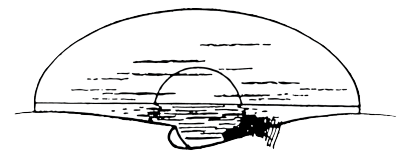


Cocktail Party



Maria's
SEASIDE CAFE

PASSED ANTIPASTI

CHOOSE 3

TUNA OLE CROSTINI

ahi tuna, jalapeno, avocado, EVOO, salt, pepper, citrus marinade, giambotta crostini

COZZE AL POMODORO

baked mussels, white wine, EVOO, Parmigiano-Reggiano, tomato, thyme, butter, salt, pepper

FONDI DI CARCIOFI

bacon wrapped artichoke hearts, Parmigiano-Reggiano, black pepper

CAPONATA CROSTINI

eggplant, red bell pepper, onion, green olives, capers, raisins, honey, red wine vinegar, white wine, fresh Italian parsley, fresh mint, giambotta crostini

PORTOBELLO VEGETARIANO

portobello, shallots, garlic, Italian parsley, breadcrumbs, Parmigiano-Reggiano, oregano, salt, pepper

ANTIPASTO SPIEDINI

bocconcini mozzarella, mortadella, genoa salami, cherry tomatoes, artichoke hearts, green olives, roasted red peppers, tortellini

CAPRESE SKEWERS

cherry tomatoes, mozzarella balls, basil, salt, pepper, balsamic vinegar

PIZZETTE MARGHERITA

mini margherita pizzas

ARANCINI DI RAGU

Sicilian rice balls, ragu & mozzarella filling

\$25/ PERSON/ HOUR

RAW BAR

LOCAL OYSTERS, CLAMS, SHRIMP COCKTAIL

\$23 per person per hour. Shucking attendant fee: \$125

SUBJECT TO TAX AND GRATUITY. ROOM RENTAL FEE MAY APPLY. PRICES AND MENU SUBJECT TO CHANGE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY AND SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.