

THE
Confidential
a t M I X

Cocktail Party Production Packages

The Essentials:

Includes 3 hours' use of The CONFIDENTIAL Lounge & Parlor Rooms staffed with an experienced mixologist and service staff.

The Venue:	<u>1 – 25 Guests</u>	<u>26 – 35 Guests</u>	<u>36 – 45 Guests</u>
(ROOM)	\$1,000	\$1,150	\$1,300

The Lead Players:
(FOOD)

The MEET & GREET PACKAGE (+\$0 pp)

Includes: Choice of (3) Bar Platters

The LIQUID LUXURY PACKAGE (+\$40 pp)

Includes: Choice of (3) Bar Platters
Choice of (6) Passed Hors d' Oeuvres

The POSH NOSH PACKAGE (+\$50 pp)

Includes: Choice of (3) Bar Platters
Choice of (1) Grazing Table

The EXCLUSIVE PACKAGE (+\$75 pp)

Includes: Choice of (3) Bar Platters
Choice of (6) Passed Hors d' Oeuvres
Choice of (1) Grazing Table

The Supporting Cast:
(BEVERAGE)

The FULL SERVICE BAR (tba)

Added to the host's account and charged on a per item basis.

It is at the host's discretion to offer full, select, or cash bar.

(Specialty Cocktail Menus available at no extra charge!)

The Fine Print:

All non-alcoholic beverages are complimentary. Gratuity (+20%) and NJ State Sales Tax (+6.625%) not included. Allergy requests available.

Chef Sam Nativo Jr

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Passed Hors D'oeuvre Menu

Deviled Eggs
seasonal herbs

Mini Crudité Hummus Cup

Classic Pigs in a Blanket
course deli mustard

Meatball Sliders
marinara sauce & parmesan cheese

Mini Cuban Buns
*roast pork, smoked ham,
swiss cheese, pickles*

Spicy Fried Chicken Sliders
*buttermilk fried chicken,
spicy mayo, pickle, potato bun*

Smoked Salmon & Mascarpone Tartlets

Mini Lump Crab Cakes

Shrimp Cocktail (+ \$3pp)
bloody mary cocktail sauce

Skewered Pork Belly BBQ Bites

Lobster Mac & Cheese Fritters

Crispy Five-Cheese Risotto Balls

Chicken & Waffles
maple glaze

Antipasto Skewers
*fresh mozzarella, pepperoni, kalamata olives,
roasted red peppers*

Crispy Shrimp on a Stick
asian dipping sauce

Whipped Goat Cheese
& Tomato Jam on Toast

Spinach & Artichoke Heart
Crostini

Roast Beef Crostini
horseradish mayo

Truffled Mushroom
Panna Cotta

Savory Apple & Sausage
Bread Pudding Bites

Whipped Burrata & Sicilian Eggplant
Crostini

Thai Peanut Chicken Skewers

Lobster Mole Empanadas

Whipped Potato & Caviar Tartlets
(+ \$3pp)

Tuna Ceviche
spicy coconut vinaigrette

THE
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at MIX

Bar Platter Menu

Sweet & Spicy Mixed Nuts

Crudités
veggie dip

Pimento Cheese Spread
& Crackers

Selection of Chef's "Pies"
artisanal pizza

Cacio e Pepe Popcorn

Tortellini Skewers
creamy parmesan dip

Truffled Parmesan Potato Chips

Grazing Table Menu

Nosh Table

A Selection of
Artisanal Meats & Cheeses
*assorted breads, crackers,
olives, vegetables, nuts & fruit*

Mediterranean Table

A Selection of
Dip, Spreads & Vegetables
*assorted hummus, cheeses,
baba ghanoush, spreads, pita, olives,
vegetables, nuts & fruit*

Brunch Table

A Selection of
Smoked Fish
*assorted bagel bites, crackers,
spreads, deviled eggs, vegetable*

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Curtain Call!

(+\$8pp)

Apple Crumb Tartlets

French Macaroons

Lemon Raspberry Squares

Goopy Magic Bars

Lemon Curd & Berries

Maple Pecan Bread Pudding Bites

Coffee & Tea

Chef Sam Nativo Jr