

# 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 CRUDO

yellowfin tuna, pickled fennel, blood orange, evoo, toast point

#### 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

*based on 2 hour event*

### **HOMEMADE CHOCOLATE CHIP COOKIES & BROWNIES**

served with freshly brewed coffee & assorted herbal teas