



## SAMPLE FUNDRAISER MENUS

### Cocktail Reception Menu

.....

#### Passed Hors D'oeuvres

The following hors d'oeuvres are served to your guests on elegantly garnished trays.  
Hors D'oeuvres are passed for 1 hour. (GF) indicates Gluten Free.

.....

Fresh Mushrooms with a Crab and Pecorino Romano Cheese Stuffing

Crispy Coconut Fried Shrimp with a Spicy Sweet Chili Dip

Philly Cheese Steak Spring Rolls with a Spicy Kicky Ketchup Dip

Flaky Puff Pastry Filled with Sautéed Spinach, Swiss Cheese and Mushrooms

Tomato Bisque Shooter with Mini Grilled Cheese

.....

#### Stationary Hors D'oeuvres Display

This appetizing hors d'oeuvres station is presented during the cocktail hour and is displayed on elegant serving pieces with fresh garnishes.

.....

#### Artisanal Cheese and Crostini Board

A Bountiful Offering of Local and Imported, Perfectly Ripened Cheeses Such as New England Cheddar, Cranberry Stilton, Herbed Goat Cheese, Gouda Gold and French Brie Served along Side Crisp Crostini to Top with Your Choice of Eggplant Caponata, Herbed Ricotta Cheese, Fresh Basil Pesto & Roasted Garlic + White Bean Spread. Accompanied by Baskets of Gourmet Crackers, Crispy Pita Triangles & Seasonal Fresh Fruits

# Plated Dinner Menu

---

## First Course

---

### Insalata Caprese

Vine Ripened Red and Yellow Tomatoes Layered Between Creamy Fresh Mozzarella and Basil. Drizzled with a Balsamic Reduction and Basil Infused Olive Oil

### Fresh-Baked Artisan Breads and Rolls

Homemade Seven Grain, Wheat, Country, Olive, Semolina and Virgilio's Rolls Garnished with Whole Cloves of Roasted Garlic and Sprays of Fresh Rosemary. Served with Fresh Creamery Butter

---

## Main Course

---

### Pan Seared Tuscan Chicken (GF)

With Artichokes and Roasted Sweet Red and Yellow Tomatoes Served Atop Oven Roasted and Parslied Fingerlings with Natural Citrus Pan Juice and Sautéed Asparagus with Shallots

### Signature Butternut Squash Ravioli (Vegetarian Option)

Hand Crafted with a Mascarpone Cheese Crème Sauce and Fresh Fried Sage Leaves. Topped with a Miniature Mélange of Roasted Butternut Squash and Red Onions

---

## Sweet and Coffee Service

---

### Sweet Taste

Light and Airy Triple Chocolate Mousse Cake with Espresso Sauce Drizzle, Raspberry Coulis and Fresh Berry Mélange

### Coffee & Tea Service

Premium Coffees and Assorted Herbal Teas Served to the Guest Tables

---