crumble

Chocolate Budino smoked chantilly, cinnamon ash & gianduja crumble

Assorted Cookie Platters

Client Initial X_____