

a wedding cocktail reception  
at the oviatt penthouse  
100 guests

dining room cocktail buffet is set for guests to enjoy at their leisure

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*beverage bar*

a full bar with a custom martini bar  
*lemon drops, cosmos, and chocolate kiss martinis*

*light buffet menu*

spiedini of fresh mozzarella tomatoes, peppers and basil

*small nuggets of fresh mozzarella, vine-ripened tomatoes  
sweet yellow peppers and basil  
held together with criss-crossed spears  
drizzled with a broken vinaigrette of  
basil, virgin oil and a reduction of balsamic vinegar*

baked ricotta with black pepper

*fresh whole milk ricotta twice baked & layered over asparagus  
served with a splash of virgin oil & scattering of snipped herbs*

dill-stuffed shrimp with baked lemon

*butterfly grilled shrimp stuffed with fresh snipped dill and fennel fronds,  
a touch of garlic and wisp of lemon juice*

mixed grilled seafood, chick peas and tomato

*swordfish, tuna, scallops, shrimp and calamari all bite size pieces seasoned,  
flash grilled, then sautéed to finish cooking with  
chick peas, fresh tomato and splash wine*

white anchovies, bitter & peppery greens with ruby red radish

*lush white anchovies served on tossed shredded radicchio,  
arugula and sliced radish  
drizzled with house vinaigrettes and sprinkled with Italian parsley*

fresh melon and parma prosciutto

*prosciutto wrapped melon wedges*

fire roasted sweet peppers a la toscana

*peeled red and yellow peppers seasoned and all dressed up  
garnish with slivered then blanched garlic*

collection of tuscan artisanal cheeses

crazy mixed up olives

*house seasoned and served warm*

handmade breads

breadsticks and foccaccia

*all the right breads artfully displayed*