



Cocktail Option 2

\$120pp+8.875% tax+18% service+5% admin fee

DIPS

Cucumber-Dill Yogurt~ Hummus~ Homemade Guacamole

With warm pita and tortilla chips

MIXED CHEESE, CHARCUTERIE, OLIVE SELECTION

Served with Fresh Baguette

FLATBREADS

Margherita Flatbread with Fresh Mozzarella, Marinara, Basil

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

Mushroom Flatbread with Goat Cheese, Mozzarella, Fresh Herbs, Truffle Oil

Grilled Vegetable Flatbread with Zucchini, Eggplant, Pepper, Onion, Ricotta, Goat Cheese & Truffle Oil Drizzle

PASSED APPETIZERS

Choice of 4

NY Strip Skewer Bites with Chimichurri

Grass-Fed Beef Sliders

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

Garlic Ginger Shrimp with Cilantro Lime Sauce

Salmon Tartare Canape with Dill Tarter Sauce

Fresh Oysters

DESSERT

Choice of Two

Mini Red Velvet Cupcakes

Homemade Bread Pudding

Fresh Cookie Mix

DRINKS

Wine: preselected and served for 2.5 hours

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

FULL OPEN BAR ADD ON

Additional \$20pp++ includes:

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

*no shots served during events