

# BAR BLONDEAU

## COCKTAIL RECEPTION

### PACKAGE A

*\$65 per guest for up to 2 hours*

*On arrival:*

House-Spiced Almonds

Olives

*Select 2 of the following (all items replenished throughout):*

Cured Meats Platter

Cheese Platter

Seasonal Vegetable Crudité Platter basil pistou, spiced yogurt

French Fries aioli

### PACKAGE B

*\$85 per guest for up to 2 hours*

*On arrival:*

House-Spiced Almonds

Olives

*Select 4 of the following (all items replenished throughout):*

Seasonal Burrata

Octopus a la Galicia potatoes, paprika

Grilled Cheese taleggio, provolone, stracchino

Fritto Misto shrimp, calamari, lemon, spring onion

Jámon Serrano de Fermín

Tuna Tartare aged soy, mustard seed, rice cracker

Croquetas serrano ham or mushroom, piquillo mayo

Falafel citrus tahini, labneh

Seasonal Blondeau Salad

Blondeau Fried Chicken herbs de Provence, hot honey

*\*\*This Menu is subject to change based on Market and Seasonal Availability\*\**

## L'ADDITION

### Platters

*each to serve 20 guests*

<u>Oysters</u> apple, ginger ( <i>by the dozen</i> )	48
<u>Croquetas</u> serrano ham or mushroom, piquillo mayo	60
<u>Seasonal Vegetable Crudit�</u> assorted dips	100
<u>Grilled Cheese</u>	100
<u>Blondeau Fried Chicken</u> herbs de Provence, hot honey	110
<u>Cured Meats &amp; Cheeses</u> marinated olives & bread	120
<u>Seasonal Burrata</u>	120
<u>Fritto Misto</u>	120
<u>Octopus</u>	130
<u>Prawns</u> cocktail sauce	132
<u>Tuna Tartare</u> mustard seed, aged soy, rice crisps	135
<u>Tiger Shrimp al Ajillo</u> armagnac	150
<u>Burger Au Poivre Sliders</u>	200

## BAR PACKAGES

*Beverages will be charged on consumption or Premium Open Bar Package*

### Premium Open Bar

*\$75 per guest per hour*

Champagne, White, and Red Wines

Bar Blondeau Beers

All Classic & Specialty Cocktails

Non-Alcoholic Beverages including Sodas & Juices

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## **PREMIUM SPIRITS**

### **Vodka**

Gary's Good, Brooklyn  
Titos, Texas  
Ketel One, Netherlands

### **Agave**

Pueblo Viejo Blanco, Jalisco  
Don Julio Blanco, Jalisco  
Tapatio Reposado, Jalisco  
Banhez Mezcal Espadin & Barill, Oaxaca  
Lost Explorer Mezcal Espadin, Oaxaca

### **Gin**

Hendricks, Scotland  
Plymouth, England  
Citadelle, France

### **Whiskey**

Jim Beam Black, Kentucky  
Old Overholt, Kentucky  
Makers Mark, Kentucky  
Johnnie Black Label, Scotland  
Suntory Toki, Japan

### **Amaro**

Montenegro, Bologna  
Fernet Branca, Milano

### **Rum**

Flor De Caña, Nicaragua  
Goslings, Bermuda  
Ron Del Barrilito, Puerto Rico  
Santa Teresa 1796, Venezuela

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