



ANDREA BOCELLI – FEBRUARY 17, 2026

Charcuterie Display

Local and Imported Cured Meat and Cheese

Accompaniments, Crackers and Fresh Baked Bread

Fresh Fruit Skewers

"Romanza"

Marinated Heirloom Tomato | Buffalo Mozzarella | Basil Pesto Crema | Prosciutto Crisp

Micro Basil | White Balsamic Vinaigrette

Hot Appetizers

"Con Te Partiro" Truffle Mushroom Arancini | Parmigiano Crema

"Brucia La Terra" Spicy Lamb Meatball | Calabrian Chili Glaze & Sundried Tomato Chutney

"Vivere" Crispy Pork Belly | Balsamic Glaze & Apple Mostarda

Small Plates

"Bésame Mucho"

Ahi Tuna Tartare Cone

Avocado Mousse | Crispy Shallots

"Symphony of the Sea"

Shrimp Cocktail Shooter

Limoncello Cocktail Sauce

"Amore Tacos"

Shrimp Scampi Taco | Pollo Piccata

Lemon Garlic Aioli | Crispy Caper Dust

"La Dolce Vita"

Mini Porchetta Sammie

Fennel Slaw | Rosemary Aioli

"The Grand Duet"

Chianti Braised Short Rib

Gorgonzola Cream | Balsamic Onion Jam

Sweet Treats Display

Beverages

Complimentary Alcohol, Draft Beer, Wine and Fountain Soda and Water