

Guest Count: 175

Staff: 3 Chefs, 1 Supervisor,  
4 Bartenders, 8 Servers

-Featuring-

Sports Car Themed Menu  
Items

Heavy Hors d' oeuvres

Full Service Premium Bar

# Porsche Taycan Launch Party

## Full Service Bar & Specialty Cocktail

### "THE PORSCHE BUZZZ"

A vibrant teal blue cocktail with Captain Morgan's Spiced Rum, Blue Curacao and pineapple juice served over ice in a ribbed martini glass topped with ginger beer or ginger ale and garnished with a buzz button (Also known as the "Electric Daisy" the all-natural buzz button produces a slight numbing sensation when chewed)

## Heavy Hors d' oeuvres

### FIRST COME THE "VOLTS"

Small clear glass plated, artfully designed with a cube of pate, slices of Muenster cheese, pumpernickel crostini, a dollop of stone ground mustard, cornichons and a pickled veggie slaw with cabbage, carrots, kohlrabi and radishes served with a clear tasting fork.

### "WATTS" THIS?

#### NORTH SEA SHRIMP SALAD

Poached shrimp, minced red onions, cucumber, watermelon radish, dill, and celery with a light lemon and olive oil dressing. Served in sherry glasses with a tasting spoon topped with a dollop of crème fraiche and garnished with dill fronds.

#### UPSCALE POTATO SALAD

Blanched fingerling potatoes, sugar snap peas, scallions, fresh basil, parsley with a sherry-sour cream dressing.

#### ARUGULA, ASPARAGUS AND MULTI-COLORED RADISH SALAD

A colorful salad with watermelon radishes, blanched asparagus, oranges, shallots and arugula with a lemon vinaigrette and chopped chives.

### "COMPLETE THE CIRCUIT" SLIDERS AND SIDES

#### RUEBEN SLIDERS

Cocktail size pumpernickel slider rolls with thinly sliced smoked corned beef, house made sauerkraut, swiss cheese and Thousand Islands dressing served on small glass plates with sweet potato chips.

#### BEET AND BLACK BEAN SLIDERS

Roasted beet and black bean burger on a caramelized onion roll with chipotle aioli and root vegetable chips on small glass plates.