



Winter Housewarming and Deflategate Celebration

Specialty Drinks

The “Deflation”

Prosecco, St. Germain Elderflower liqueur, splash of grapefruit juice, pomegranate seed and blueberry garnish

“The Gronkowski”

Moscow Mule

1 ¼ oz vodka

3 oz ginger beer

1 tsp. sugar syrup

¼ oz lime juice

sprig mint

slice lime

Passed Hors D’oeuvres

“Grilled Cumin & Coriander spiced Flank Steak” Crostini with Chimichurri sauce

Rock Shrimp Fritters with Grapefruit Relish

Zucchini feta pancakes with eggplant caviar- delicious!

Pan-fried chicken dumplings with soy sesame dip

Crispy asparagus straws with prosciutto and parmesan

Stationary Hors D'oeuvres

Sushi Station

Spicy Tuna Roll

Avocado Roll

Salmon and Yellowtail Maki

Snow Mountain Maki with shrimp tempura topped with king crab

Salmon, Yellowtail and Tuna Nigiri

Served with soy, wasabi and chopsticks

Antojitos

Guacamole and salsa; tortilla, plantain and root veggie chips

Yellow pepper pulled chicken arepas, avocado cream, pico de gallo

Korean kalbi beef mini tacos with kim chee and pickle radish with

kokijan sauce

Bruschetta Bar

Prepared to Order Before your Guests, Several Varieties of These Italian Toasts are Available, Toasted crostini, Grilled crostini, Micro tomato mozzarella basil salad, Eggplant caponata, Brie, Prosciutto, Roasted beet micro salad, Fennel golden raisin micro salad, Taleggio, Rhubarb compote, Balsamic vinegar, Olive tapenade.

Bar Bites

Sevruga Caviar served with toast points, Egg, chopped onion, crème fraiche

Roast Beef Sandwich with onion marmalade, horseradish crema and fontina cheese

Portobello mushroom sandwich, spicy arugula, white bean, pickled peppers, olive tapenade
served with truffle chips

Dessert and games!

Maple bacon marshmallow squares
Skewered grilled pineapple with minted yogurt honey sauce
Chocolate truffles
Mini Carrot cake cupcakes with cream filling
Mini chocolate cupcakes with cream filling

“Deflated Football Cookies” in clear bags for take home