

Bar Appetizer Menu



Suggested Bar Appetizer Menu

\$17 per person

Exclusive of tax, tip & beverages

Served informally as a standing drinks & canape reception.

Mediterranean Bruschetta 🌿

Sun Dried Tomatoes, Artichoke Hearts, Chevre, Olive Compote

Spring Rolls

Served with Sweet Chili Sauce

Grilled Asparagus 🌿

Served with Saffron Aioli

Gambero 🌿

Shrimp with a Traditional Cocktail & Remoulade Sauce

Yellow Fin Tuna Seared Rare 🌿

Ginger Teriyaki Dressing

Tandoori Chicken 🌿

Served with a Riata Dip

Anatra 🌿

Duck Confit Bruschetta, Fontina & Blueberry Compote

Pressed Pork Belly 🌿

Poké Sauce, Jalapenos

Polpettine

Baby Meatballs with Truffle Essence



Sample Appetizer Bar Quotation

Itemized prices in this column are exclusive of tax & tip	Per person including tax & tip				
9 item bar appetizer menu @ \$17.00 per person x number of guests	\$21.17	●	●	●	●
Non alcoholic drinks @ \$2.50 per person <i>*Please note this is an estimate only</i> <i>**All drinks charged on consumption</i>	\$3.11	●	●	●	●
Cash bar for all alcohol	n/a	●			
1 glass of wine or beer per person, cash bar for any additional drinks. *Price based on blended bottle price (see below)* \$8/drink	\$9.60		●		
2 glasses of wine or beer per person @ \$8/drink x 2 drinks per person. Average drink consumption for most 2.5-3 hour dinner receptions	\$19.20			●	
Open bar, no bar limit imposed (approx. 3 drinks per person @ \$8 per drink)	\$29.88				●
GRAND TOTAL including appetizer menu, non alcoholic drink estimate, tax & tip		\$24.28			
GRAND TOTAL including appetizer menu, non alcoholic drink estimate, 1 drink per person tax & tip			\$33.88		
GRAND TOTAL including appetizer menu, non alcoholic drink estimate, 2 drinks per person tax & tip				\$43.48	
GRAND TOTAL including appetizer menu, non alcoholic drink estimate, 3 drinks per person (estimate: open bar), tax & tip					\$54.16

Suggested Wines

used for this quotation

Yalumba, Chardonnay, South Australia <i>Unwooded Rich Aromas, Tropical Fruit Flavors</i>	\$28 / bottle	\$32.00 Blended Bottle Price <i>(average cost between white & red wine)</i> \$8.00 per glass <i>(4 glasses per bottle)</i>
True Grit, Cabernet, CA <i>Cassis with flavors of cherry and exotic spic</i>	\$36 / bottle	

Canape Selection Pages

Vegetarian Offerings

Mediterranean Bruschetta . Sun Dried Tomatoes, Artichoke Hearts, Chevre, Olive Compote 🌿

Grigliata di Asparagi . Grilled Asparagus with Saffron Aioli 🌿

Bruschetta Ai Funghi . Forest Mushrooms and Fontina Cheese 🌿

Bruschetta Rosso . Roasted Red Pepper and Goats Cheese with Cracked Pepper 🌿

Bruschetta Pomodoro . Medley of Vine Ripened Tomato, Basil, Mozzarella Compote 🌿

Fish & Seafood Offerings

Gravad Lax . Cured Salmon, Aioli, Shaved Red Onion, Fresh Dill 🌿

Tonno . Seared Ahi Tuna with Ginger Teriyaki Dressing 🌿

Gambero . Tiger Shrimp with a Traditional Cocktail Sauce 🌿

Meat Offerings

Pressed Pork Belly . Poke Sauce, Jalapenos 🌿

Anatra . Duck Confit Bruschetta, Fontina & Blueberry Compote 🌿

Tandoori Chicken . Served with a Riata Dip 🌿

Polpettine . Baby Meatballs with Truffle Essence

Prosciutto e Melone . Melon & Shaved Prosciutto 🌿

Certified Angus Chuck Bruschetta . Braised in our Bistro Barbeque Sauce 🌿

Bruschetta Prosciutto . Toasted Bread, Boursin, Fig Preserve 🌿

HAPPY
40th
BIRTHDAY



