



# Event Menus

## A La Carte Cuisine

### **Thai Peanut Chicken Satays \$50 / 50 pcs**

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

### **Mini Crab Cakes \$70 / 50 pcs**

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

### **Warm Mini Muffalettas \$80 / 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 \$80 / 50 pcs**

*Skewered Filet Mignon Marinated in Sweet Teriyaki and Oven 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 \$50**

*Assortment of Cubed Cheeses Served with Crackers*

**Fresh Fruit Platter \$50**

*Assortment of Fresh Cut Fruit*

**Wine Loft Pimento Cheese \$50**

*Our twist on a traditional with smoked Gouda, cheddar and cream cheese, roasted red peppers and just a hint of jalapeño heat. Served with Pita chips.*

**Hummus With Pita Chips \$50**

**Vegetable Platter \$50**

*Assortment of Veggies Served with Buttermilk Ranch Dressing*

**Assorted Sweets Platter \$65**

*Assortment of Dessert Items for the Sweet Tooth*

**Buffet Style Cuisine**

**Smoked Salmon Display \$175**

*Chilled Smoked Salmon Filet Served with Capers, Crème Fraiche, Pepperoncinis and Pita Chips*

**Artisan Cheese Board \$150**

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

**Filet Mignon Salad \$140**

*Herb-Crusted Filet Mignon, Blue Cheese, Dried Cranberries, Grape Tomatoes and English Walnuts with 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 Basil Tomato Sauce and topped with Mozzarella Cheese. Served with Garlic Green Beans and Toasted Garlic Bread.*

### **Salmon Filet**

*Oven Roasted Filet of Salmon Served With Seasoned Rice and Roasted Seasonal Vegetables.*

*All Prix Fixe Options are \$20 per person excluding tax and tip.*

*Add Mixed Green Salad : \$21 per person. Add Salad and Dessert: \$23 per person.*

*Side items can be changed upon request.*

*Minimum of 50 Orders Required.*

## **Host Bar Options**

### **House Package \$8 per person per hour**

*Selection of House Wines and Domestic Beer.*

### **Select Beer House Package \$9 per person per hour**

*Selection of House Wines and Domestic, Imported and Draft Beer.*

### **Standard Package \$10 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.*