

Menu option and prices:

- A) 1 hour cocktail party to include the items listed below - \$44 per person.
- B) 2 hour cocktail party to include the items listed below - \$64 per person.
- C) 3 hour cocktail party to include the items listed below - \$79 per person.

Supplemental items are highlighted and additional cost per person noted next to item.

Stationary items:

crudité and dip – fresh vegetables, seasonal dip

Passed items:

Miniature vegetable spring rolls
shrimp cocktail
herb arancini (risotto balls)
vegetable tempura
Angus sirloin and blue cheese crostini
chickpea puree and cucumber salad crostini
salmon tartar
endive salad, provolone, apple
ricotta and roasted red pepper crostini
zucchini & pecorino crostini

Lobster salad on brioche – additional \$MP per person per hour

Burger sliders with cheddar and house pickle – additional \$10 per person per hour

Home made cookies (selection of 3)

One mini dessert of your choice (i.e. mini tarts, chocolate mousse etc.)

Soft drinks, regular coffee and iced tea are included in the price. Specialty coffee (i.e. espresso, cappuccino) will be charged in addition.

Open bar will be available throughout the evening and will be charged upon consumption.

Sommelier guided educational presentation - \$350-\$500 per hour

4-6 wines will be served to the group. Our sommelier will present the wines, taste them with the group and discuss the wines and the regions from which they come from with the group.

The tasting will have a theme that will be decided in advance.

Sample tasting themes:

1. Old world wines vs. New world wines
2. French wines vs US wines.
3. Introduction to French wines.
4. Introduction to wine tasting – how to properly taste wines.
5. Wines of Burgundy
6. The wines of the Napa Valley

All prices are subject to 6.625% NJ sales tax and 20% gratuity.