



## SAMPLE STATION MENU

*Experience Artisan Italian*

### ASSAGI

STATIONARY ANTIPASTI TASTING TABLE

#### PASSED HORS D'OEUVRES

STUFFED PORTOBELLO MUSHROOMS

WOOD GRILLED BEEF TENDERLOIN, EGGPLANT CAPANATA,  
GRILLED CIABATTA & TRUFFLE OIL

ASSORTED PIZZAS (BITE SIZE PIECES)

GRILLED ROSEMARY BALSAMIC SHRIMP BRUSCHETTA WITH ROASTED TOMATO

*\*CHEF JIM WILL PROVIDE A FIFTH PASSED ITEM BASED ON YOUR PREFERENCES*

### SALAD

Mixed Greens with Baby Tomatoes, Shaved Fennel and Lemon Chardonnay Vinaigrette

### CHEF PASTA STATIONS

HANDMADE POTATO GNOCCHI

Tossed with Tuscan Kitchen Signature Grilled Sausage

ROASTED WILD MUSHROOM AGNOLOTTI

Wood Roasted Chicken, Porcini Mushroom and Braised Garlic

ROASTED BUTTERNUT SQUASH CAPPELLACCI

Sage Brown Butter, Parmigiano Reggiano

### DOLCI

HOUSE MADE ASSORTMENT

Cream Puffs, Assorted Italian Cookies, Miniature Fruit Tarts

Coffee & Tea