



**CROSTINI**  
GRILLE

Downtown Monticello  
763-295-8898

# Cold Appetizers

## **Prosciutto-wrapped Melon**

Cantaloupe balls wrapped in Italian prosciutto. 8.00/dozen.

## **Antipasto Skewers**

Salami, prosciutto, fresh mozzarella, olive & artichoke heart. 19.00/dozen

## **Classic Bruschetta**

Crostini topped with tomatoes, red onions, basil 8.00/dozen

**Prosciutto wrapped asparagus with truffle butter** - 15.00/dozen

**Stuffed Cherry Tomatoes** 16.00/dozen

with Crab and Herbs *or* Kalamata Olives and Capers

**Citrus Marinated Shrimp Cocktail** 20.00/dozen

## **Available by the Tray**

### **Seasonal Vegetables and Dip**

small tray 25.00      large tray 45.00

### **Seasonal Fresh Fruit**

small tray 25.00      large tray 45.00

### **Artisan Cheese Tray with crackers**

Varies by selection

**Tuscan Platter** Prosciutto, Genoa, fresh mozzarella, asiago, Mediterranean olives, grape tomatoes

small tray 55.00      large tray 90.00

**Basket of bread** (40 – 45 pieces) 10.00



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# Warm Appetizers

**Marinated & Grilled Eggplant** 18.00/dozen  
Thick sliced eggplant marinated in fresh herbs

**Prosciutto wrapped Yukon Gold Fingerling Potatoes** 20.00/dozen

**Spicy Shrimp** in Sherry Wine Sauce 25.00/dozen

**Stuffed Olive Fritters** 12.00/dozen  
Italian Sausage and parmesan

**Mesquite Shrimp Skewer** 28.00/dozen

**Warm Mini-Kabobs** 28.00/dozen  
Roasted tomato, marinated eggplant, sirloin

**Stuffed Mushrooms** 15.00/dozen  
Italian sausage, asiago and spices

**Italian Wings** 15.00/dozen

**Savory Tarts** fresh baked individual shells  
Prosciutto, basil and parmesan 18.00/dozen  
Exotic mushrooms in herbed cream sauce 18.00/dozen  
Crab, Mediterranean olives and parmesan 22.00/dozen



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# Crostini Menu

## **Signature Crostini** – available as tray passed or buffet service

- Spicy Shrimp & Crab – 20.00/dozen
- Eggplant and scallion -15.00/dozen
- Wilted spinach, tomatoes & toasted pine nuts 12.00/dozen
- Spinach & Artichoke 13.00/dozen
- Pear & Gorgonzola – 15.00/dozen
- Apple Strawberry – 12.00/dozen

**Crostini Bar** – *available as a buffet only.* Start with 220 individual Crostini and pick 3 different hot items and 5 cold toppings. 225.00

### **HOT**

- Marinara
- Meat sauce
- Italian sausage
- Miniature meat balls
- Artichoke Dip

- Grated parmesan
- Med. Olives
- Mushrooms
- Fresh basil
- Grilled zucchini
- Homemade chips
- Grilled Eggplant
- Sun Dried Tomato Pesto

### **COLD**

- Marinated tomatoes
- Diced onions
- Artichoke hearts
- Italian meats
- Olive tapenade
- Shredded or sliced Asiago
- Grilled Zucchini
- Bruschetta Mix

## **BUFFETS**

### **Buffet Appetizers (pre-meal)**

- 3 item 7.95/per person
- 3 item (with shrimp or steak) 8.95/per person
- 4 item \$8.50/per person
- 4 item (with shrimp or steak) 9.50per person

### **Cocktail Reception \$11.99 per person (min. 50)**

- Full Crostini Bar
- Selection of 3 cold appetizers
- Selection of 3 Hot Appetizers
- \$12.99 per person(with shrimp or steak)



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# Desserts

**Carmelita Squares** 2.50 Chocolate, caramel, oatmeal and pecans served warm

**Tiramisu** 3.50 Ladyfingers dipped in espresso, kahlua and amaretto layered in sweet mascarpone

**Assorted Cheesecakes** 3.50

French Vanilla

Strawberry

Turtle

Oreo

**Brownies & Cookies** 1.50

**7 Layer Bar** 2.00

**Chocolate Cake** 2.00

**Carrot Cake** 2.00

## Buffet Desserts

After dinner a selection of desserts will be arranged on the buffet or table side.

Assortment of 3 desserts: \$3.75/per person

Assortment of 4 desserts: \$4.00/per person

Assortment of 5 desserts: \$4.25/per person

**You are welcome to bring a special occasion cake or dessert for your event. We will set up a table and provide serving utensils and plates. There is a charge of 1.00 per person.**



## Non-Alcoholic

1.50 per person all inclusive if event includes alcohol

1.99 per person if no alcohol is arranged.

Flavor Bar: ice tea, lemonade, punch, coffees and teas with Italian flavored syrups (raspberry, strawberry, blackberry, orange, vanilla, hazelnut) arranged for self service. 2.99 per person.

## Alcohol Beverage options:

1. Fully hosted. You pay by what is ordered at event
2. Partial hosted. Drink tickets are available to limit guest's alcohol. Quantity is determined by you and cost is determined by what is actually purchased at the event (not how many tickets you requested.)
3. Wine and Beer only
4. No-Host. Guests may purchase alcohol on their own.

## Selections

43 item **wine** list includes bottles, carafes and individual glasses.

Specific **beers** may be requested.

We pour premium as our standard **bar**:

Bacardi rum, Smirnoff vodka, dewers scotch, jack daniel's whiskey, Jim Beam bourbon, Cuervo tequila and Gibson's gin.

We also have a large selection of popular brands or cordials and other spirits. Specific brands may be requested.

Specific **cocktails** or **martinis** can be created to promote your theme or your business. For example: Bob & Tina's Sidecartinii. (She drank lemon, he drank crown royal, we created a drink with both)

