

Coquette

RECEPTION MENU

PASSED

4 for \$40, 5 for \$48, 6 for \$55/person

White Bean Hummus

grilled pepper relish, pecorino, toasted focaccia

Mini Lamb Meatballs

caper crème fraiche, orange-date glaze, crushed hazelnuts

Tuna Crudo Spoon

cucumber & basil salsa verde, grapefruit, Sicilian olive oil, crispy lentils

Lobster Spoon

cherry tomato & corn, citrus, crème fraiche, basil

Mini Socca Tart

chickpea socca, whipped feta, basil, toasted pistachios

Avocado Toast

everything spice, pickled peppers, pecorino, multigrain toast

Truffle Grilled Cheese

gruyere, truffle butter, Pomodoro sauce, sourdough, basil

Popcorn Chicken

crispy chicken, seven spice, harissa remoulade

STATIONARY

RAW BAR

\$35/pp

east coast oysters, pacific blue shrimp cocktail, cocktail sauce, cider mignonette, horseradish crème, lemon, hot sauce
add alaskan snow crab claws with calabrian chili mayo \$6/claw

CAPRI STYLE PIZZA STATION

two choices \$25/pp three choices \$30/pp four choices \$35/pp
thin & crispy with fior di latte mozzarella

Four Cheese

fontina, pecorino, taleggio, fior di latte, pomodoro sauce, basil

Mushroom Bianca

oyster mushrooms & thyme, garlic olive oil, pecorino

Spicy Salami

calabrian salami, pomodoro sauce, parmesan, basil

Sweet Sausage

house italian sausage, pomodoro sauce, parmesan reggiano

Summer

sweet corn, baby arugula, lemon thyme, ricotta, pesto & parm, pine nuts

VEGETABLE CRUDITÉ

\$15/pp

raw and grilled veggies with parmesan crema dip

ANTIPASTO

\$28/pp

sliced calabrian salami, mortadella, sweet soppressata, mozzarella, grilled peppers, olives, sundried tomatoes, pepperoncini, grissini bread sticks, toasted focaccia

RIGATONI & CHEESE BAR

\$25/pp

mezzi rigatoni with fontina, taleggio & provolone sauce served with house italian sausage, grilled chicken, sautéed oyster mushrooms, pesto, scallions, pecorino, sun dried tomatoes, calabrian chili crumbs

BOMBOLONI DONUT STATION

\$20/pp

Warm Italian Sugar Donuts

Served with whipped lemon mascarpone, seasonal jam, chocolate sauce, praline crunch, fresh berries, toasted pistachios, wafer crepe flakes

CHEESE & FRUIT

\$20/pp

local & european cheeses, seasonal fruit, toasted focaccia, rosemary crackers, mulberry honey jam, candied walnuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Please inform us of any food allergies or dietary restrictions*
