



## Event Food Menu

### **Cubed Cheese Platter \$50<sup>GF</sup>**

*Assortment of cubed cheeses served with crackers*

### **Fresh Fruit Bowl \$50<sup>GF</sup>**

*Seasonal fresh cut fruit*

### **Wine Loft Pimento Cheese \$60<sup>GF</sup>**

*Smoked gouda, cheddar, and cream cheese with roasted red peppers and a hint of jalapeño heat. Served with pita chips*

### **Hummus \$50<sup>GF</sup>**

*Served with pita chips*

### **Spinach and Artichoke Dip \$50**

*Cream cheese, spinach, artichoke, and a four-cheese blend. Served with pita chips*

### **Vegetable Platter \$50<sup>GF</sup>**

*Assortment of veggies served with buttermilk ranch dressing*

### **Jumbo Shrimp Cocktail \$75 / 50 pcs<sup>GF</sup>**

*Served with cocktail sauce*

### **Smoked Salmon Display \$175<sup>GF</sup>**

*Chilled smoked salmon filet on a bed of greens. Served with capers, crème fraiche, and pita chips*

### **Artisan Cheese Board \$150<sup>GF</sup>**

*Large cheese display featuring an assortment of cheeses, salted nuts, dried fruit, and baguette bread*

### **Charcuterie Board \$160<sup>GF</sup>**

*Chef's selection of gourmet meats, stone ground mustard, olives, cornichons, and warm bread*

<sup>GF</sup> - *Gluten free*

**Artisan Salad \$65**

*Mixed greens with bleu cheese, dried cranberries, grape tomatoes, and walnuts.  
Served with pepper jelly vinaigrette*

**Baked Brie Platter \$60**

*Drizzled with a balsamic reduction and vanilla honey, and topped with sliced almonds.  
Served with baguette bread*

**Thai Peanut Chicken Satays \$65 / 50 pcs**

*Skewered chicken breast oven roasted in a Thai peanut sauce  
\*Also available in BBQ or Teriyaki\**

**Teriyaki Filet Satays \$115 / 50 pcs**

*Skewered filet mignon marinated in sweet teriyaki and oven roasted*

**Assorted Mini Quiche \$75 / 50 pcs**

*Assorted bite-sized quiche*

**Mini Crab Cakes \$110 / 50 pcs**

*Miniature lump crab cakes served with a sweet chili sauce*

**Mushroom Canapés \$75 / 50 pcs**

*Baguette bread with chopped assorted mushrooms and topped with Manchego cheese*

**Roasted Prosciutto-Wrapped Figs \$75 / 50 pcs <sup>GF</sup>**

*Stuffed with bleu cheese, walnuts, and drizzled with a balsamic reduction*

**Bacon-Wrapped Scallops \$95 / 50 pcs <sup>GF</sup>**

*Roasted and served hot from our oven*

**BLT Canapés \$80 / 50 pcs <sup>GF</sup>**

*Tomato jam and candied bacon topped with basil on a toasted round*

**Breaded Chicken Tenders \$75/40 pcs**

*Served with dipping sauces*

**Warm Mini Muffaletta \$80 / 45-50 pcs**

*Traditional sandwiches on house made ciabatta bread with an olive tapenade*

**Pork and Goat Cheese Sliders \$150 / 50 pcs**

*Pulled pork with BBQ sauce on yeast rolls topped with goat cheese*

**Filet Mignon Salad \$140 <sup>GF</sup>**

*Herb-crusted filet mignon, bleu cheese, dried cranberries, grape tomatoes, and walnuts  
served with pepper jelly vinaigrette*

<sup>GF</sup> - *Gluten free*

**Shrimp & Grits \$195 <sup>GF</sup>**

*Shrimp scampi served with goat cheese grits and pork sausage in a large chafing dish*

**Cheese Ravioli \$195**

*Layered ravioli stuffed with a five-cheese blend, topped with basil tomato sauce, and mozzarella cheese.*

**Assorted Sweets \$65**

*Assortment of miniature desserts*

<sup>GF</sup> - *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 <sup>GF</sup> \***

*Prime rib served with warm yeast rolls, au jus, and horseradish sauce*

*Minimum of 50 orders required*

*All Prix Fixe options include 1 entrée & 2 side items for \$22 per person, excluding tax and tip*

*Add salad and dessert: \$25 per person*

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

<sup>GF</sup> - *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*

# **Host Bar Options**

*\*Two hour minimum\*All adults included\**

*\*All bar packages include bottomless non-alcoholic beverages\**

*\*House wines include a California Sparkling, Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Tempranillo, and Cabernet Sauvignon\**

## **House Package: \$10 per person per hour**

*House wines*

*Bottled and draft beer*

*\*Draft options are craft/local\**

## **Standard Package: \$12 per person per hour**

*House wines*

*Bottled and draft beer*

*Mixed drinks with Tito's, Bacardi, Beefeater, Dewar's, Jack Daniels, and el Jimador*

**\*\*No shots or doubles\*\***

## **Premium Package: \$14 per person per hour**

*House wines*

*Full bar selection including specialty cocktails*

**\*\*No shots or doubles\*\***