



Open Bar

Cost:	40.00 *20% gratuity and 9% local and state tax excluded
Included:	Premium Liquor, Super Premium Liquor, Cordials
Duration:	Per hour
	<i>-or-</i>
Cost:	25.00 *20% gratuity and 9% local and state tax excluded
Included:	Premium Liquor *Not including Super Premium or Cordials.
Duration:	Per hour
	<i>-or-</i>
Cost:	15.00 *20% gratuity and 9% local and state tax excluded
Included:	Beer, *Wine, Ice Tea, Soft Drinks *Chef's Discretion
Duration:	Per hour

Hors D'Oeuvres

Cost:	<i>Each item listed individually</i>
Duration:	Per Hour

Poultry & Beef

- ❖ Chicken Flatbread—Sundried Tomato Pesto, Spinach, Four Cheese, Grilled Chicken \$1.75
- ❖ Beef Carpaccio—On a Toasted Baguette, Arugula, Pecorino, Truffle Oil \$1.50
- ❖ Crispy Spring Roll Straw with Beef, Herbs, and Vegetables \$1.25

Seafood

- ❖ Crab Wontons with a Sweet Chili Sauce \$1.25
- ❖ Crab Cakes \$3.50
- ❖ Shrimp Tempura with an Apricot Chive Sauce \$3.00
- ❖ Shrimp Cocktail \$.300
- ❖ Smoked Salmon Flatbread—Capers, Onion, Cream Cheese, Smoked Salmon \$2.00
- ❖ Tarragon Shrimp Salad in an Artichoke Leaf with Feta Cheese \$1.50

Vegetarian

- ❖ Greek Flatbread—Tomato, Kalamata Olive, Feta, Shredded Romaine, Finished with Greek Dressing \$1.50
- ❖ Mushroom Tempura—3 Mustard Sauce, Marinated Olive \$.50
- ❖ Crostini with Baked Goat Cheese and Roasted Beets \$1.25