

PAPA RAZZI

TRATTORIA

COCKTAIL RECEPTION

PASSED HORS D'OEUVRE

Select 4

SCALLOP WRAPPED IN BACON

TOMATO BRUSCHETTA

roma tomatoes, basil, balsamic vinaigrette focaccia bread

STUFFED MUSHROOM

sweet Italian sausage, goat cheese, spinach, bread crumbs

BOLOGNESE ARANCINI

beef, veal, pork ragu, risotto, panko

PROSCIUTTO & FIG

Prosciutto di Parma, fig jam, gorgonzola cheese, toast point

MEATBALL SLIDER

herb ricotta, brioche bun

TOMATO MOZZARELLA SKEWER

marinated grape tomatoes, Ciliegine mozzarella

TUNA TARTARE

golden raisin, pine nut, pickled fennel, olive

BACON WRAPPED STUFFED DATE

blue cheese

CRAB CAKE

romesco sauce

CHICKEN PARMESAN SKEWER

parmesan bread crumbs, pomodoro sauce

FOCACCIA PIZZA

San Marzano tomatoes, whole milk mozzarella, basil

FRIED ZUCCHINI

parmesan bread crumbs, pomodoro sauce

TOMATO SOUP SHOOTER

mini grilled cheese, creamy tomato soup

P R E S E N T E D D I S P L A Y S

Select 3

GRILLED & ROASTED SEASONAL VEGETABLES

arrabbiata aioli, grilled bread

FRITTO MISTO

calamari, shrimp, cherry peppers, peppadew aioli

ARTISAN CHEESE

honeycomb, apricot jam, crackers, grilled bread

BAKED BRIE

puff pastry, seasonal fruit compote

36. PER PERSON

price based on 2 hour event

HOMEMADE CHOCOLATE CHIP COOKIES AND BROWNIES

served with freshly brewed coffee and assorted herbal teas

6. PER PERSON