



HORS D'OEUVRES MENU

HORS D'OEUVRES MENU



PLEASE SELECT FOUR HORS D'OEUVRES TO BE BUTLER PASSED DURING COCKTAIL HOUR

Herb grilled chicken panini with herb pesto, mozzarella, and roasted red pepper

Red adobo chicken, Monterey jack, cilantro, and pepita seed tortilla spirals with smoked tomato chipotle salsa

Jerk chicken with mango sauce

Iron grilled shrimp with sonoran guacamole on a tostone

Crispy lobster ravioli with Thai red curry, lemon grass, cilantro and vanilla sherry mango sauce

Lump crab, roasted corn and Monterey jack tortilla spirals with tomato relish

Mini beef slider with sweet sautéed onions and gorgonzola

Peppercorn charred petals of beef on roasted garlic crostini with tarragon aioli

Beef meatball with sweet and sour glaze

Hand rolled mini crispy vegetable spring roll

Warm phyllo nests with white cheddar con queso and crushed vanilla mango sauce

Latkes with crème fraiche and bronzed apples

Tuscan bruschetta on grilled ciabatta

Roasted tomato bisque with mini grilled cheese

Samosa with potatoes and peas

Mac 'n cheese muffin

Macadamia nut crusted brie on toasted ciabatta with apricot jam

\$12



GENERAL INFORMATION



FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event.

GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the event. The final guarantee of attendance is due seven business days prior to the event. You will be responsible for payment of the guaranteed amount, as well as any overage served.

DEPOSIT AND PAYMENT

A deposit of \$2,000 is due upon signing the event space contract. The remaining balance is due seven business days before the event.

SERVICE CHARGE AND SALES TAX

A 21% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7%. The tax will be applied on top of the subtotal and service charge to all services rendered.

PRICING

All menu pricing is a per person cost. The hors d'oeuvres menu is designed for parties with 30 or more guests. If a party is smaller than 30 guests, please ask your event coordinator for price differentials.

DURATION

The menu price is designed for one hour of butler passed appetizers.

