

# Ciao Italia!



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678.990.9808

## Appetizers

- **Arrachini-Risotto Cakes** – stuffed with mozzarella and topped with tomato compote
- **Saffron Asiago Potato** – new potatoes roasted with saffron, filled with an asiago cheese and finished with a balsamic glaze
- **Spicy Sausage Coin** – mild Italian sausage wrapped in puff pastry sliced and served with grain mustard
- **Antipasto Skewers** – Cheese Tortellini, Sun-dried Tomato and Kalamata Olives marinated in olive oil and herbs
- **Caprese Skewers** – marinated mozzarella, cherry tomato and fresh basil leaves,
- **Chantrelle Mushroom Crostini**
- **Bruschetta** – fresh tomatoes and herbs served with grilled crostini
- **Grilled Artichoke Hearts** – with Dijon olive oil mousse
- **Grilled Marinated Vegetables** – asparagus, zucchini, yellow squash, portabella mushroom, broccoli, roasted peppers, artichoke hearts and Mediterranean olives dusted with fennel pollen and drizzled with balsamic fig glaze
- **Antipasto** – a beautiful display of sliced Italian meats and marinated vegetables
- **Shrimp Scampi** – skewered shrimp cooked in garlic butter and olive oil with fresh herbs

## Salads

- **Traditional Caesar Salad** – romaine, asiago cheese, and Caesar croutons tossed on site
- **Italian Chopped Salad** – romaine, prosciutto, sliced pimento, red onion and artichoke hearts chopped and topped with gorgonzola cheese and cracked black pepper served with a red wine vinaigrette
- **Insalata Caprese** – Thick wedges of vine ripe tomatoes, fresh mozzarella and sliced red onion tossed in an oregano vinaigrette sprinkled with chopped fresh basil

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## Entrees

- **Wild Mushroom Ravioli** with a reduction of chicken stock and white wine cream
- **Lobster Ravioli** with saffron vin blanc
- **Orchiette Pasta** – Spinach, roasted tomatoes and goat cheese in a vodka cream sauce
- **Traditional Chicken Picatta** – Lemon, white wine and capers
- **Tuscan Filet of Beef** – served with shallots in a balsamic vinegar reduction
- **Chicken Marsala** – Chicken with mushroom and Marsala wine sauce
- **Masterpiece Mediterranean Pasta** – Chicken, pesto, sundried tomatoes and broccoli tossed with penne pasta in a white wine Tuscan cream sauce
- **Tri-Color Tortellini** with a lemon garlic cream sauce, roasted peppers, crimini mushrooms and fennel, served cold
- **Risotto Tembles** – risotto with sundried tomatoes and asparagus in temble molds; served with Asiago cheese
- **Lasagna Roll-ups** – lasagna noodles rolled with pesto, ricotta, mozzarella and marinara sauce
- **Tuscan Filet of Beef** – served with shallots in a balsamic vinegar reduction

## Sides

- **Bruschetta Trio** – tomato and basil, mushroom and feta, and kalamata and green olive
- **Bowtie Pasta with vin blanc pesto sauce**
- **Penne Pasta** tossed in a broth of white wine, olive oil, asparagus, broccoli, and tomato

- **Grilled Rosemary Garlic Polenta**
- **Pesto Linguini**
- **Rosemary Garlic Potatoes** roasted in extra virgin olive oil
- **Pomodoro Linguini** served with tri-color peppers, onions, garlic and fresh tomatoes
- **Linguini** with Vodka Sauce

## *Desserts*

- **Handmade Cannolis**
- **Tiramisu**
- **Assorted Cheese Cakes**
- **Italian Wedding Cookies**

**Masterpiece Events offers a variety of different menus to suit your taste and budget.  
Contact us at [info@masterpieceevent.com](mailto:info@masterpieceevent.com)**

*We'd love to create a masterpiece for you!*