

# *Albert's Holiday Party*

## *Menu*

*Whole Roast Suckling Pig hand carved and accompanied by Aged Provolone & Broccoli Rabe  
Italian Rolls and Au Jus*

## *Seafood Display*

*Wild Caught Jumbo Shrimp Cooked to Perfection & Alaskan Snow Crab Claws  
Accompanied with Spicy Home Made Cocktail Sauce*

*A Beautifully Displayed Side of Wild Smoked Salmon along with Caper, Onions  
Assortment of Breads and Crackers*

## *Cheese Boards*

*A Fantastic Display of Cheeses from Around the World  
Both Hard and Soft Varieties  
Served with Assorted Flatbreads, Crackers and Rustic Breads*

## *Vegetarian Antipasto Display*

*Marinated Grilled Red & Yellow Peppers, Eggplant, Zucchini and Squash  
Marinated Artichokes and a Selection of Olives  
Homemade Garlic Crostini, Flatbread and Freshly Sliced Italian Baguettes  
Infused Rosemary Olive Oil*

## *Chef Attended Carving Station*

*Marinated Tenderloin of Beef Crusted with Fresh Herbs Served with Creamy Horseradish Sauce Accompanied by Fresh  
Baked Brioche Rolls*

*Diver Scallops Wrapped in Prosciutto*

*Calamari Salad*

*Calamari with Halved Grape Tomatoes, Sliced Celery, Kalamata Olive Slices and a Touch of Red Onion Tossed Together in  
Red Wine Vinaigrette*

## *Holiday Dessert Display*

*A Variety of Italian Pastries to include, Biscotti, Cannolies, Cream Puffs*

*Holiday Cookies and Italian Rum Cake and Other Confections*