

Menu options for parings:

Starters:

Fresh Vegetable and Cheese Tray

A variety of fresh vegetables and cheese

Displayed beautifully, served with ranch dip. Small
serves up to 20

Fresh Fruit Tray

A variety of fresh fruits

Displayed beautifully, served with dipping
sauce. Small serves up to 20

Cheese Board

Selected cheeses that pair perfectly with wines.

Served with a variety of crackers.

Pairing Options:

Charcuterie boards

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

Served with assorted crackers.

Cheese Fondue

Includes a variety of meats, vegetables, breads, etc.

Dips:

Cold- Spinach, Guacamole, Hummus, Pimento, Salmon

Small serves up to 20

Hot- Artichoke, Buffalo Chicken, Crab

Small serves up to 20

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

Soups:

Broccoli cheddar, Baked potato, Tomato basil, Lobster bisque, Chicken noodle, Seasonal soup.

Premium Appetizers:

Bruschetta, Spanakopita, Stuffed Mushrooms, Meatballs, Deviled eggs, Potato skins, Tortellini skewers, Pigs in blanket, Caprese skewers, Shrimp cocktail, Shrimp in phyllo, Peppadews stuffed with cream cheese, Scallops wrapped in bacon, Mini quiche

Entree:

Mini crab cake sandwich, Mini pulled pork sandwich, Mini chicken salad sandwich, Roast

beef sliders, Burger sliders, Chicken Parm sliders, Individual Beef Wellington

Side Options:

Corn salad, Tortellini salad, Mac and Cheese, Spoon Corn bread, Broccoli salad, Potato salad, Baked beans, Scalloped potatoes, Garlic Mashed potatoes, Brie in Pastry with apricot.

Desserts:

Cheesecake, Assorted Chocolates, Apple crisp with ice cream, Chocolate dipped strawberries, Brownies with ice cream and chocolate sauce, Crème brulee, Tiramisu, Chocolate mousse.

Plasticware set up:

Plates, utensils, glasses, napkins