



Home of fine wine
and gourmet cheese

Private Event Menu Selections

Appetizers

	Quantity	Per-Person Pricing
Seasonal Fresh Fruit	approx. 4.5 oz/Person	\$4.50
Relish Tray	approx. 4.5 oz/Person	\$4.50
Assorted Gourmet Cheeses	approx. 4.5 oz/Person	\$5.50
Meat & Cheese Antipasti	approx. 4.5 oz/Person	\$6.00
Classic Bruschetta	approx. 4.5 oz/Person	\$4.50
Duo of Dips	approx. 4.5 oz/Person	\$4.50
Mini Meatballs	4/Person	\$5.50
Mini Assorted Pizzas	2/Person	\$6.00
Salmon Dill Crostini	2/Person	\$5.00
Margherita Skewers	2/Person	\$5.00
Mini Crab Cakes	2/Person	\$6.00
Classic Shrimp Cocktail	4/Person	\$8.50
Pepper Crusted Beef Tenderloin (Garlic crostini and grain mustard)	2/Person	\$6.00
Deviled Egg Trio (Traditional, Ancho chili, and roasted red pepper)	3/Person	\$4.50
Fig, fennel and Blue Cheese Flatbread	1/Person	\$5.00
Chicken Satay w/ Peanut sauce	2/Person	\$5.00
Beef Satay w/ Chimichurri sauce	2/Person	\$5.00
Chicken Skewer Tikka masala sauce	2/Person	\$5.00
Stuffed Mushrooms (Crab or chicken or beef or cheese)	3/Person	\$5.00
Smoked chicken puff pastry	6oz/Person	\$6.50
Goat cheese crostini (with roasted pepper and olivato mozzarella fresca tomato and basil almond pesto spread)	3/Person	\$4.00

Salads

	Quantity	Per-Person Pricing
Traditional Garden	approx. 1.5 cups/Person	\$3.50
Caesar	approx. 1.5 cups/Person	\$3.50



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Sandwiches

	Quantity	Per-Person Pricing
Ham & Horseradish Havarti Sliders	2/Person	\$5.50
Italian Sliders	2/Person	\$5.50
Turkey Pinwheels	2/Person	\$5.50
Chicken Salad Croissants	1/Person	\$6.00

Bar Buffets

(choices of starch, protein, veggies and toppings)

Taco Bar	\$16/person
Pasta Bar	\$17/person
Potato Bar	\$17/person

Hot Entrées

(Split portion quantities available on Hot Entrée and Carving Station selections)

	Quantity	Per-Person Pricing
Meatballs & House Marinara	2/Person	\$10.00
Lasagna (Meat or Spinach)	(serves approx. 25)	\$9.00
Mushroom Ravioli	approx. 8 oz/Person	\$10.00
Lemon Chicken	approx. 8 oz/Person	\$10.00
Chicken Parmesan	approx. 8 oz/Person	\$10.00
Classic Roast Beef	approx. 8 oz/Person	\$11.00
Pulled Pork	approx. 8 oz/Person	\$10.00
Truffled Macaroni and local Cheese	approx. 8 oz/Person	\$9.00
Beef Bourguignon (With rice or pasta)	approx. 8 oz/Person	\$9.00
Blackened Tilapia Creole Parmesan Cream Sauce	1per Person	\$9.00
Almond Crusted Tilapia with Lemon Butter	1per Person	\$9.00
Roasted Chicken (Bone in)	approx. 10-12oz/Person	\$11.00
Side Dishes (Roasted Potatoes, Garlic Green Beans, Mixed Veggies)		4.00 each

Wines by the Glass Packages



Private Event Menu Selections

We invite you to come into the Wine Shop to make the selections for your event. Wine packages can range from \$7 and up depending on your selections. We have over 400 different wines in stock. Craft beer and Sangria can also be added to menu selections

Wines by the Glass

Select up to 6 Different Wines ~ \$7.00 per Glass

Whites

Riesling
White Moscato
Sauvignon Blanc
Pinot Gris
Pinot Grigio
Chardonnay

Reds

Red Moscato
Pinot Noir
Malbec
Merlot
Cabernet Sauvignon
Red Blend

Fresh Brewed ice tea and Ice water are included with all private events.
Sodas can be purchased as well as French Press coffee.



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Dessert Event Menu 2022-2023 Winter Season

Cakes and Cupcakes

8" serves 12-18

10" serves 20-25

Standard sized cupcakes, 1 dozen minimum per flavor

Flavors: **Gluten Free options available with any cake flavor**

Carrot Cake

cream cheese and pecan frosting

Chocolate Cake

vanilla or chocolate buttercream, ganache drip

Chocolate Peanut Butter Cake

peanut butter buttercream, ganache drip

Almond Raspberry Cake

buttercream frosting, raspberry and almond garnish

Lemon Blueberry Cake

lemon cream cheese frosting, lemon and blueberry garnish

Goat Cheese Praline Cheesecake

praline topping and garnish

Winter Seasonal Cake and Cupcake Flavors

Chocolate Peppermint

Chocolate cake, peppermint buttercream

Malted Hot Chocolate

Malted chocolate cake, chocolate marshmallow buttercream, ganache, marshmallows

Gingerbread Eggnog

Gingerbread cake, eggnog frosting

Dessert Shooters, 1 dozen minimum



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Chocolate Mousse Cake

Vanilla Cheesecake w/ Berry Compote

Lemon Cheesecake

S'mores

Goat Cheese Praline Cheesecake

Cookie Tray, *flavors sold by the dozen*

Chocolate Chip Butterscotch

Oatmeal Raisin

Cranberry White Chocolate

Peanut Butter

Fudge Brownies

Blondies