



## Cucina Catering | Hors D'oeuvre Selections

recommended: 2 ½ pieces per guest

arancini, arrabbiata sauce (GF) (V)  
beef meatball, house tomato sauce (GF)  
pan con tomate, grilled bread, seasoned tomato (V)  
roasted cauliflower, romesco sauce. (GF)  
whipped ricotta, local honey, pistachio gremolata (V)  
pannelle, shaved fennel salad, pickled mustard seeds (GF) (V) coppa,  
butter crostini butter  
margherita pizza, mozzarella, tomato, oregano, basil  
caprina pizza, fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle  
oil  
panuozzo pizza, sausage, tomato, crushed red pepper, mozzarella  
seasonal pizza – available upon request  
seasonal crostini – available upon request  
roasted shrimp cocktail, horseradish sauce (GF)  
tuna crudo, capers, shallot, herbs, rice cracker (GF)  
veal meatballs, pickled tomato chutney  
crab cake, cajun remoulade  
lamb slider, tzatziki, potato roll  
lenny b's smoked trout, mascarpone, lemon, chives  
caviar, blini, crème fraiche,  
lobster tartlet, tarragon cream  
duck rilette, morello cherry preserve, cornichon

some items are subject to availability and will be appropriately substituted by the chef