



HORS D'OEUVRES/PIECE

Crostinis

Wild Mushroom Crostini with a Gorgonzola Thyme Cream Sauce \$3.00

Tomato Bruschetta Crostini Tomato & Basil \$2.50

Beet Bruschetta Crostini Roasted Beets, Beet Vinaigrette \$2.50

Carpaccio Crostini Thinly Sliced Marinated Beef & Parmesan \$3.00

Smoked Salmon Focaccia Crostini Capers and Green Onion \$3.50

White Anchovy, Pepperonata, Herbed Butter, Crostini \$3.50

Skewers

Italian Sausage with Red Pepper Aioli \$3.00

Chicken Skewer with Diavola Sauce \$3.00

Beef Skewer Striploin Madeira Sauce \$5.00

Arancini

Arancini Di Riso Deep Fried Sphere of Risotto, Prosciutto, Mozzarella, Parmigiano \$4.00

Beet Risotto Arancini \$3.50

Bites

Halibut Ceviche with Fresh Cucumber \$4.50

Grilled Tiger Shrimp with Paprika Vinaigrette \$8.00

Grilled Baby Lamb Chops with Mint Reduction \$7.00

Freshly Shucked Oysters \$4.00

Crab Cakes with Truffle Aioli \$4.00

Fish Cakes \$3.00

Zucchini Fritters \$ 3.00

Stuffed Medjool Dates with Goats Cheese and a Balsamic Reduction \$2.50

Prosciutto Parcels Puff Pastry, Prosciutto, Buffalo Mozzarella, Truffle Oil \$3.50

Tuna Tartar, Avocado Puree, Sesame Vinaigrette \$4.50

BLU Beef Sliders \$5.00

Dolce

Mini Tiramisu \$4.00 Zeppole (Italian fried Doughnuts) \$2.50 Mini Cannoli \$3.00 Basil Panna Cotta \$3.50