

Vino Paradiso Platter List

Hear are some platters that we have put together to help get things started. We would love to hear some ideas that will make your event special. Please let us know if there are any food allergies and we will be more than happy to find something that will work for you.

COLD

- Trio of seasonal crostini**--\$3.50 per guest (min. \$45)
- Fresh greens with your choice of vinaigrettes**--\$3 per guest (min. \$40)
- Fruit plate with whipped crème fraiche & honey**--\$2 per guest (min. \$40)
- Cucumber cups stuffed with veggie salad**--\$2.50 per guest (min. \$35)
- Cucumber cups stuffed with crab salad**--\$4 per guest (min. \$35)
- Assorted Cheeses with baguette**--\$3 per guest (min. \$50)
- Artisan Cheeses w/ walnut bread**--\$4 per guest (min. \$70)
- Marinated Italian olives**--\$1 per guest (min. \$15)
- Anchovy stuffed olives**--\$1.50 per guest (min. \$20)
- Cured Italian Meats with baguette**--\$4 per guest (min. \$70)

WARM

- Roasted Vegetables with balsamic glaze**--\$3 per guest (min \$60)
- Sautéed Shrimp w/garlic capers & paprika**--\$5 per guest (min. \$100)
- Hand rolled meat balls with zesty arrabbiata sauce**--\$4 per guest (min. \$80)
- Roasted pork loin with Salsa Rosa**--\$5 per guest (min. \$100)
- Handmade pizzas of the week**--\$5 per guest (min \$75)
- Beef Skewers with Salmoriglio**--\$5 per guest (min. \$100)

DESSERTS

We can order cakes. If you bring a cake, a \$2 per guest cake plating fee will be assessed.