
flavorgourmet

private party

“cocktail style” menu package

stationary appetizer display

Chip (+ Dip) Bar *fresh fried potato chips | multi colored tortilla chips | pimento cheese dip | buffalo chicken dip | spinach + artichoke dip*

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

passed signature appetizer bites

Roasted Tomato “Tartare” *oven roasted tomatoes | capers | EVOO | fresh herbs | parmesan crème fraiche | garlic crostini*

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*

Chicken Potstickers *herbed soy sauce*

house favorites bar

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

Wine Cabernet Sauvignon and Pinot Grigio;

Liquor Smirnoff Vodka, Seagram’s 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

