



### Cocktail Option 1

\$100pp+8.875% tax+18% service+5% admin fee

### DIPS

**Cucumber-Dill Yogurt~ Hummus~ Homemade Guacamole**

With warm pita and tortilla chips

### FLATBREADS

**Margherita Flatbread** with Fresh Mozzarella, Marinara, Basil

**Prosciutto and Fig Flatbread** with Asiago, Parmesan, Arugula, Balsamic Truffle Glaze

### PASSED APPETIZERS

Choice of 3

**Zucchini Pancake Sliders** with Cucumber Dill Yogurt

**Ricotta Crostone** with Hot Honey, Fig, Hazelnut Crumbles

**Pan-Fried Phyllo Cigars** with Prosciutto, Sun-dried Tomato and Basil Filling (can be vegetarian)

**Eggplant Rollatini** Rolled with Ricotta, Spinach, Marinara and Mozzarella Cheese

**Spicy Beef Lollipops** Wrapped in Roasted Red Pepper

**Cranberry Jalapeno Meatballs** with Tomato and Parmesan

**Mini Grilled Chicken Skewers** with Harissa Yogurt

**Salmon Tartare Canape** with Dill Tarter Sauce

### DESSERT

Mini Red Velvet Cupcakes

### DRINKS

Wine: preselected and served for 2.5 hours

2 Red Options, 2 White Options, Draft Beer, Soft Drinks

### FULL OPEN BAR ADD ON

Additional \$30pp++ includes:

Tito's Vodka, Jack Daniels, Corozon Tequila, Tanquery Gin, Rum, Cordials

\*no shots served during events