



## ***Emerald Cocktail Party***

***The Grapevine's Professional Staff will Offer Your Guests a Variety of Passed Hors d'Oeuvres on Spectacularly Decorated Trays***

### ***BBQ Shrimp***

*Jumbo Shrimp skewered and grilled with a zesty Texas-spiced Barbeque Sauce*

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### ***Brie & Grilled Vegetable Crostini***

*Warm Brie and diced colorful grilled Vegetables a top roasted Garlic Crostini garnished with Basil*

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### ***Chilean Style Chicken Empanadas***

*with Black Beans and Red Onions mixed with Queso Blanco and served with Salsa Verde*

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### ***Conch Fritters***

*Key West Style, mildly spiced Conch & Sweet Pepper Fritters served with authentic 'Key-Ribbean' Cocktail Sauce*

### ***Smoked Duck Tostada***

*with tropical Salsa*

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### ***Honey Steak Cup***

*Honey Chipotle Skirt Steak with Black Bean Sauce in a Tomato Phyllo Cup*

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### ***Beef Satay***

*Toasted Peanut and Asian grilled Beef Satay with Coconut Peanut Dipping Sauce*

OR

*Asian Grilled Beef Satay with Sweet Chili Peanut Dipping Sauce*

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### ***Stuffed Cucumber***

*Gorgonzola Dill Mousse stuffed Cucumber garnished with a fresh sprig of Dill*

## ***An Artistic Appetizer Display***

### ***Sushi Boat***

*Assorted Salmon, Shrimp, Smoked Eel and Tuna Sushi Nigiri along with Vegetables and various California Inside- Out Rolls attractively plattered and garnished with Wasabi, Pickled Ginger and Soy Sauce*

***Fresh Crisp Vegetable Crudités*** with roasted Red Pepper Aioli

***The Grapevine will provide all non-alcoholic beverages, bar mixers, bar fruit and ice for the entire event.***

*Alcoholic beverages are not included in this proposal.  
Alcoholic beverages are billed after the event based on consumption.*

### ***Equipment & Service***

*We are committed to ensuring creative and unforgettable events. The Grapevine will also supply china, glasses, silverware, fully dressed appetizer buffet station and all culinary & service equipment. Additional rentals are to be determined at on-site visit.*

*To insure proper service during the entire event we will provide our full culinary and professional service staff to set up, serve and breakdown the entire event. Staffing is based on a minimum of 5 hours; additional billing may be necessary following the event.*

***Based On 3 hours of food service for 50 guests***