



**SPECIAL ITALIAN-ACCENTED BUFFET COCKTAIL RECEPTION MENU**  
**For OLIVA ON THE HILL**

***Select three items from this list...***

Antipasto Platter: An array of cured meats, marinated vegetables, crostini and rustic rolls  
Italian Cheese Display: Artisanal cheeses presented with crostini, grapes, dried fruits and nuts  
Baby Lamb Chops with Caramelized Onion and Gorgonzola  
Italian Roast Beef Cocktail Sandwich with Giardiniera, Arugula, Vinaigrette  
Sliced Ham Cocktail Sandwiches with Piquillo Pepper Sauce, Chopped Olives, Fontina, Arugula  
Turkey and Prosciutto Cocktail Sandwiches with Fresh Green Pea-Lemon Dressing and Greens  
Cappicola, Salami and Mortadella Cocktail Sandwiches with Olive Relish and Arugula  
Tomato and Provolone Cocktail Sandwiches with Fresh Greens and Red Wine Vinaigrette  
Chicken Milanese Cocktail Sandwiches with Lemon Aioli and Greens

***And five items from this list, for a total of eight...***

Bagna Cauda: Fresh vegetables with warm garlic-herb-anchovy dip  
All-Green Crudite with Avocado Dip  
Asparagus Wrapped in Prosciutto with Herbed Goat Cheese  
Pesto Grilled Shrimp on Skewers  
Flatbread Pizza topped with Pulled Pork, Caramelized Onion and Blue Cheese  
Flatbread Pizza with Fresh Mozzarella, Crushed Tomatoes and Fresh Basil  
Flatbread Pizza with Missouri Wild Mushrooms, Roasted Red Peppers and Mozzarella  
Flatbread Pizza topped with Caponata and Asiago  
Sausage Arancini with Tomato Basil Sauce  
Kale Arancini with Tomato-Basil Sauce  
Warm Brie with Fig-Olive Relish  
Herb-Ricotta Turnovers  
Fried Sausage-Stuffed Olives  
Goat Cheese-Stuffed Peppadews  
Salt Cod Fritters with Red Pepper Aioli  
Toasted Ravioli with Tomato-Basil Sauce  
Toasted Butternut Squash Ravioli with Fresh Sage Dip  
Display of Fresh Fruit