

K O S H E R H O R S D ' O E U V R E S M E N U



KOSHER HORS D'OEUVRES MENU

PLEASE SELECT FOUR HORS D'OEUVRES TO BE BUTLER PASSED DURING COCKTAIL HOUR

Hand rolled mini crispy vegetable spring roll

Warm phyllo nests with white cheddar con queso and crushed vanilla mango sauce

Latkes with crème fraîche and bronzed apples

Tuscan bruschetta on grilled ciabatta

Roasted tomato bisque with mini grilled cheese

Smoked gouda hush puppies with red pepper marmalade

Samosa with potatoes and peas

Macadamia nut crusted brie on toasted ciabatta with apricot jam

Salmon mousse on cucumber with fresh dill

Smoked salmon sushi roll with cream cheese and spicy mayo

Tuna tartar on crispy wonton

\$16



GENERAL INFORMATION

FOOD AND BEVERAGE MENU

The final food and beverage selections must be confirmed at least 30 days prior to the event.

GUARANTEE AGREEMENT

An estimate of the final guest count is due two weeks prior to the event. The final guarantee of attendance is due seven business days prior to the event. You will be responsible for payment of the guaranteed amount, as well as any overage served.

DEPOSIT AND PAYMENT

A deposit of \$2,000 is due upon signing the event space contract. The remaining balance is due seven business days before the event.

SERVICE CHARGE AND SALES TAX

A 23% taxable service charge will be added to your final invoice. The current tax rate in Hillsborough County is 7.5%. The tax will be applied on top of the subtotal and service charge to all services rendered.

PRICING

All menu pricing is a per person cost. The hors d'oeuvres menu is designed for parties with 50 or more guests. If a party is smaller than 50 guests, please ask your event coordinator for price differentials.

DURATION

The menu price is designed for one hour of butler passed appetizers.

FOR MORE INFORMATION

(813) 575-7522 info@sbgjcc.com

