

CABANA PARTY PLATTERS

INTERNATIONAL FRUIT & CHEESE PLATTER \$125 *f225* Serves 6-10

An Array of Sliced Fruit with Imported & Domestic Cheeses Served with Grilled French Bread, Crispy Homemade Olive Oil Rubbed Bread & Crackers

VEGETABLE CRUDITE PLATTER \$100 *f180* Serves 6-10

Assorted Fresh Vegetables Served With Blue Cheese, Crab, Ranch Spinach and Creamy Avocado Dip

CHARCUTERIE BOARD \$225 *f405* Serves 8-10

Selection of Cured Meats, Soppressata, Capicola, Serrano Ham, Pepperoni, Prosciutto, Chorizo Sausage. Pecorino Romano, Camembert, Brie and Manchego Cheese. Cornichons, Olives, Grapes, Honey, Chutney, Jam and Whole Grain Mustard Served with Crispy Bread Sticks and Grilled Sliced French Bread. Garnished with Fresh Herbs

HORS D'OEUVRE PLATTER \$110 *f198* Serves 5-7

Chefs Selection of Three Dozen Assorted Hors d'Oeuvres

PREMIUM FULL BOTTLE BAR PACKAGE \$850 *f1530*

Grey Goose, Dewar's 18 Year Old, Jack Daniels Silver Select, Bacardi Rum, Bombay Sapphire Gin, Patron Anejo Gold, St. Germain Elderflower, Martini Extra Dry Vermouth. Six Bottles of Heineken and Coors Lite. Six Red Bull. Assorted Bar Fruit.

Choice of 5 Mixers

Coca-Cola, Club Soda, Tonic Water, Ginger ale, Orange, Grapefruit, Pineapple or Cranberry Juice, Bloody Mary Mix

ADDITIONAL BEVERAGE SELECTIONS

Flat or Sparkling Water \$9 *f16*

Soft Drinks \$3 *f6*

Fresh Brewed Pitcher of Unsweetened Iced Tea \$10 *f18*

COFFEE & HOT BEVERAGES

Fresh Brewed Lavazza Classico Regular or Decaf \$4 *f7*

Single Shot Lavazza Espresso \$5 *f9*

Double Shot Lavazza Espresso \$6 *f11*

Cappuccino \$6 *f11*

Hot tea \$4 *f8*

Hot chocolate \$5 *f9*

15% service charge will be added to your check



SALT

RESTAURANT | BAR