

*Menu options for pairings:*

*Choose five options as there will be five wines.*

*Starters:*

*Fresh Vegetable and Cheese Tray-*

*A variety of fresh vegetables and cheese*

*Displayed beautifully, served with ranch dip.*

*Small serves up to 20                      \$50.00*

*Fresh Fruit Tray-*

*A variety of fresh fruits*

*Displayed beautifully, served with dipping sauce.*

*Small serves up to 20                      \$50.00*

*Cheese Board-*

*Selected cheeses that pair perfectly with wines.*

*Served with a variety of crackers.                      \$3.00 per person*

*Pairing Options:*

*Charcuterie boards-*

*Includes a variety of gourmet meat, cheeses, nuts, fruits, vegetables, olives, and pickles.*

*Served with assorted crackers.                      \$15.00 per person*

*Dips:*

*Cold- Spinach, Guacamole, Hummus, Pimento, Salmon*

*Small serves up to 20    \$20.00*

*Hot- Artichoke, Buffalo Chicken*

*Small serves up to 20    \$30.00*

*Crab,*

*Small serves up to 20    \$50.00*

*Dips served with a variety of crackers, chips, and toasted bread.*

*Premium Appetizers:*

*Bruschetta, Spanakopita, Stuffed Mushrooms, Meatballs, Deviled eggs, Potato skins, Tortellini skewers, Pigs in blanket, Caprese skewers, California rolls, Shrimp in phyllo, Peppadews stuffed with cream cheese, Scallops wrapped in bacon.*

*\$4.00 per person*

*Mini crab cake sandwich, Mini pulled pork sandwich, Mini chicken salad sandwich, Italian roast beef roll ups, Burger sliders, Mini Zucche*

*\$5.00 per person*

*Side Options:*

*Corn salad, Tortellini salad, Mac and Cheese, Spoon Corn bread, Garlic Mashed potatoes, Brie in Pastry with apricot.*

*\$3.00 per person*

*Desserts:*

*Cheesecake, Assorted Chocolates, Apple crisp with ice cream, Chocolate dipped strawberries, Brownies with ice cream and chocolate sauce, Crème brûlée.*

*\$4.00 per person*

*Bottled water to cleanse palate.*

*\$1.50 per person*

*Plasticware set up.*

*Plates, utensils, and napkins*

*\$1.00 per person*

