

# Special Event PACKAGES

# CASSIS

WE CORDIALLY INVITE YOU  
TO ENJOY YOUR UPCOMING  
EVENT WITH US

Every event deserves a prime location and a dedicated team to assist in the planning and execution. From a professional business luncheon to a celebratory dinner party, Cassis offers a wide variety of options for every type of gathering. Our traditional bar area gives way to a stunning private dining room, we offer ample space and elegance in our beautiful main dining room, and beautiful Beach Drive serves as the backdrop for our outdoor dining and lounge areas.

# CASSIS

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Brunch is served Monday through Sunday from 8am - 3pm

Customize a menu from our business, standard, or classic menu package

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### 8 / AFTERNOON TEA

Options for hosting Afternoon Tea at Cassis

### 9 / LUNCH MENU OPTIONS

Lunch is served Monday through Sunday from 11am - 4pm

Customize a menu from our business, express, perfect, or executive menu package

Complement your menu package with a la carte lunch additions to suit your event

### 14 / DINNER MENU OPTIONS

Dinner is served Sunday through Thursday 4pm - 10pm; Friday & Saturday 4pm - 11pm

Customize a menu from our signature, ovation, or executive menu package

Complement your menu package with a la carte dinner additions to suit your event

### 20 / HORS D'OEUVRES

Stationary hors d'oeuvre platters for 10 guests or more

Butlered hot & cold hors d'oeuvre offerings, priced per piece

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Four tiers of open bar packages priced per person, per hour

### 24 / CAKES & PASTRIES

A la carte offerings of pastries, sweets, and cake options

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Choose from an array of signature treats, priced per piece

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Scan and email, or return a completed contract in person

*No reservation will be made prior to a completed contract being submitted*



# CASSIS

## OVERVIEW

*Thank you for choosing Cassis for your special event needs.*

*Brunch 8a-3p | Lunch 11a-4p | Dinner 4p-close*

There are no charges applied for our private dining room or large parties prior to your chosen event date. Your party must meet the noted dollar amount minimum associated with your event. Our private dining room allows you Mac & PC connectivity, control of music/volume, climate control and the ability to set-up specific arrangements or table layouts for a more personalized experience. A member of our management staff can address any additional questions.

## FOOD & BEVERAGE MINIMUMS FOR SPECIAL EVENTS

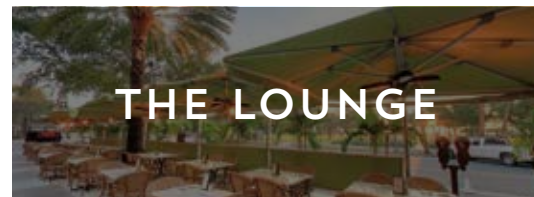
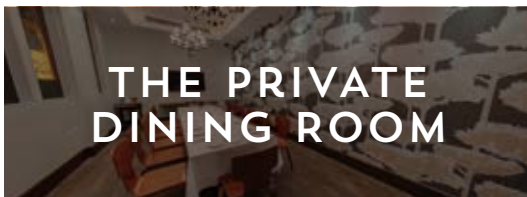
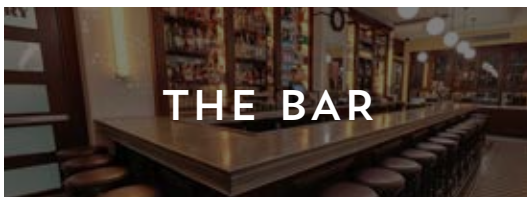
Monday through Sunday during Brunch/Lunch hours - \$500

Sunday through Thursday during Dinner hours - \$500

Friday and Saturday during Dinner hours - \$750

Annual Holidays & Cassis specific events - \$750

**COORDINATE WITH OUR MANAGEMENT TO SEE WHAT AREA  
OF THE RESTAURANT BEST SUITS YOUR EVENT.**



Without 48 hour prior notice of cancellation or dramatic changes to the signed contract, the credit card on file will be charged to meet the specified dollar amount listed on the contract. If no listed dollar amount, room minimums will be applied dependent on the schedule above.

*Payment will be due in full at the completion of your function and will include 18% gratuity + 7% Florida sales tax + 3% service charge. If a deposit is necessary, the deposit amount will be deducted from the final payment.*

# Brunch

## THE BUSINESS PACKAGE

*Quick service option with less disturbance from wait staff*

Menu options need to be pre-ordered. You may not choose options upon arrival.  
Served family-style on platters and/or chafing dishes. *Pricing is per person.*

### PASTRIES

Plain Croissant - 3.25

Chocolate Croissant - 3.75

Almond Croissant - 3.25

Cheese Danish - 3.25

Raisin Roll - 3.25

Brioche au Sucre - 3

*Le Panier Basket - 17.5 per basket*

*An assortment of all of the pastry items, served with jam and butter*

### ENTREES

Scrambled Eggs - 5

Pancakes - 5

Cheddar Cheese Grits - 5

French Toast - 5

Andouille Sausage

& Shrimp Ragout - 5

### SIDES

Fruit Platter - 3

Bacon - 3

Sausage - 3

Smoked Ham - 3

Mini Bagels - 3

Toast - 2

Add Smoked Salmon - 3

Roasted Red Bliss

Potatoes - 3

*Non-Alcoholic Beverage Package*

*includes regular oj, iced tea, coffee, sodas*

*\$5 per person*

*See pg 7 for additions to this package*

# Brunch

## THE STANDARD PACKAGE

*Simplified brunch menu for quick and quality service*

**\$16.<sup>95</sup>**

Priced per person. Each guest chooses **one** option upon arrival.

### SCRAMBLED EGGS

with bacon and roasted red bliss potatoes

.....

### QUICHE OF THE DAY

with mixed baby greens

.....

### BRIOCHE FRENCH TOAST

honey mascarpone, banana, fresh strawberry

.....

### *Includes Non-Alcoholic Beverage Package*

regular oj, iced tea, coffee, sodas

*one option per guest*

*See pg 7 for additions to this package*

# Brunch

## THE CLASSIC PACKAGE

*Traditional brunch menu for optimal service*

**\$24.<sup>95</sup>**

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

### FIRST COURSE

**Le Panier**

assortment of  
pastry items

**Chef's Choice**

assortment of fresh  
fruit & mixed berries

### SECOND COURSE

Select 3 menu options from the list below

**Scrambled Eggs with Bacon**

roasted red bliss potatoes

**Croissant Sandwich**

egg, sausage, and cheddar

**Blueberry Pancakes**

poppyseed, lemon ricotta

**Scrambled Egg Burrito**

chorizo, avocado, cheddar  
cheese, tomato salsa

**Smoked Salmon Benedict**

toasted bagel, cream cheese,  
hollandaise sauce

**Homemade Granola**

nonfat vanilla yogurt, fresh fruit

**Fines Herbes Omelet**

sautéed spinach, feta cheese

**Egg White Omelet**

smoked salmon, asparagus,  
goat cheese

**Meat Lover's Omelet**

breakfast sausage, smoked ham,  
bacon cheddar

**Quiche of the Day**

mixed baby greens

**Avocado Toast**

bacon, cheddar cheese, jalapeño,  
poached egg, tomato salsa,  
wheat toast

**Oatmeal Brûlée**

banana, raisin, cinnamon suagr

**Brioche French Toast**

honey mascarpone, banana,  
fresh strawberry

**Andouille Sausage  
& Shrimp Ragout**

roasted pepper, caramelized  
onion, cheddar grits

**Includes Non-Alcoholic Beverage Package**

regular oj, iced tea, coffee, sodas  
**one option per guest**

*See pg 7 for additions to this package*

# Brunch

## THE ADDITIONS

### BEVERAGES

#### *Non-Alcoholic Beverages*

regular oj, iced tea, coffee, soda  
**\$5 per person**

#### *Carafes of Juice*

apple, grapefruit, pineapple  
cranberry, orange, tomato  
**\$9 each**

#### *Unlimited Mimosa Bar*

**\$16.99 per person**

#### *Unlimited Bloody Mary Bar*

**\$18.99 per person**

#### *Unlimited Mimosa & Bloody Mary Bars*

**\$21.99 per person**

### VITA-MINIS - \$6 EACH

#### *Blanc & Noir Fruit Salad*

sweet honeydew, blackberry,  
feta and mint

#### *Good Morning Fruit Salad*

citrus, cucumber and sweet  
melons with tarragon

#### *French Berry Fruit Salad*

mixed berries and red wine syrup

#### *Healthy Green Smoothie*

spinach, pear, apple,  
kiwi and banana

#### *Tropical Freeze Smoothie*

banana, pineapple, mango  
and passion fruit sorbet

#### *Berry Velvet Smoothie*

mixed berries with yogurt

### ETCETERA

#### *Fruit Platter*

**\$3 per person**

#### *Le Panier Basket*

An assortment of all of the pastry  
items served with jam and butter  
**\$17.5 per basket**

#### *Signature Minis*

**\$3.5 per piece**

#### *Cakes & Pastries*

See pg 24 for selections  
and pricing



Our Afternoon Tea service is ideal for baby showers, bridal showers, and birthday parties. Includes: loose leaf TeBella tea, artisan tiers, and Le Panier baskets containing plain crossiants, chocolate croissants, almond croissants, briohce, raisin rolls, cheese danishes.

**\$25** Priced per person. Menu options must be pre-selected.

### ARTISAN TIERS

select 2 artisan tiers from the list below

#### ***Cream Tea***

assortment of sweet & savory bites, scones with sweet cream & Bonne Maman preserves, your choice of tea

#### ***Dessert Tea***

assortment of Parisian macarons, truffles, fruit tarts, mini cakes, and other sweet bites from the bakery, your choice of tea

#### ***Champagne Tea***

assortment of sweet & savory bites, scones with sweet cream & Bonne Maman preserves, a glass of champagne, your choice of tea

#### ***Scones & Tea***

scones with sweet cream & Bonne Maman preserves, your choice of tea

### TEAS

select 3 teas from the list below

*White Chocolate Dolche*

*Florida Orange Blossom*

*Oolong Nirvana*

*Masala Chai*

*Earl Grey Lavender*

*TeBella Breakfast Blend*

*Apple Cinnamon*

caffeine free

*Key Lime Ginger*

caffeine free

### ADDITIONS

*Unlimited Mimosa Package*  
\$16.99 per person

*Unlimited Bloody Mary Package*  
\$18.99 per person



# Lunch

## THE BUSINESS PACKAGE

*Quick service option with less disturbance from wait staff*

A minimum of 3 menu options must be pre-selected. You may not choose options upon arrival. Served family-style on platters and/or chafing dishes. *Pricing is per person.*

### SALADS

#### *"Our" Caesar Salad - 4*

herbed croutons, white anchovies, hard boiled egg, parmesan

#### *Mixed Baby Greens - 4*

pear tomatoes, white balsamic vinaigrette

#### *Mixed Berries - 5*

baby spinach, fuji apples, grapes, candied almonds, blue cheese

### SANDWICHES

#### *Classic BLT - 4*

#### *Smoked Salmon - 5*

cucumber and alfalfa sprouts

#### *Ham & Cheese - 6*

smoked ham and brie

#### *Grilled Chicken Caesar Wrap - 6*

### SIDES

*Coleslaw - 3*

*Macaroni Pasta  
Salad - 3*

*German Style  
Potato Salad - 3*

*Poached Shrimp  
Salad - 4*

*Chipotle Chicken  
Salad - 4*

*See pg 13 for additions to this package*

# Lunch

## THE EXPRESS PACKAGE

*Pre-selected items for expedited service*

**\$16.95**

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

Select 3 menu options from the list below  
All dishes served with French fries

**Cassis Burger**

caramelized onions and gruyere cheese

**Croque Monsieur**

smoked ham, béchamel, gruyere cheese

**Blackened Grouper**

golden pineapple, remoulade sauce

**Vegetarian Meatball Grinder**

marinara, mozzarella, parmesan cheese

**Turkey BLT**

avocado, applewood smoked bacon

**Buffalo Fried Chicken Sandwich**

celery slaw, blue cheese, texas toast

**Parisian Style Hot Dog**

baked foot long, béchamel sauce, mozzarella and parmesan cheese

**Smoked Salmon**

cucumber, cream cheese, alfalfa sprouts

**Prime Rib French Dip**

caramelized onion, swiss cheese, horseradish cremé fraiche, au jus

.....  
**Includes Non-Alcoholic Beverage Package**

regular oj, iced tea, coffee, sodas

**one option per guest**

*See pg 13 for additions to this package*

# Lunch

## THE PERFECT PACKAGE

Two course lunch with customizable menu

**\$24.95**

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

### FIRST COURSE

Select 2 menu options from the list below

**"Our" Caesar Salad**

herbed croutons,  
white anchovies, hard  
boiled eggs, parmesan

**Mixed Baby Greens**

pear tomatoes, white  
balsamic vinaigrette

**French Onion Soup**

spiced croutons,  
gruyere cheese

**Soup of the Day**

Chef's Creation

### SECOND COURSE

Select 3 menu options from the list below—served with French fries (or add caesar salad with grilled chicken)

**Croque Monsieur**

smoked ham, béchamel,  
gruyere cheese

**Blackened Grouper**

golden pineapple,  
remoulade sauce

**Cassis Burger**

caramelized onions, gruyere cheese

**Buffalo Fried Chicken Sandwich**

celery slaw, blue cheese,  
texas toast

**Vegetarian Meatball Grinder**

marinara, mozzarella,  
parmesan cheese

**Parisian Style Hot Dog**

baked foot long, béchamel sauce,  
mozzarella and parmesan cheese

**Prime Rib French Dip**

caramelized onion, swiss cheese,  
horseradish cremé fraiche, au jus

**Smoked Salmon**

cucumber, cream  
cheese, alfalfa sprouts

**Turkey BLT**

avocado, applewood  
smoked bacon

**Includes Non-Alcoholic Beverage Package**

regular oj, iced tea, coffee, sodas  
**one option per guest**

See pg 13 for additions to this package

# Lunch

## THE EXECUTIVE PACKAGE

Three course lunch with customizable menu

**\$34.95**

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

### APPETIZER COURSE

Select 2 appetizers for the table—one order provided for every three guests

**Ricotta Cheese Ravioli**

tomato butter, micro basil, parmesan cheese

**Spicy Homemade Guacamole**

homemade potato chips

**Fried Calamari**

pepperoncini peppers

**Yellowfin Tuna Tartar**

avocado, habanero aioli

**Chickpea & Garlic Hummus**

spicy basil pesto, crisp vegetables

**Classic Hand-Cut Steak Tartare**

potato chips

### FIRST COURSE

Select 2 menu options from the list below

**Soup of the Day**

chef's creation

**Iceberg Wedge**

applewood smoked bacon, red onions, tomatoes, scallions, blue cheese

**Mixed Berries Salad**

baby spinach, fuji apple, grapes, candied almonds, blue cheese

**French Onion Soup**

spiced croutons, gruyere cheese

**Mixed Baby Greens Salad**

pear tomatoes, white balsamic vinaigrette

**"Our" Caesar Salad**

herbed croutons, white anchovies, hard boiled egg, parmesan cheese

### SECOND COURSE

Select 3 menu options from the *Perfect Lunch Package* on page 10

**Includes Non-Alcoholic Beverage Package**

regular oj, iced tea, coffee, sodas

**one option per guest**

See pg 13 for additions to this package

# Lunch

## THE ADDITIONS

### BEVERAGES

#### *Non-Alcoholic Beverages*

regular oj, iced tea, coffee, soda  
\$5 per person

#### *Carafes of Juice*

apple, grapefruit, pineapple  
cranberry, orange, tomato  
\$9 each

#### *Unlimited Mimosa Bar*

\$16.99 per person

#### *Unlimited Bloody Mary Bar*

\$18.99 per person

#### *Unlimited Mimosa & Bloody Mary Bars*

\$21.99 per person

### VITA-MINIS - \$6 EACH

#### *Blanc & Noir Fruit Salad*

sweet honeydew, blackberry,  
feta and mint

#### *Good Morning Fruit Salad*

citrus, cucumber and sweet  
melons with tarragon

#### *French Berry Fruit Salad*

mixed berries and red wine syrup

#### *Healthy Green Smoothie*

spinach, pear, apple,  
kiwi and banana

#### *Tropical Freeze Smoothie*

banana, pineapple, mango  
and passion fruit sorbet

#### *Berry Velvet Smoothie*

mixed berries with yogurt

### ETCETERA

#### *Fruit Platter*

\$3 per person

#### *Le Panier Basket*

An assortment of all of the pastry  
items served with jam and butter  
\$17.5 per basket

#### *Signature Minis*

\$3.5 per piece

#### *Cakes & Pastries*

See pg 24 for selections  
and pricing

# Dinner

## THE SIGNATURE PACKAGE

Three course dinner with customizable menu

**\$45**

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

### FIRST COURSE

Select 2 menu options from the list below

**"Our" Caesar Salad**

herbed croutons, white anchovies, hard boiled eggs, parmesan cheese

**Mixed Baby Greens**

pear tomatoes, white balsamic vinaigrette

**French Onion Soup**

spiced croutons, gruyere cheese

**Soup of the Day**

Chef's Creation

### SECOND COURSE

Select 3 menu options from the list below

**Fried Chicken**

mac & cheese gratin, creamed corn, grilled watermelon, homemade gravy

**Roasted Cauliflower:**

**Buffalo Style**

blue cheese, celery slaw

**Roasted Cauliflower:**

**Parmesan Style**

marinara sauce, basil

**Bar Steak Frites**

herb butter, french fries

**Atlantic Salmon**

pumpkin ravioli, green asparagus, grand marnier beurre blanc

### THIRD COURSE

Select 2 menu options from the list below

**Crème Brûlée**

**Opera Cake**

**Chocolate Mousse Cake**

**Key Lime Pie**

**Flourless Chocolate Cake**

See pg 19 for additions to this package

# Dinner

## THE OVATION PACKAGE

Four course dinner with customizable menu

**\$55**

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

### APPETIZER COURSE

Select 3 appetizers for the table—one order provided for every three guests

**Yellowfin Tuna Tartar**  
avocado, habanero aioli

**Cheese Spring Roll**  
fontina cheese, marinara sauce

**Chickpea & Garlic Hummus**  
spicy basil pesto, crisp vegetables

**Steamed Mussels**  
white wine, garlic butter sauce

**Fried Calamari**  
pepperoncini peppers

**Ricotta Cheese Ravioli**  
tomato butter, micro basil,  
parmesan cheese

**Spicy Homemade Guacamole**  
homemade potato chip

**Jumbo Shrimp Cocktail**  
three dipping sauces

### FIRST COURSE

Select 2 menu options from the list below

**French Onion Soup**  
spiced croutons, gruyere cheese

**Iceberg Wedge**  
applewood smoked bacon,  
red onions, tomatoes, scallions,  
blue cheese

**Mixed Berries Salad**  
baby spinach, fuji apple, grapes,  
candied almonds, blue cheese

**"Our" Caesar**  
herbed croutons,  
white anchovies, hard boiled  
eggs, parmesan cheese

**Roasted Beets**  
fresh ricotta, honey, pistachios,  
and tarragon

**Mixed Baby Greens**  
pear tomatoes, white  
balsamic vinaigrette

### SECOND COURSE

Continued on page 16

See pg 19 for additions to this package

# Dinner

## THE OVATION PACKAGE

-continued from page 15-

### SECOND COURSE

Select 3 menu options from the list below

**Bar Steak Frites**

herb butter, french fries

**Roasted Cauliflower:**

**Buffalo Style**

blue cheese, celery slaw

**Roasted Cauliflower:**

**Parmesan Style**

marinara sauce, basil

**Fried Chicken**

mac & cheese gratin, creamed corn, grilled watermelon, homemade gravy

**Braised Pork Shank**

mashed potatoes, pear mostarda, grilled bread

**Atlantic Salmon**

pumpkin ravioli, green asparagus, grand marnier beurre blanc

**Blackened Gulf Grouper**

blackbean puree, fresh avocado, corn salsa, pico de gallo

**Maple Leaf Farm Duck Breast**

celery root puree, bacon braised brussels sprouts, black cherry reduction

### THIRD COURSE

Select 2 menu options from the list below

**Crème Brûlée**

**Opera Cake**

**Vegan Choc Raspberry Cake**

**Key Lime Pie**

**Chocolate Mousse Cake**

**Lemon Tart**

**Flourless Chocolate Cake**

See pg 19 for additions to this package



# Dinner

## THE EXECUTIVE PACKAGE

Four course dinner with customizable menu

**\$75**

Priced per person. Menu options must be pre-selected. Each guest chooses **one** option upon arrival.

### APPETIZER COURSE

Select 3 appetizers for the table—one order provided for every three guests

**Cheese Spring Roll**

fontina cheese, marinara sauce

**Yellowfin Tuna Tartar**

avocado, habanero aioli

**Jumbo Shrimp Cocktail**

three dipping sauces

**Steamed Mussels**

white wine, garlic butter sauce

**Chef's Cheese Assortment**

selection of five cheeses

**Spicy Homemade Guacamole**

homemade potato chips

**Fried Calamari**

marinara sauce, garlic aioli

**Chickpea & Garlic Hummus**

spicy basil pesto, crisp vegetables

**Banh Mi Sliders**

vietnamese braised pork, pickled carrots, cucumber, cilantro aioli

**Classic Hand Cut Steak Tartare**

potato chip

**Plateau Royale**

one provided, serves 8  
one dozen each of oysters, one pound of snow crab legs, green lip mussels, and shrimp cocktail, plus dipping sauce

### FIRST COURSE

Select 2 menu options from the list below

**Roasted Beets**

fresh ricotta, honey, pistachios, and tarragon

**Mixed Berries Salad**

baby spinach, fuji apple, grapes, candied almonds, blue cheese

**Smoked Salmon Salad**

butter lettuce, goat cheese, pumpkin seeds, cucumber vinaigrette

**Warm Lentil & Soppressata**

baby arugula, fennel, lemon vinaigrette, parmesan cheese

**"Our" Caesar**

herbed croutons, white anchovies, hard boiled egg, parmesan cheese

**Roasted Tomato, Burrata & Avocado**

pesto, balsamic glaze

**Cobb Salad**

turkey breast, blue cheese, eggs, avocado, bacon, red onions, corn salsa, tomatoes, red wine vinaigrette

**French Onion Soup**

spiced croutons, gruyere cheese

**Soup of the Day**

chef's creation

# Dinner

## THE EXECUTIVE PACKAGE

-continued from page 17-

### SECOND COURSE

Select 3 menu options from the list below

**Bar Steak Frites**

herb butter, french fries

**14oz Delmonico Steak Au Poivre**

loaded mashed potatoes

**Braised Pork Shank**

mashed potatoes, pear  
mostarda, grilled bread

**12 oz Bone In Filet**

creamed spinach BLT gratin,  
maitre d' butter

**Atlantic Salmon**

pumpkin ravioli, green asparagus,  
grand marnier beurre blanc

**Blackened Gulf Grouper**

black bean puree, fresh avocado,  
corn salsa, pico de gallo

**Jumbo Prawns & Scallops**

jalapeño maple syrup gritcake,  
andouille sausage, pepper ragout

**Maple Leaf Farm Duck Breast**

celery root puree, bacon braised  
brussels sprouts, black cherry  
reduction

**Roasted Cauliflower:  
Buffalo Style**

blue cheese, celery slaw

**Roasted Cauliflower:  
Parmesan Style**

marinara sauce, basil

### THIRD COURSE

Select 3 menu options from the list below

**Opera Cake**

**Key Lime Pie**

**Crème Brûlée**

**Raspberry Tart**

**Lemon Tart**

**Vegan Choc Raspberry Cake**

**Chocolate Mousse**

**Flourless Chocolate Cake**

See pg 19 for additions to this package

# Dinner

## THE ADDITIONS

### BEVERAGES

#### *Non-Alcoholic Beverages*

regular oj, iced tea, coffee, soda

\$5 per person

#### *Open Bar Package Available*

See pg 21 for selections and pricing

### ETCETERA

#### *Fruit Platter*

\$3 per person

#### *Mini Signatures*

\$3.5 per piece

#### *Cakes & Pastries*

See pg 24 for selections  
and pricing

# Appetizers

## HORS D'OEUVRE OPTIONS

### STATIONARY PLATTER(S) – MINIMUM TEN GUESTS

*priced per person*

Garden Fresh Crudités, Dipping Sauce - 3

Chef's Selection of International & Domestic Cheeses - 4

Charcuterie Platter, Cornichons and Pickled Onions - 3

Potato Chips, Bourbon Aioli Dip - 1.5

Hummus with Chips or Vegetable Crudité - 2

Homemade Guacamole with Chips - 2

Chef's Selection of Charcuterie and Cheese - 4

Fruit Board, Assorted Melon and Berries - 3

Artisan Fancy Cheese - 7

### BUTLERED COLD

*priced per piece*

Poached White Gulf Shrimp Cocktail - 2

Yellowfin Tuna Tartare, Avocado and Habanero Aioli - 2

Homemade Smoked Salmon, Dill Sour Cream - 2

### BUTLERED HOT

*priced per piece*

Peking Duck or Vegetarian Spring roll, Sweet Chili Sauce - 2

Mini Cassis Crab Cake, Rémooulade sauce - 3

Grilled Lamb Lollipop, Chimichurri - 4

Spinach and Feta Cheese Spanakopita - 2

Chicken Satay, Peanut Saucer - 2

Artichoke Beignets, Garlic Aioli - 2

Candied Apple Porkbelly - 2.5

Fontina Cheese Spring Roll - 3

.....

*Four pieces per person, per half hour is recommended from a variety of three to four options.*

OR

*Allow our Chef to compose a perfect selection of hors d'oeuvres for your event.*

***\$10 per guest, per half hour.***

*Please inquire if you would like to add hors d'oeuvres that are not listed above.*

# Open Bar

## OPTIONS

priced per person, per hour

### BEER & WINE PACKAGE • 1ST TIER

Comprised of domestic bottled beers and all of our Cassis house wines.

ONE HOUR - \$12 / TWO HOURS - \$16 / THREE HOURS - \$20 / FOUR HOURS - \$26

#### WHITE WINE

Les Allies Sauvignon Blanc  
Tariquet Chardonnay

#### RED WINE

Hob Nob Pinot Noir  
Les Allies Cabernet Sauvignon

#### DOMESTIC BEER

O'douls, Michelob Ultra,  
Full Sail Session Lager

### CHOICE WELLS PACKAGE • 2ND TIER

Comprised of our house well beverages, multiple red and white wine options, select sparkling wine, and select bottled beers. Additionally a range of selected whiskey, scotch, bourbon, vodka, rum, gin, tequila, and cordials are available.

ONE HOUR - \$15 / TWO HOURS - \$19 / THREE HOURS - \$23 / FOUR HOURS - \$27

#### WHISKEY

Kentucky  
Deluxe

#### SCOTCH

Iverhouse

#### BOURBON

Ancient Age

#### RUM

Naked Turtle

#### TEQUILA

Giro

#### GIN

Bellows

#### OTHERS

Dubonnet Blanc & Rouge,  
Fireball, Lillet, Amaro  
Ramazotti, Chila Orchata  
Cinb Cream

#### VODKA

Three Olives &  
Three Olives Flavors

#### WHITE WINE

Les Allies Sauvignon Blanc,  
Tariquet Chardonnay,  
La Piccini Pinot Grigio

#### RED WINE

Les Allies Cabernet Sauvignon,  
Hob Nob Pinot Noir

#### SPARKLING

J.P Chenet

#### DOMESTIC BEER

O'douls, Michelob Ultra,  
Full Sail Session Lager

#### IMPORT BEER

Corona, Corona Light,  
Negra Modelo

*Inquire as to having a select number of beverages per guest with 'beverage tickets'*

*Prices apply to seated dining events. All standing cocktail parties will have an additional \$10 fee per hour.*

*Note: If high-top tables are requested for your party they will be applied at \$15 per table with a \$40 delivery fee.*

# Open Bar

## OPTIONS

### TOP-SHELF PACKAGE • 3RD TIER

Includes the choice wells package

Our mid-range package offers top-shelf liquors, wine, bottled beers as well as draft beer options (first package that offers draft beer options). Featuring Jim Beam, Capt. Morgan, Russian Standard, Beefeater, and Don Julio Blanco to highlight a few.

**ONE HOUR - \$20 / TWO HOURS - \$24 / THREE HOURS - \$28 / FOUR HOURS - \$32**

#### WHISKEY

Seagram 7 & VO Canadian, Canadian Club

#### SCOTCH

Dewars, Johnny Walker Red Label

#### BOURBON

Jim Beam, Buffalo Trace, Four Roses

#### CORDIALS

Pêche de Vigne, Sambuca Black, Southern Comfort, Midori, Pama

#### VODKA

Three Olives & Three Olives Flavors, Van Gogh Espresso & Vanilla, Tito's, Russian Standard

#### RUM

Mount Gay, Captain Morgan, Bacardi & Bacardi Limon, Malibu

#### GIN

Bombay, Beefeater, Aviation

#### TEQUILA

Mezcal Monte Alban, Don Julio Blanco, Hornitos Reposado, Corralejo Silver

#### WHITE WINE

Peter Yealands Sauvignon Blanc, Mimi Chardonnay, King Estate Pinot Gris, Mde Muimiere Chenin Blanc

#### RED WINE

Terrazas Reserve Cabernet, Hahn Pinot Noir, Tangle Oaks Merlot

#### SPARKLING

Pierre Chainier Brut Rose

#### PORT

Sandemans NV

#### BOTTLED BEER

Stella Artois, Hoegaarden, Woodchuck Dry Cider

#### DRAFT BEER

Full Sail IPA, Kronenbourg 1664 Pilsner, Kronenbourg Blanc, Yuengling

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*Prices apply to seated dining events. All standing cocktail parties will have an additional \$10 fee per hour.*

*Note: If high-top tables are requested for your party they will be applied at \$15 per table with a \$40 delivery fee.*

# Open Bar

## OPTIONS

### ULTIMATE PACKAGE • 4TH TIER

Includes both top-shelf and choice wells packages

Our most exclusive option is composed of the most premium wines, liquors, bottled and draft beer selections. Most notably featuring Moet & Chandon Imperial, Crown Royal XO, Belvedere, Hendricks, and Hennessy VSOP.

ONE HOUR - \$24 / TWO HOURS - \$30 / THREE HOURS - \$36 / FOUR HOURS - \$42

#### BRANDY / CALVADOS / ARMAGNAC

Courvoisier VS, Calvados Bushnel,  
Remy Martin VSOP, Armagnac  
Larresingle, Hennessy VSOP

#### WHISKEY

Crown Royal, Jameson

#### SCOTCH

Johnny Walker Black Label,  
Glenmorangie 10, Chivas 12,  
Highland Park 12, Glenlivet 12,  
Maccallan 12

#### BOURBON

Bullit Rye, Bullit Bourbon,  
Jack Daniels, Basil Haydens,  
Makers Mark

#### TEQUILA

Patron Blanco Reposado & Anejo,  
Avion Bianco Reposado & Anejo,  
Don Julio Blanco & Reposado

#### RUM

Diplomatico Reserva, Myers Dark,  
Ron Zappaca 23

#### GIN

Tanqueray & Malacca,  
Nolets Silver, Hendricks

#### VODKA

Absolut & Absolut Flavors (ruby red,  
citron, pear, mandarin), Stoli & Stoli  
Flavors (orange, raspberry, vanilla),  
Ketel One & Ketel One Flavors  
(orange and citron), Belvedere, Grey  
Goose, Three Olives & Three Olives  
Flavors

#### OTHERS

Kalhua, Frangelico, Baileys,  
Amaretto Disaronno, Grand Marnier,  
Richard Remy Martin VSOP

#### WHITE WINE

Vouvray Sauvion & Chalk Hill  
Chardonnay, Cios Pegase  
Mitsuko's

#### RED WINE

Erath Pinot Noir,  
Uppercut Cabernet,  
Antinori Guado al Tasso

#### SPARKLING WINE & CHAMPAGNE

Moet & Chandon Imperial NV,  
Moet & Chandon Brut Rose

#### PORT

Taylor Fladgate 10 & 20 year old

#### BOTTLED BEER

Stella, Leffe Blonde, Hoe  
Garden, Negro Modelo,  
Woodchuck Dry Cider

#### DRAFT BEER

Kronenbourg 1664 Pilsner,  
Kronenbourg Blanc, Tucher,  
Goose Island IPA, Yuengling

*Inquire as to having a select number of beverages per guest with 'beverage tickets'*

*Prices apply to seated dining events. All standing cocktail parties will have an additional \$10 fee per hour.*

*Note: If high-top tables are requested for your party they will be applied at \$15 per table with a \$40 delivery fee.*

# Cakes & Pastries

## BRUNCH & BREAKFAST PASTRIES

*Chocolate Croissant* - \$3.75/ea

*Almond Croissant* - \$3.75/ea

*Cheese Danish* - \$3.25 each

*Brioche au Sucre* - \$3/ea

*Raisin Roll* - \$3.25 each

*Le Panier* - \$17.5 for a basket

An assortment of the above pastry items, served with jam and butter

## SWEETS

*Macaron Flavors* - \$2.25 each  
pistachio, chocolate, raspberry,  
vanilla, cassis, seasonal variety

*Valrhona Chocolate Truffles* - \$1.25/ea  
coconut rum, amaretto, sunshine,  
milk chocolate, chocolate

## CAKES

All cakes include garnishes and cake writing—available in three size options

8 inch (serves 8-10 guests) - \$35

10 inch (serves 12-16 guests) - \$45

Half-sheet (20-30 guests) - \$65

*Raspberry Champagne Cake*  
champagne chiffon, lemon cream,  
fresh raspberries, italian butter cream

*Tuxedo Cake*  
vanilla & chocolate, salted caramel  
filling, coffee buttercream

*Dark Chocolate Cake*  
56% valrhona ganache,  
chocolate cake, your choice of  
vanilla or chocolate buttercream



# Dessert OPTIONS

## ..... SIGNATURE MINIATURES - \$3.5<sup>5</sup> EACH .....

We have reimagined our finest desserts as miniatures—please select at least 2 per person

*Opera Cake*

*Raspberry Tart*

*Chocolate Mousse*

*Key Lime Pie*

*Lemon Tart*

*Flourless Chocolate Cake*

*Crème Brûlée*

*Vegan Choc Raspberry Cake*

## DESSERT TASTING - \$36

One each of our signature miniatures (above), plus one macaron of each flavor artfully arranged on a large platter

## SPARKLING DESSERT TASTING - \$45

Classic dessert tasting, plus a bottle of J.P. Chenet Blanc

## TRIO OF FRUIT - \$9

Raspberry Tart, Lemon Tart, Key Lime Pie

## SPECIALTY FRUIT TART - \$6

Individual fresh fruit tarts, elevated by an almond tart crust and frangipan filling

*Parties of 15 or fewer may inquire about having Specialty Sundaes and/or House made Ice Creams and Sorbets for their event.*

*All selections of the above options must be annotated in advance on the Special Event Contract with approving authority from the Banquet Manager & Pastry Chef.*

# CASSIS

## SPECIAL EVENT CONTRACT

### EVENT & HOST DETAILS

Event Date \_\_\_\_\_ Day of Week \_\_\_\_\_ Event Time \_\_\_\_\_ # of Guests \_\_\_\_\_  
Name \_\_\_\_\_  
Phone (10-digit) \_\_\_\_\_ Email \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Special Occasion? Surprise? Please specify \_\_\_\_\_  
Location within Venue \_\_\_\_\_

### MENU DETAILS

Menu Package Option (e.g., Lunch, Express Package) _____ _____	Entrée selection(s) _____ _____ _____
Hors D'oeuvres Selection(s) _____ _____ _____	Dessert Selection(s) _____ _____ _____
Appetizer, Salad, and/or Soup Selection(s) _____ _____ _____	Beverage Selection(s) _____ _____ _____

Please check one of the following water options:  
Evian (flat):  Badoit (sparkling):  Both:  Tap:

### PAYMENT DETAILS

Credit card number: \_\_\_\_\_  
Expiration date \_\_\_\_\_ CVV \_\_\_\_\_ Name on card \_\_\_\_\_  
Signature \_\_\_\_\_  
Would you like the final bill to be charged to this card? YES  NO

**Please scan and email to connect@cassisab.com**

*In support of our seasonal, chef-driven menu, all items are subject to change. 48 hour prior notice required for cancellation or dramatic change to the signed contract. In the event that no or inadequate notice is given, Cassis reserves the right to charge the credit card on file to meet the required minimums for the contracted event. This form indicates that the final bill will include the 7% state sales tax, an 18% server gratuity, and 3% service charge.*