



Wine & Chocolate Bar

## 2 HOURS WINE TASTING MENU FOR 20 PEOPLE

### Served Canapés:

Shrimp Cocktail  
Hummus Dip

### 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

### 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

8.875 % N.Y.S. Sales Tax  
20 % Service Charge

\$	1,400.00
\$	124.25
\$	280.00
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### TOTAL

\$	1,804.25
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