Francesca's Cucina

HORS D'OEUVRES

CHEESE AND FRESH FRUIT DISPLAY

A variety of cheeses served with seasonal fresh fruits and an assortment of gourmet crackers. \$4.99 per person (minimum of 25 people)

SHRIMP COCKTAIL DISPLAY

Plump and tender shrimp arranged in a tempting display \$129.99 for 50 pieces

UTICA GREENS

Fresh greens sautéed with garlic, onions, hot peppers and prosciutto. Topped with pecorino Romano and breadcrumbs \$109.99 (serves 25 - 30 people)

FRIED CALAMARI

Tender Calamari lightly floured and fried golden brown \$129.99 (serves 25 - 30 people)

FRIED MEATBALLS

Homemade meatballs fried in extra virgin olive oil and served with marinara, topped with pecorino Romano cheese \$99.99 for 30 pieces

BAKED BRIE CROSTINI

Baked brie, Dijon, Strawberry on a toasted crostini \$114.99 for 50 pieces

TOASTED CHEESE RAVIOLI

Cheese ravioli coated in Italian seasoned breadcrumbs and fried to golden brown. Served with house made marinara sauce \$104.99 for 75 pieces

ARANCINI

Italian rice ball made with white wine risotto and a gooey mozzarella center served with marinara dipping sauce \$129.99 for 50 pieces

SHRIMP SCAMPI

Jumbo butterflied shrimp in garlic herb butter \$129.99 for 50 pieces

TOMATO MOZZARELLA SKEWERS

Fresh tomato and mozzarella drizzled with basil vinaigrette \$104.99 for 50 pieces

CRISPY JUMBO SHRIMP

In a spicy coconut walnut glaze or spicy bang bang sauce \$154.99 per 50 pieces

BEEF TENDERLOIN CANAPÉS

Sliced tenderloin on a garlic rubbed crostini with a horseradish Dijon aioli & roasted red peppers \$134.99 per 50 pieces

BACON WRAPPED SEA SCALLOPS

Succulent scallops wrapped in apple wood bacon \$164.99 per 50 pieces

MINI CRAB CAKES

Signature crab cakes accompanied by creamy horseradish aioli \$164.99 per 50 pieces

AUSTRALIAN RACK OF LAMB LOLLIPOPS

Complimented with a balsamic glaze reduction \$164.99 per 50 pieces

BRUSCHETTA

Tomato bruschetta on garlic rubbed crostini \$114.99 per 50 pieces