



Sapphire Cocktail Party

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

Bleu Cheese Stuffed Baby Bellas

Oven roasted Baby Portobello Mushrooms stuffed with Maytag Bleu Cheese

Cashew & Coconut Chicken Skewer

Cashew and Coconut crusted Chicken skewers served with an Apricot Dipping Sauce

Artichoke Bruschetta

Baby Artichoke Heart Bruschetta with fresh vine-ripe Roma Tomato, brunoise of Red Onion, Garlic and Basil Chiffonade atop a Whole Wheat Crostini with shaved Parmigiano-Reggiano Cheeses

Chicken & Pear Round

Macerated Bosch Pear topping Rosemary grilled Chicken bedded on a Toast Point

Hoisin Mushu Duck

Hoisin rubbed Shanghai Duck Pancake with slivered Scallions

Mini Monte Cristo Sandwich

Wheat Bread, Roast Beef, Turkey & Swiss Cheese served with Russian Dressing

Shrimp Lettuce Cup

Panko crusted Shrimp tossed in a roasted Red Chili Pepper Aioli and combined with finely diced Mango, Sweet Peppers and Cilantro, wrapped in a crisp Lettuce Leaf

Drunken Beef Satay

Bourbon and spice scented grilled skewers of Beef served with a spiked Fruit Salsa Vinaigrette

Grilled Flank Steak Quesadilla

Grilled blackened Flank Steak Quesadilla with Pico De Gallo

Tortellini Tomato Skewer

Cheese Tortellini, marinated oven roasted Tomato and a fresh Basil served on an edible skewer.

Togarashi Seared Tuna

Togarashi seared Tuna wrapped in pickled Cucumber and topped with a Wasabi Crème and Tobiko

An Artistic Appetizer Display

Caprese Platter

Housemade fresh Mozzarella with vine-ripe Tomatoes, fresh Basil and the Grapevine's own Balsamic Glaze.

Prosciutto Platter

Thinly sliced Prosciutto Ham on a decorative platter

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, Eclairs, Chocolate Ravioli's, Mousse Cups, double dipped Strawberries, Cookies, Brownies & Ruggulah.

Doughnut & Fruit Fondue

Indulge yourself on our four selections of Dippers-Milk Chocolate, Caramel, White Chocolate and Chantilly Cream served with housemade miniature Doughnuts and fresh seasonal Fruit segments.

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 to include Hiball, Martini, Wine, & Coffee Cups, silverware, fully dressed appetizer buffet station & Bar 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