



212 Walnut Street, 2nd Floor, Philadelphia, PA 19106
 (215) 238-0499 www.PositanoCoast.net

Cocktail Party Hors d'oeuvres

(A Minimum of 6 Selections is Required)

2 Hour Standard Open Bar (Includes Liquor & Beer only) - \$24.00 additional per guest
 2 Hour Premium Open Bar (Premium Liquor Bar, House Wine & Beer only) - \$30.00 additional per guest
 3 Hour Premium Open Bar (Premium Liquor Bar, House Wine & Beer only) - \$35.00 additional per guest

*other liquor packages available upon request

*taxes and gratuity not included

*no shots included

Price Per Guest/Per Hour:

- \$2.00 _____ **Tomato Bruschetta** – Chopped tomatoes, onions, basil and extra virgin olive oil served on toasted bread
- \$2.00 _____ **Vegetable Bruschetta** – Assorted vegetables served on grilled bread
- \$3.00 _____ **Fried Mushroom Risotto** – Risotto cakes made with wild mushrooms
- \$3.00 _____ **Mushroom Caps** – Stuffed with spinach and cheese
- \$3.00 _____ **Roasted Pepper Crostini** – Marinated roasted peppers served on toasted bread
- \$3.00 _____ **Caprese Salad** – Fresh mozzarella, tomatoes, garlic, basil and oil
- \$3.00 _____ **Mini Meatballs** – Made with 3 kinds of meat and pine nuts
- \$3.00 _____ **Melon & Prosciutto** – Sliced prosciutto di parma wrapped around seasonal melon
- \$4.00 _____ **Tuna Tartare** – Dressed with lemon and lime zest, extra virgin olive oil and sea salt
- \$4.00 _____ **Shrimp Kabob** – Grilled shrimp kabob
- \$3.00 _____ **Asparagus** – Baked in phyllo dough
- \$4.00 _____ **Shrimp Tempura** – Lightly fried and served with a mango sauce
- \$4.00 _____ **Crudo Spoon** – Chef's choice
- \$3.00 _____ **Endive with Gorgonzola Cheese**
- \$2.00 _____ **Potato Croquettes** – With parmesan basil
- \$4.00 _____ **Beef Crostini** – Topped with NY Strip
- \$3.00 _____ **Cured Organic Scottish Salmon** – With mustard sauce
- Market Price _____ **Soup in a Demitasse Cup** – Served either hot or cold, chef's choice
- Market Price _____ **Lamb Chops** – Marinated with garlic, olive oil and herbs, then seared and topped with basil puree

Name: _____	Phone: _____	Fax: _____
Address: _____		
Email Address: _____		
Party Date: _____	Party Time: _____	Number of Guests: _____
Hors D'oeuvres Price: _____	Gratuity (20%): _____	Tax (8%): _____
Liquor Tax (10%): _____	Total Cost: _____	
Special Notes: _____		

