

# TRAY PASSED COCKTAIL MENU

## COLD APPS

\$28/DOZEN

**TUSCAN BRUSCHETTA**  
Heirloom tomatoes, balsamic reduction, fresh basil, EVOO, toasted crostini

**CAPRESE SKEWERS**  
Grape tomato, fior di latte, basil, balsamic drizzle

**WHIPPED RICOTTA BITES**  
House whipped ricotta, chili, honey, candied walnuts, herb oil, crostini

**BEEF CARPACCIO**  
Shaved Certified Angus Beef, pickled mustard seeds, EVOO, shaved parmesan

**BRIE & BLUEBERRY CROSTINI**  
Creamy brie, honey, blueberry compote

**MUSHROOM & TRUFFLE CROSTINI**  
Seasonal mushrooms, fresh thyme, truffle oil, crostini

**OLIVE TAPANADE & HERBED RICOTTA CROSTINI**  
Kalamata olives, capers, sundried tomatoes, honey, herb whipped ricotta

## HOT APPS

\$28/DOZEN

**HOUSE-MADE MEATBALL SLIDER**  
Italian meatballs, fior di latte, marinara

**MINI GRINDERS**  
Cured meats, red pepper spread, provolone

**LASAGNA BITES**  
Our signature lasagna breaded & lightly fried with marinara

**GAMBERI ALLA DIAVOLA**  
Sautéed prawns, chilli, honey

**FRIED RAVIOLI**  
Wild mushroom ravioli, chipotle aioli

**CAULIFLOWER FRITTO**  
A Parlour classic - lightly fried cauliflower, truffle aioli

**BACON & RICOTTA TARTS**  
Crispy bacon, fresh herbed ricotta, butter tart shell

**PARLOUR ARANCINI**  
Fried risotto, lemon zest, basil, mozzarella, pesto aioli

## PLATTERS

\$25/SMALL | \$44/LARGE

**SIGNATURE PARLOUR ANTIPASTO PLATTER**  
Imported & domestic cured meats & cheeses

**FRUIT PLATTER**  
House-cut assortment

**VEGETABLE PLATTER**  
House-cut assortment

## TRAY PASSED ENTREES

**TRUFFLE MAC & CHEESE** \$7  
Orecchiette with rich truffle parmesan cream sauce

**SPAGHETTI + MEATBALL** \$8  
Certified Angus beef, crushed tomatoes, Italian herbs, shaved parmesan

**BRAISED SHORT RIB** \$11  
Roasted potatoes, seasonal vegetables, balsamic reduction

**TUSCAN SALMON** \$10  
Creamy Risotto and sundried tomato crema

**CHICKEN PARMESAN** \$9  
Crisp chicken breast with Spaghetti Marinara  
*substitute crisp breaded eggplant for a vegetarian option*

## SWEETS

\$28/DOZEN

**LEMON TART**  
Zesty lemon custard, toasted Italian meringue, blueberries

**CHOCOLATE + BISCOTTI**  
Nutella and Callebaut chocolate terrine, fresh berry coulis, house-made biscotti

**TIRAMISU**  
Espresso soaked ladyfingers, dark rum mascarpone cream, Oreo crumb

**VANILLA PANNA COTTA CUPS**  
Creamy custard, fresh whipped cream & berries



*\*Let our Chef create a specialty menu specifically for your group*

a century hospitality group restaurant