

COCKTAIL PARTY

\$26 per person* | 30-50 guests | Standing with limited seating



HAND PASS

CHOOSE TWO

Shrimp Naan Pizza

fontina, prosciutto, tomato, chimichurri, truffle oil, arugula

Mushroom Cream Cheese Wontons

crispy wonton purses

Tuna Tartare

raw diced marinated tuna, guacamole, wasabi cream, wonton chip

Flank Steak Bulgogi Skewers

thin sliced & marinated, grilled, gojuchang tamari sauce

Goat Cheese Crostini

herbed cream cheese, caramelized onion, fruit garnish

House Made Spanakopita

feta & spinach phyllo pastry

Chicken Satay

lemongrass & curry seasoned, scallion tamari sauce

Mini Beef Empanadas

onion chutney, chipotle cream

GRAZING STATION

All of the following items will be served.

(Homemade tortilla chips & salsa upon arrival)

Prosciutto Artichoke Hearts

gorgonzola sage cream, toast point, parmesan

Philippine Chicken Egg Rolls

sweet dipping sauce

Fresh Avocado Spring Rolls

coconut peanut dipping sauce

Flash Fried Calamari Salad

field greens, asiago, lemon balsamic vinaigrette

Baked Tomato Bruschetta

Italian cheeses, tomato, onion, herbs, focaccia

Mini Italian Meatballs -OR- Mini Spinach Mozzarella Arancini

house marinara, parmesan

POPULAR ADD ON OPTIONS

Choose ONE additional buffet item for \$4 extra per person...

- Spicy Jamaican Chicken Curry with coconut rice
- Chicken Pasta with artichoke, asparagus, white wine butter sauce, Italian cheeses
- Shrimp Penne with chorizo sausage, tomato cream sauce, basil pesto, fresh mozzarella
- Pasta with house marinara sauce
- Vegan & Gluten Friendly options are available upon request.

* Plus flat \$40 booking fee

*Plus tax & 20% gratuity

*Room & staffing fees may apply