



Gold Cocktail Party

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

Jumbo Lump Maryland Crab Cakes
with Cajun Remoulade Sauce

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Barbecue Roasted Duck
Atop Manchego Cheese filled Corn Crepes with
Chile Corn Relish

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Roasted Garlic & Peppercorn Seared Filet Mignon
On Whole Wheat Crostini with Pesto Aioli, shaved Reggiano
Cheese and fresh Basil chiffonade

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Asian Grilled Beef Satay
with Sweet Chili Peanut Dipping Sauce

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Sake Steamed Chicken Dumpling
with roasted Garlic Ponzu

Oriental Vegetable Spring rolls
with Ponzu Dipping Sauce

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Mandarin Chicken Crostini
Shredded Almonds and Chicken over a Sesame Crostini
topped with Mandarin Orange

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**Mini Savory Artichoke Heart, Spinach,
and Gruyere Cheese Tartlets**

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Shrimp Puffs
Puff Pastry pouches filled with Shrimp, Cream Cheese,
Ginger, Garlic, Green Onion and Herbs & Spices

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Tuna Carpaccio on Wonton Chip
With fried Capers, Chives, Saffron, Garlic Aioli
and Edible Flowers

An Artistic Appetizer Display

Baked Brie with Pesto and topped with colorful Grilled Vegetables

Fresh Fruit & Berry Sampler, a selection of Melons, tropical Fruits, Florida Citrus, and sun-ripened Berries, artfully arranged to create a tantalizing array of colors and flavors

Mexican Dipper, fire roasted Corn Guacamole, Black Bean Dip & spicy Salsa are accompanied by a flavorful fiesta of colorful Tortilla Chips & the Grapevine's own freshly made Plantain Strips

The Grapevine's Pastry Chef will present

An artful display of freshly baked **Finger Desserts**, miniature Cannoli's, Key Lime Tarts, Obscenity Brownie Bites, Éclairs, Chocolate Ravioli's, Mousse Cups & double dipped Strawberries

The Grapevine will provide freshly ground gourmet coffee service, 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, napkins, fully dressed appetizer & bar stations 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