



corporate grand opening

Mocktail Bar

Red Sangria – Fresh Fruit Infused With Red Grape And A Hint Of Cinnamon –
Served With Ice And Topped Off With A Splash Of Sparkling Water
Db Ice – A Dark Mojito – Ginger, Lime And Coke
Sparkling And Still Water

Charcuterie Board

mixed grilled vegetables + finger crudités (small raw vegetables)
assortment of Italian and Portuguese style olives
selection of mixed spicy nuts
chutney and glazes – to include fruit chutney, duo of hummus
cured meats – turkey/chicken with small array of Italian meats
array of cheeses
delicate bunches of grapes, mixed berries
array of bread sticks, artisan crackers and flat breads as well as crackers

Passed Hors D'oeuvres Options

6pcs/Person

brioche grilled cheese – filled with cranberry relish, brie and freshly cracked
black pepper
mini twice baked potatoes with sweet potato praline
mini falafel on pita with parsley salad
pink peppercorn beef satay
southern fried chicken on a waffle with spicy syrup
crostini with wild mushroom ragout
endive spear with sundried cranberry and fresh cranberry salsa

Dessert Offering

mini cannoli, finger sweets (mini tasting brownies and squares) and tarts (mini
butter and tropical lemon)
duo of shooters – tiramisu as well as vegan apple pie with gluten free crumble
fresh sliced fruit
coffee and tea station
staffing, rentals and florals also available

