

# Cocktail Reception

## Bar Stations

### CHARCUTERIE

#### CHARCUTERIE PLATTER

- ASSORTED CURED MEATS, ARTISAN CHEESE, BRUSCHETTA, OLIVES, GHERKINS, BAGUETTE, ROASTED GARLIC MAYO

### VEGAN AND VEGETARIAN

#### GRILLED VEGETABLE RICE PILAF (VEGAN)

- WITH ROAST BUTTERNUT SQUASH

#### CAESAR SALAD

- ROMAINE HEARS, DOUBLE SMOKED BACON, SHAVED PARMESAN, CREAMY GARLIC DRESSING

### PASTA

#### CHICKEN PENNE

- MUSHROOMS, PARMESAN CREAM SAUCE

## Passing Service

### CANAPES

#### BRUSCHETTA ON GARLIC CROSTINI (VEGAN)

- W. BASIL PESTO

#### ROAST BEEF CANAPES

- TRUFFLED PEPPERCORN SAUCE, ROSEMARY FOCACCIA

#### LOBSTER SHRIMP CAKE

- W. LEMON AIOLI

#### FOIE GRAS MOUSSE

- BRIOCHE TOAST, PINEAPPLE CHUTNEY, BLOOD ORANGE GASTRIC, SEA SALT

### DESSERT

#### ASSORTED DESSERT PLATTERS

- MINI LEMON TART SQUARES  
- CHOCOLATE PECAN CHEESECAKE  
- CARAMEL APPLE CAKE

## Open Bar

### UNLIMITED OPTIONS

#### ALL HOUSE WINE

#### DRAFT OR BOTTLED BEER

#### HOUSE & CLASSIC COCKTAILS -

OLD-FASHIONED, NEGRONI, GIMLET, ROSE SANGRIA, MARTINI, MARGARITA, NEW YORK SOUR

#### VODKA - ABSOLUTE

#### GIN - BOMBAY SAPPHIRE

#### TEQUILA - JOSE CUERVO GOLD

#### RUM - BACARDI WHITE, BACARDI DARK

#### WHISKEY - CANADIAN CLUB, JACK DANIELS

**NON-ALCOHOLIC DRINKS** - SOFT DRINKS, WATER, COFFEE, TEA

\$100 PER GUEST, MIN 20 GUESTS, 18% GRATUITY  
DEPOSIT REQUIRED TO RESERVE  
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