

ASCARI EVENTS+CATERING

# COCKTAIL PARTIES



#ESSEREASCARI

# COCKTAIL PARTY

MENU #1



Minimum 25 guests



## PASSED CANAPÉS

### ARANCINI CACIO PEPE

crispy risotto ball/pecorino and black pepper (V,G)

### CHEVRE & TAPENADE TARTINETTE

toasted baguette/pailot cheese/herb and olive pesto (V,G)

### MINI LOBSTER ROLL

brioche/shredded lettuce/Russian dressing (SF,G)

### TWICE BAKED CAVIAR POTATO

sour cream/smoked salmon/  
chives/Salmon roe

### MINI CHICKEN KIEV

ham/swiss cheese/plum chutney (G)

### BEEF TARTAR

hand cut beef/Gribiche/potato chip

(Based on six pieces per person)

*ADDITIONAL  
MENU OPTIONS  
AVAILABLE. PLEASE  
INQUIRE.*

## BEVERAGE PACKAGE

Selection of beer, wine & mineral water  
(Includes ice, cocktail napkins, lemons & limes)

*\*CUSTOM BAR SOLUTIONS  
& WINE UPGRADES AVAILABLE.*

## STAFFING

2 Servers, 1 Bartender & 1 Chef

## EVENT RENTALS

Standard and required event  
rentals included



**\$125.00 PER PERSON**  
(excludes tax & gratuity)



# COCKTAIL PARTY

## MENU #2

Minimum 25 guests

### PASSED CANAPÉS

#### ARANCINI CACIO PEPE

crispy risotto ball/pecorino and black pepper (V,G)

#### CHEVRE & TAPENADE TARTINETTE

toasted baguette/paillet cheese/herb and olive pesto (V,G)

#### MINI LOBSTER ROLL

brioche/shredded lettuce/russian dressing (SF,G)

#### TWICE BAKED CAVIAR POTATO

sour cream/smoked salmon/chives/salmon roe

#### MINI CHICKEN KIEV

ham/swiss cheese/  
plum chutney (g)

#### BEEF TARTAR

hand cut beef/gribiche/  
potato chip

(Based on six pieces per person)

*ADDITIONAL  
MENU OPTIONS  
AVAILABLE.  
PLEASE INQUIRE.*

### PASSED SHORT PLATES

#### CELERIC AGNOLOTTI

taleggio fonduta/hazelnuts/black truffle (V,G)

#### TOURNEDOS ROSSINI

beef tenderloin/foie parfait/perigord truffle sauce (G)

#### CHOCOLATE WALNUT TORTE

vanilla crèmeux/praline crumb

(Based on 3 hand-held mini meals per person)

### BEVERAGE PACKAGE

selection of beer, wine & mineral water

(Includes ice, cocktail napkins, lemons & limes)

*\*CUSTOM BAR SOLUTIONS  
& WINE UPGRADES AVAILABLE.*

### STAFFING

2 Servers, 1 Bartender &  
1 Chef

### EVENT RENTALS

Standard and required  
event rentals included



**\$185.00 PER PERSON** (excludes tax & gratuity)







### *OPTIONAL ADD-ONS*

- Custom bar/wine upgrades
- Complete non-alcoholic bar package
- Décor
- Floral arrangements
- DJ/Entertainment
- Furniture upgrades
- Guest takeaways/favors

### LEGEND

- (V) vegetarian
- (VG) vegan
- (G) contains gluten
- (N) contains nuts
- (SF) contains shellfish

### *TERMS & CONDITIONS*

- This document is for information purposes only, menus and budgets can be tailored to your event vision.
- Staff hours are based on a 4-hour minimum and will be charged based on actual hours worked.
- Rental pricing is based on basic event rentals and are subject to change based on final guest numbers and upgrades at the client's request.
- Prices are subject to change and do not include applicable taxes and gratuities.
- Menu items are subject to change due to seasonality of ingredients.
- A venue site visit may be required to ensure the space is suitable for your event needs.

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