



Quattro Regioni Cocktail Gala

Butler Passed Hors d'oeuvres

Miniature Arrancini

Shrimp wrapped in Prosciutto di Parma

Mozzarella in "Carozza"

Crostini with Gorgonzola Dolce and Lime Zest

Pizzette with Assorted Toppings

North

Carved to order Tenderloin of Pork, Marsala Wine Sauce, Rosemary and Mustard

Risotto Milanese

Salad of Arugula, Radicchio and Endive, Prosecco Vinaigrette

Figs with Prosciutto di Parma

South

Mussels and Clams "Arrabiata"

Orecchiette with Broccoli di Rabe and Sausage

Chicken Paillard with Roasted Peppers and Arugula

Spicy Soppresata and Aged Provolone

East

Spinach and Ricotta Gnocchi

Salmon with Balsamic and Moscato Glaze

Grilled and Roasted Market Vegetables with Truffle Drizzle

Pecorino with Pears and Honey

West

Grilled Wild Mushroom Ravioli

Slow Cooked Beef with Chianti, "Patate Lesse"

Vegetable Fritto Misto

Mozzarella, Fire Roasted Peppers, Heirloom Tomatoes and Basil

Dessert

Italian Pastries & Cookies

Freshly Brewed Colombian Coffee, Decaffeinated, Assorted Teas, Soft Drinks and Fruit Juices