



Wine & Chocolate Bar

2 HOURS COCKTAIL RECEPTION FOR 30 PEOPLE

Served Canapés:

Shrimp Cocktail
Hummus Dip
Mixed Paninis

Placed Canapés:

Spanish Almonds
Picholine Olives
Seasonal Fruit

Assorted Platter:

Manchengo, Parmigiano Reggiano, Tete de Moine,
Wild Boar Prosciutto Di Parma, Bresaola

Chocolate Truffles:

Bonbons (Hazelnut, Cappuccino and Grand Cru)

Open Bar

Diet Coke
Coke
Ginger Ale
Club Soda
Orange Juice / Cranberry Juice / Apple Juice

Hard Liqueur

Vodka: Grey Goose
Gin: Beefeater
Tequila: Jose Cuervo
Rum: Bacardi
Whiskey: Jack Daniels

Beers:

Brooklyn Lager
Stella Artois

W I N E by the Glass:

P1 Prosecco Brut Mionetto, Valdobbiadene, N.V., Italy
W2 Sauvignon Blanc - Fleur Du Cap, 2008, South Africa
W3 Chardonnay - Sterling Vintner's Collection, Napa, 2006, USA
R2 Syrah - Shooting Star - J. Steele's, Napa, 2005, USA
R3 Merlot - Casablanca Valley, Carmen Reserva, 2005, Chile

SUBTOTAL	\$	3,000.00
8.875 % N.Y.S. Sales Tax	\$	266.25
20 % Service Charge	\$	600.00
TOTAL	\$	3,866.25