



WINE BAR

Event Menus

A La Carte Cuisine

Thai Peanut Chicken Satays \$45 / 50 pcs

Skewered Breasts of Chicken Oven-Roasted in a Thai Peanut Sauce

Mini Crab Cakes \$65 / 50 pcs

Miniature Lump Crab Cakes Served with a Sweet Chili Sauce for Dipping

Warm Mini Muffalettas \$75 / 50 pcs

Traditional Muffalettas with Olive Salad. Served Warm

Jumbo Shrimp Cocktail \$75 / 50 pcs

Jumbo Shrimp, Boiled and Served Cold with Cocktail Sauce for Dipping

Bacon-Wrapped Scallops \$95 / 50 pcs

Roasted and Served Hot from our Oven

Teriyaki Filet Satays \$75 / 50 pcs

Skewered Filet Mignon Marinated in Sweet Teriyaki and Roasted

Mushroom Canapés \$75 / 50 pcs

Chopped Assorted Mushrooms Topped with Manchego Cheese on Baguette

Shrimp Pastry Canapés \$75 / 50 pcs

Shrimp, Blue Cheese and Chopped Nuts Wrapped in Puff Pastry with Sweet Thai Chili Sauce

Roasted Prosciutto-Wrapped Fig Canapés \$75 / 50 pcs

Stuffed with Blue Cheese and Walnuts and Drizzled with a Balsamic Reduction

Baked Brie Platter \$50

Drizzled with a Balsamic Reduction and Vanilla Honey, Topped with Sliced Almonds

Assorted Mini Quiche \$65 / 50 pcs

Assorted Individual-Sized Quiche

Cubed Cheese Platter \$45

Assortment of Cubed Cheeses Served with Crackers

Fresh Fruit Platter \$45

Assortment of Fresh Cut Fruit

Vegetable Platter \$45

Assortment of Veggies Served with Buttermilk Ranch Dressing

Assorted Sweets Platter \$60

Assortment of Dessert Items for the Sweet Tooth

Buffet Style Cuisine

Smoked Salmon Display \$170

Chilled Smoked Salmon Filet Served with Capers, Cream Cheese, Pepperoncinis and Pita Chips

Artisan Cheese Board \$140

Large Cheese Display Featuring Hand-Crafted Cheeses, Spiced Nuts, and Baguette Bread

Filet Mignon Salad \$130

Herb-Crusted Filet Mignon, Blue Cheese, Dried Cranberries, Grape Tomatoes and English Walnuts tossed in Pepper Jelly Vinaigrette

Shrimp & Grits \$175

Shrimp Scampi served with Goat Cheese Grits and Pork Sausage in a Large Chafing Dish

Charcuterie Board \$160

Chef's Selection of Gourmet Meats, Warm Bread and Traditional Accompaniments

Prix Fixe Options

Chicken Cordon Bleu

Breaded Chicken Breast Stuffed with Ham and a Blend American & Swiss Cheese. Served with Rosemary Roasted Potatoes and Garlic Green Beans.

Beef Brisket

Oven-roasted Brisket with Gravy. Served with Mashed Potatoes and English Peas.

Ravioli Florentine

Ravioli Stuffed with Spinach and Five-Cheese Blend, Topped with Creamy Sun-Dried Tomato Sauce and Served with Garlic Green Beans and Toasted Garlic Bread.

Salmon Filet

Filet of Salmon Topped with Chardonnay Cream Sauce and Served with Orzo Pasta and Roasted Seasonal Vegetables. Other sauces are available upon request.

All Prix Fixe Options are \$18 per person excluding tax and tip.

Add Mixed Green Salad : \$19 per person. Add Salad and Dessert: \$21 per person.

Minimum of 50 Orders Required.

Host Bar Options

House Package \$7 per person per hour

Selection of House Wines and Domestic Beer.

Standard Package \$9 per person per hour

House Wines, Domestic, Imported and Draft Beer, and mixed drinks containing Stolichnaya, Bacardi, Beefeaters, Canadian Club, Dewar's, Jack Daniels, and Jose Cuervo.

Premium Package \$12 per person per hour

Standard Package Selections with the addition of Grey Goose, Ketel One, Ciroc, Crown Royal, Glenlivet, Johnny Walker Red, Tanqueray, Bombay Sapphire, and Bacardi Select.