

THE WINE LOFT OF NAPLES

PRIVATE EVENT MENU SELECTIONS

AGED ARTISAN CHEESE PLATTER *Hand craft selections of domestic and imported cheese, served with flat bread crackers, drizzled with aged balsamic vinegar reduction.*

CHARCUTIERE BOARD *Varieties of cured meats, Cornichons and assorted mustard.*

FRESH SLICED FRUIT AND VEGETABLE TRAY

FRESH HUMMUS *Chefs Daily Preparation - served with Pita Points.*

CRAB AND SPINACH DIP *Baby spinach, Maryland crab meat, parmesan cheese topped with melted asiago and mozzarella cheese & chips to dip.*

MINI CRAB CAKES *House made crab cakes, with fresh Dijon remoulade & Thai Chili.*

ROASTED DATES *Goat cheese stuffed dates, topped with Neusky bacon bits, garlic and slivered almonds with a hint of red pepper flake.*

CHICKEN SATAY *Skewered Chicken strips marinated in soy sauce, honey, lemon grass, with soy peanut dipping sauce.*

CHEESEBURGER SLIDERS *Classic American cheeseburgers on mini Brioche buns with ketchup, mustard and pickles on the side.*

TUNA MELTS *White Albacore Tuna salad served on mini toasted English muffins with tomato and melt American cheese.*

SMOKED SALMON WHEEL *Smoked Salmon rosette on top of cucumber slice with wasabi, dill cream cheese.*

MINI MEAT BALLS *Baked meat balls served with a choice of BBQ sauce, Teriyaki sauce or Hot/Sour sauce.*

BRUSCHETTA *Toast*ed French baguette with garlic goat cheese, tapenade, fresh cracked pepper, balsamic vinaigrette and extra virgin olive oil.*

TENDERLOIN CROSTINIS *Sliced tenderloin served on toasted French baguette with Dijonnaise and melted Bleu Cheese.*

TUXEDO TUNA CANAPÉ *Seared sliced Ahi Tuna on a thin wafer with wasabi dill mousse and 1/2 hard boiled quail egg.*

BLACKENED SHRIMP CANAPÉ *Blackened shrimp on fresh celery stalk with strawberry dill mousse.*

CARROT PATE CANAPÉ *Pureed carrots & Grand Mariner marinated cashews, with lemon juice, miso, thyme, paprika on cucumber wheel.*

CRAB GRIT CAKES *Barbeque spiced dry rubbed Maryland crab meat on top of a Savannah grit cake with a roasted tomato and brandy apricot sauce.*

ITALIANO CHICKEN CUPS *Diced chicken breast with mayo, Italian herb crusted goat cheese, chopped Apricot in a crispy wonton cup.*

SHRIMP COCKTAIL TRAY *Tequila infused shrimp served chilled with spicy house cocktail sauce.*