

# G O L D B A R

## **Basic Open Bar Selections**

***Vodka:*** Haku

***Tequila:*** Hornitos Plata

***Gin:*** Bombay Sapphire

***Rum:*** Havana Club Anejo Blanco

***Whiskey:*** Jack Daniels

***Scotch/Bourbon:*** Johnny Walker Black

***Beer:*** Peroni, Asahi

***House Red:*** Briccio Del Conte Barbera Del Montferrato

***White Wine:*** Ani Pinot Grigio

***Sparkling Wine:*** Santa Marina Prosecco

1 Hour Basic - \$55 per person

2 Hour Basic - \$85 per person

3 Hour Basic - \$115 per person

4 Hour Basic - \$145 per person

## **Premium Open Bar Selections**

***Vodka:*** Belvedere, Grey Goose, Titos

***Tequila:*** Don Julio Blanco & Reposado, Casamigos Blanco & Reposado

***Gin:*** Hendricks

***Rum:*** Havana Club Anejo Blanco, Mount Gay

***Whiskey:*** Jack Daniels, Makers Mark, Jameson

***Scotch/Bourbon:*** Johnny Walker Black, Bulleit (Bourbon and Rye), Macallan 12

***Beer:*** Peroni, Asahi

***House Red:*** Briccio Del Conte Barbera Del Montferrato

***White Wine:*** Ani Pinot Grigio

***Sparkling Wine:*** Santa Marina Prosecco

***Champagne:*** Moet Imperial Brut & Moet Imperial Brut Rose

1 Hour Premium - \$75 per person

2 Hour Premium - \$105 per person

3 Hour Premium - \$135 per person

4 Hour Premium - \$165 per person

## Passed Hors D'oeuvres

### LAND

- Mini Foie Gras Donut, concord grape compote
- Mini Short Rib Taco, pickled red onion, salsa verde, corn tortilla
- Beef Roulade, sourdough crisp, horseradish cream
- Mini Beef Slider, potato bun, tomato jam
- BBQ Pork, cornbread, carrot slaw
- Pig in Blanket, kosher frank, puff pastry
- Pork Asada 'Popcorn', jalapeno jam
- Ras el Hanout Fried Chicken, crumpet, lime-honey cream
- Chicken Sate Skewer, peanut dipping sauce
- Duck Lo Mein Bite, hoisin, scallion
- Chicken Potstickers, sweet soy dipping sauce
- Mini Chicken Taco, pickled red onion, salsa verde, corn tortilla
- BBQ Chicken, cornbread, coleslaw
- Turkey & Brie, cranberry compote, sourdough toast point

### SEA

- Mini Tuna Tostada, ahi tartare, wasabi, avocado puree, ponzu, crispy wonton shell
- Fluke Crudo, lemon zest, yuzu, aleppo
- Smoked Salmon, potato croquette or cucumber round, creme fraiche
- Caviar, everything blini, creme fraiche
- Tuna Nicoise Bite, egg yolk aioli, olive, haricot vert
- Mini Crabcake, paprika aioli
- Mini Lobster Roll, brioche bun
- Jumbo Shrimp Cocktail
- Oysters w/ mignonette
- Fish & Chip, beer battered cod, potato crisp, tartar sauce
- Mini Tuna Slider, wasabi aioli, potato bun

## **VEGETARIAN**

- Brie en Croute, puff pastry, fig jam
- Caprese bite, grape tomato, burrata, basil chiffonade
- Spanakopita, spinach, feta, puff pastry
- Mushroom Duxelles, puff pastry, truffled goat cheese
- Onion Galette, gruyere, thyme
- Citrus Whipped Ricotta Crostini, raw honey drizzle
- Cheese Gougeres, pate a choux, gruyere
- Ratatouille Tartlet, eggplant, tomato, zucchini, white bean puree, pastry shell
- Beet Poke Bite, avocado puree, rice crisp, wasabi crema, scallion

## **SWEETS**

- Mini Cupcake Selection, assorted flavors
- Key Lime Tartlet
- Cheesecake Bite, strawberry sauce
- Chocolate-Dipped Strawberry
- S'mores
- Mini Brownie
- Tres Leches

### **Pricing:**

- 1.5 Hours Passed Hor D'oeuvres (Selection of 6) - \$75 per person
- 2 Hours Passed Hor D'oeuvres (Selection of 6 + 1 Passed Dessert) - \$85 per person
- 2.5 Hours Passed Hor D'oeuvres (Selection of 7 + 2 Passed Desserts) - \$100 per person