



Ruby Cocktail Party

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

Beef & Scallion Skewers
with spicy Plum Dipping Sauce

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Fried Baby Artichoke Hearts
Filled with Havarti Cheese and served with Plum Tomato Garlic Sauce

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Honey Hoisin Meatballs
Ground Beef marinated with Ginger, Scallion & Ponzu, with a Honey Hoisin Glaze

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Jamaican Jerk Chicken Skewers
with cool Mango & Pineapple Salsa

Tequila Lime Grilled Shrimp Crostini
Topped with roasted Corn Guacamole

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Spanakopita
Filo triangles packed with crumbled Feta, wilted Spinach and lightly caramelized Onions

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Sake Steamed Chicken Dumpling
with roasted Garlic Ponzu

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Seared Cardamom Tuna
On a freshly baked Plantain Chip with Kiwi Mango Salsa

An Artistic Appetizer Display

Adriatic Dipper

Enjoy Mediterranean Salsa, Black Olive Tapenade, and roasted Garlic Portabella Red Pepper Spread accompanied by baked Pita Wedges and assorted Crostini piled high

Fresh Fruit & Berry Sampler

A selection of Melons, tropical Fruits, Florida Citrus, and sun-ripened Berries

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