

COCKTAIL OPTION 2

\$120pp+tax+18%gratuity+5% administrative fee

DIPS

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

MIXED CHEESE, CHARCUTERIE and 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, Goat Cheese, Mozzarella, Fresh Herbs, Truffle Oil

PASSED APPETIZERS

Choice of 4

Grass-Fed Beef Sliders
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
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

Cookie Mix

DRINKS

Wine: 2 preselected red option, 2 white options, Rose, Prosecco, Draft Beer, Soft Drinks

FULL OPEN BAR add on
Additional \$30pp++ for 2.5 hours