



HORS d'OUERVES

GROUP "A"

ZUCCHINI FRITTATA	BREADED FRIED MUSHROOMS
CHEESE PASTRY PUFFS	GRILLED VEGETABLE PLATTER
DEEP FRIED CRAB BALLS	DEEPFRIED PROVOLONE CHEESE STICKS
EGGPLANT PARMIGIANA	COLD CUBED CHEESE TRAY
VEGETABLE TRAY with DIP	(Swiss, Provolone and American Cheese)

GROUP "B"

CRABMEAT COQUILLE	DEEP FRIED CHICKEN FINGERS
DEEPFRIED ZUCCHINI	HOT or SWEET SAUSAGE MARINARA
DEEPFRIED SMELTS	OYSTERS or CLAMS on the HALF SHELL
DEEPFRIED CALAMARI	SWEDISH or ITALIAN MEATBALLS
MINI BEEF WELLINGTON	CALAMARI and SWEET SAUSAGE MARINARA
PORK FORESHANKS BBQ	ROASTED SLICED PORK LOIN

GROUP "C"

CAJUN SHRIMP	MINI LAMB CHOPS
SMOKED SALMON	STUFFED HOT BANANA PEPPERS
CAJUN CHICKEN STRIPS	SLICED CHICKEN STRIPS ITALIAN STYLE
FILET MIGNON TIPS PMO	STUFFED MUSHROOM CAPS with CRABMEAT
OYSTERS ROCKEFELLER	STUFFED ARTICHOKEs with MOZZARELLA and PROSCUITTO
MARYLAND CRAB CAKES	FRESH FRUIT TRAY (Seasonal Berries, Pineapple, Kiwi and Cherries)
SHRIMP or SCALLOPS RICO	IMPORTED CHEESE TRAY (Fontinella, Gorgonzola and Parmigiano)
SCALLOPS wrapped in BACON	ITALIAN ANTIPASTO PLATTER

****Also available, Shrimp Cocktail or Crabmeat Hoelzel, Ask for Pricing****

MIX and MATCH VARIOUS PASTAS AND SAUCES

****Pasta is our most popular appetizer, but other appetizers are available****

PASTAS....BOW TIES, SPRINGS, GNOCCHI, SACCHETTI AND PENNE

SAUCES.... TOMATO BASIL, MARINARA, CREAM, PINK LEEK, MEAT SAUCE and PINK VODKA

TENTATIVE MENU FOR PRIVATE DINING EVENTS

ANTIPASTI

(standing with cocktails)

THINLY-SLICED FRIED ZUCCHINI

with a homemade marinara

SAUSAGE AND CALAMARI

with a homemade marinara

PROSCIUTTO DI PARMA E MELONE

imported prosciutto and seasonal melon

ANTIPASTI

(sitting)

STUFFED ARTICHOKEs

with mozzarella and prosciutto

JUMBO SHRIMP COCKTAIL

STUFFED HOT BANANA PEPPERS

with veal and a homemade marinara

PRIMO

FUSILLI

with pink leek sauce

ZITI

with a homemade marinara

INSALATA

TOSSED HOUSE SALAD

with a homemade vinaigrette

SECONDO

CHICKEN FONTINELLA

with imported italian cheeses
and sliced zucchini

NEW YORK SIRLOIN OR FILET MIGNON

POACHED SALMON

with an apricot glaze
and california almonds

PORK CHOP MODENA

with a balsamic glaze

DOLCI E CAFFÈ

desserts change frequently
due to availability and season

HOMEMADE TIRAMISÙ

LOCAL LA PRIMA ESPRESSO

IMPORTED LAVAZZA COFFEE