
flavorgourmet

corporate grand opening

“happy hour” menu package

stationary appetizer display

Imported + Domestic Cheese Display *imported + domestic cheeses | fresh + dried fruits | artisan breads + fine crackers | Cajun candied pecans*

Mediterranean Mezze *hummus | mixed olives + marinated artichokes | white bean puree | artisan breads + toasted pita | tzatziki sauce*

Pork and Beef Meatballs *floribbean bbq sauce*

Goat Cheese-Cake *mascarpone | goat cheese | sundried tomatoes | phyllo tart shell*

Rum Runner Shrimp *smoked bacon | pineapple-rum glaze*

Blackened Chicken Salad *garlic crostini*

Mini Empanadas *beef picadillo | cilantro chimichurri + hot sauce*

premium bar

Beer one domestic (Bud Light, Miller Lite) and one premium (Yuengling, Corona, Sierra Nevada, etc.),

Wine Cabernet Sauvignon and Pinot Grigio;

Premium Liquor Tito's Handmade Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum
Jim Beam Bourbon, Dewars Scotch

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Ice Water
Orange Juice, Cranberry Juice, Sour Mix, and fresh cut fruit garnishes
Clear plastic cups, ice and beverage napkins

