



Wine & Chocolate Bar

## PRIVATE PARTY SAMPLE MENU

### Hors D'oeuvres

**Shrimp Cocktail** with Horseradish sauce  
**Tuna Tartare** on a cucumber roll with tobiko roe  
**Smoked Salmon** with Goat Cheese, capers on crostini  
**Seared Tenderloin** with Shallot port reduction over crostini  
**Feta cheese** with Marinated black olives and cherry tomato

### Finger Sandwiches

**Vegetarian sandwich** with Roasted eggplant, peppers and fresh mozzarella  
**Tuna Nicoise** with Black olives, cherry tomato with sherry vinaigrette  
**Prosciutto di Parma** with Brie cheese and baba ganoush

### Dipping

Hummus  
White Bean  
Baba Ganoush

### Placed Canapés

Caper Berries  
Seasonal Fruit  
Picholine Olives  
Spanish Almonds

### Imported Cheese

Aged Parmigiano Reggiano  
Herb Goat Cheese  
Aged Manchego  
Shropshire Blue  
Morbier Yellow  
Tete De Moine  
French Brie  
Bucheron  
Valdeon



### Imported Charcuterie

Prosciutto Di Parma  
Duck Liver Pate  
Saucisson Sec  
Beef Cervelat  
Sopressata  
Bresaola

### Chocolate Truffles

Melon  
Hazelnut  
Love Bug  
Grand Cru  
Bin 27 Port  
Cappuccino  
Golden Espresso  
Got Milk Chocolate  
Alize Hearts of Passion