

— AUTOVINO —
A Preserve for Fine Cars & Wine



Appetizers

Cheese and Fruit Tray – **\$5 per person (Minimum charge \$125)**

Pizza Appetizer – **\$10 per person (Minimum charge \$500, availability based on group size)**

All Pizzas are made with San Marzino Tomatoes

Select Three

Margherita - Tomato Sauce, Basil and fresh Mozzarella

Pepperoni - Tomato Sauce, Air-dried Pepperoni and fresh Mozzarella

Sausage & Peppers - Tomato Sauce, Calabrese Sausage and Gypsy Peppers

Vegetarian - Mushroom, Summer Grilled Vegetables and Fontina

Pizza served for 45 minutes

Blanched asparagus and broccoli, celery, cucumber, peppers and carrots with sesame sage dip –
\$5 per person

Crisp vegetables and marinated olives served with assorted dip – **\$5 per person**

Wedges of brie, smoked mozzarella, cheddar, provolone, dilled havarti and creamy goat cheese artfully arranged with strawberries, seedless grapes and mixed nuts, served with gourmet crackers – **\$8 per person**

A rustic display of imported cheeses and sliced meats including: sliced Prosciutto ham, Sopresatta sausage, country pate, Brie, herbed goat cheese, aged cheddar, marinated vegetables, mixed nuts, dried and fresh fruit, accompanied by crisp crackers, focaccia and whole grain mustard – **\$12 per person**

Phyllo Cups filled with wild mushrooms & prosciutto topped with fresh herbs – **\$4.00 per piece**

Ahi Satay with wasabi aioli – **\$4.75 per piece**

Asian Meatballs skewered with snow peas – **\$4.50 per piece**

Mushrooms Stuffed with spinach & bacon – **\$4.25 per piece**

Brie, Walnut & Shrimp Tyropita– **\$4.25 per piece**

Spanikopita Phyllo filled with spinach & feta cheese – **\$4.25 per piece**

California Sliders – buffalo mozzarella, heirloom tomato, fresh basil on foccacia bread with a balsalmic reduction – **\$4.25 per piece**

Bruschetta – tomatoes, onion, garlic & basil tossed with olive oil & balsamic vinegar, served with toasted baguettes – **\$3.75 per piece**

California Rolls with ginger & wasabi – **\$5.75 per piece**

New Red Potatoes topped with crème fraiche & Pancetta – **\$4.75 per piece**

Prosciutto Wrapped Asparagus – **\$4.75 per piece**

Corn Cakes topped with smoked trout & crème fraich – **\$5.25 per piece**

Blackened Chicken Cucumber Rounds – **\$4.50 per piece**

Desserts

A variety of petit fours, nut tarts, cream puffs, Napoleons, éclairs, fresh fruit tartlet's and our baker's specials – **\$7.00 per person**

**Guest count and menu to be confirmed 72 hours prior to event.
12% service charge and 8.25% sales tax**