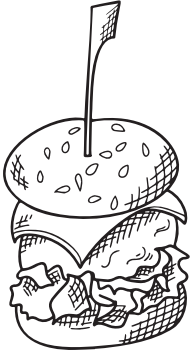




# COCKTAIL MENU



## PASSED HORS D'OEUVRES

Items will vary based on availability

### CHEF'S LAGNIAPPE

## HOT FOOD

### MINI MEATBALLS

*Homemade Mini Meatballs, Served with Marinara Sauce*

### LASAGNA

*Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano and Provolone Cheese, Ruffino Sauce*

### SPINACH AND ARTICHOKE DIP

*Fresh Spinach and Artichoke, Blended with Cheese, Served with Crackers*

### FRUIT TRAY

*Assortment of Fresh Fruit, Varies by Season*

### WHITE CHOCOLATE BREAD PUDDING

*A twist on a Southern Classic! Served with Crème Anglaise*

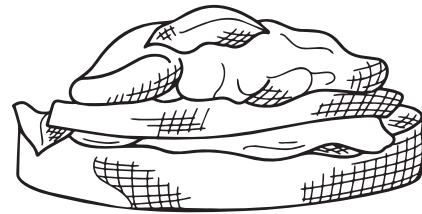
## OPTIONAL ADD-ON

Add a carving station to your cocktail party  
(plus tax and service charge)

**PRIME RIB | \$750**

**ROAST BEEF | \$350**

**ROASTED PORK LOIN | \$150**



Includes Iced Tea, Coffee, and Water | **\$50**

*Plus 20% Service Charge and 10.5% Sales Tax*