



CIPRIANI

COCKTAIL RECEPTION

PASSED BUTLER STYLE ON SILVER TRAYS

Cipriani Signature Bellini upon Guests Arrival

HOT

Chicken Croquettes
Rice Mignons with Saffron Cream
Veal Bitok Fresh Tomato Sauce and Oregano
Croque Monsieur
Select Mushroom on Grilled Polenta
Fresh Pizza Slices
Sundried Tomato, Anchovy and Mozzarella Quiche
❖ New Zealand Baby Lamb Chops
Olive All'Ascolana
Crab Croquettes with Honey Mustard
Risotto alla Cipriani passed on B&B plates
Ravioli (Spinach/Corn/Veal) alla Cipriani passed on B&B plates
Artichoke alla Romana
Grilled Polenta with Baccala Mantecato
Porcini in Phyllo Pastry

COLD

Roast Yellow Beet with Pistachio Crust and Mascarpone
Prosciutto di Parma wrapped Grissini
Skewers of Tomato and Mozzarella with Basil
❖ American Caviar and Crème Fraiche
❖ Tuna Tartare on Toasted Baguette
Fresh Crab with Cucumber
Bruschetta with Tomato and Basil
❖ Tartine with Beef Carpaccio
Oven Dried Tomato, Black Olive Baguette with Ricotta di Buffalo
❖ Marinated Salmon Canape
Prosciutto, Asparagus and Goat Cheese Roulade

ON ALL BARS

Zucchini a la Cipriani
Nuggets of Aged Parmigiano Reggiano