



Event Food Menu

Thai Peanut Chicken Satays \$60 / 50 pcs

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

Mini Crab Cakes \$85 / 50 pcs

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

Warm Mini Muffalettas \$80 / 45-50 pcs

Traditional Muffalettas with Olive Salad. Served Warm

Jumbo Shrimp Cocktail \$75 / 50 pcs ^{GF}

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

Bacon-Wrapped Scallops \$95 / 50 pcs ^{GF}

Roasted and Served Hot from our Oven

Teriyaki Filet Satays \$85 / 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 ^{GF}

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

Baked Brie Platter \$60

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

Assorted Mini Quiche \$65 / 50 pcs

Assorted Individual-Sized Quiche

^{GF} - *Gluten free*

Event Food Menu - continued

Cubed Cheese Platter \$50^{GF}

Assortment of Cubed Cheeses Served with Crackers

Fresh Fruit Platter \$50^{GF}

Assortment of Fresh Cut Fruit

BLT Canapes \$80

Tomato Jam and Candied Bacon topped with a fresh Basil Leaf on a Toasted Rounds

Wine Loft Pimento Cheese \$60^{GF}

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^{GF}

Vegetable Platter \$50^{GF}

Assortment of Veggies Served with Buttermilk Ranch Dressing

Assorted Sweets Platter \$65

Assortment of Dessert Items for the Sweet Tooth

Smoked Salmon Display \$175^{GF}

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

Artisan Cheese Board \$150^{GF}

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

Charcuterie Board \$160^{GF}

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

Filet Mignon Salad \$140^{GF}

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

Shrimp & Grits \$195^{GF}

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

Ravioli Florentine \$195

Ravioli Stuffed with Spinach and Five-Cheese Blend, Topped with Basil Tomato Sauce and topped with Mozzarella Cheese.

^{GF} - *Gluten free*

Prix Fixe Options

Bacon Wrapped Chicken Breast

Stuffed with Parmesan Cheese and Spinach.

Beef Brisket

Oven-roasted Brisket with Gravy.

Prime Rib Carving Station ^{GF} *

Perfectly Prepared Prime Rib served with Warm Yeast Rolls, Au Jus and Horseradish Sauce

All Prix Fixe Options include 1 entrée & 2 side items for \$20 per person excluding tax and tip.

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

Minimum of 50 Orders Required.

**There is an additional \$100 flat fee for the carving station.*

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, Tito's, 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.

^{GF} - *Gluten free*

The Wine Loft will take reasonable steps to minimize the risk of known allergens that are disclosed to us in writing. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, SOY, MILK and other common allergens. Please be aware that we use a single kitchen for the preparation of all dishes, and as a result, we are unable to guarantee that any menu item can be completely free of allergens.