

### COCKTAIL OPTION 1

\$100pp+tax+18%gratuity+5% administrative fee

### DIPS

Hummus, Cucumber Dill Yogurt, Homemade Guacamole  
Served with warm pita or tortilla

### 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

Ricotta Crostone with Hot Honey, Fig, Hazelnut Crumbles

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

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: 2 preselected red options, 2 white options, Draft Beer, Soft Drinks

### FULL OPEN BAR add on

Additional \$30pp++ for 2.5 hours

includes Rose, Prosecco, Titos Vodka, Jack Daniels, Corozon Tequila, Tanquery Gin,  
Rum, Cordials. \*no shots served during events