

SECRET GARDENS WINERY & HERITAGE KITCHEN

2024 Holiday Party Menu

HOLIDAY PARTIES

- Hosts select a menu to be enjoyed by guests. Hosts may select a single protein to be served to everyone OR the host may select a menu of options to be offered to guests.
- Parties are priced by the protein or entrée (vegetarian).
- Pricing includes salad, protein/entrée, sides (not with vegetarian entrees), dessert, tea, and water.
- Plating, utensils, and napkins are also included.
- Pricing includes bar set up and a special cocktail for the evening.
- Pricing does not include gratuities, table decorations, or wine.
- Outside food & beverages are not allowed.

OPTIONS

- Meals may be plated or served buffet style.
- Multiple protein offerings require 5 guest minimums. 5 guest minimum does not apply to vegetarian requirements.
- Dessert tables rather than single desserts included with the meal are priced by number of offerings on the dessert table.
- Hosts may elect to have a cash bar, in which guests pay, or a hosted bar, which requires a \$300 deposit and remainder paid by end of the night.
- Parties of 50+ may elect to use the big Blue Barn, while smaller groups may use the private dining room and patio in the new building.

PRICING:

Beef \$52pp

Pork \$47pp

Chicken \$45pp

Seafood \$50pp

Surf & Turf \$57pp

Vegetarian \$40pp

ENTREES:

Beef

- * Garlic rubbed filet with white truffled horseradish aioli
- * Cocoa rubbed filet with black cherry-balsamic reduction
- * Herbed filet with white wine portobello mushroom sauce

Pork

- * Madeira pork loin with black cherry compote
- * Pecan crusted pork chop with brown sugar bourbon drizzle
- * Brown sugar bourbon pork loin with apple-bacon jam

Chicken

- * Apricot-ginger glazed chicken breast
- * Herbed chicken breast with white wine portobello mushroom sauce
- * Agrodolce chicken breast with pears, onions, peppers, honey, citrus

Seafood

- * Potato crusted salmon with Jameson Irish Whiskey drizzle
- * Roasted salmon with lemon-dill sauce
- * Cast iron shrimp with bacon blistered tomatoes, peppers, onions

Surf & Turf

- * Southern Gentleman's Surf & Turf of filet & seared shrimp with charred Shishito peppers & grape tomatoes and a whiskey cream sauce

Vegetarian

- * Pumpkin Sage Cannelloni with nutmeg cream sauce
- * Black bean & butternut squash stuffed poblano peppers with ancho chili cream
- * Moroccan spiced cauliflower steak on couscous with gin-infused tomato confit

SIDES:

Choose 2

- * Buttermilk herb smashed red skin potatoes
- * Roasted asparagus
- * Roasted cranberry brussels sprouts
- * Green beans (with or without citrus)

- * Honey glazed carrots
- * Parmesan risotto
- * Gouda grits
- * Saffron polenta
- * Mashed cauliflower
- * Mashed cinnamon sweet potatoes
- * Roasted root vegetables (carrots, parsnips, turnips, sweet potatoes)
- * Roasted red skin potatoes

SALADS:

Choose: Mixed greens or Romaine lettuce

Includes grape tomatoes, cucumbers, red onion (pickled or plain)

Add ins:

Choose 3

- * Bacon pieces
- * Toasted Almonds
- * Toasted walnuts
- * Toasted pecans
- * Roasted beets
- * Pears
- * Apples
- * Citrus
- * Crumbled cotija cheese
- * Shredded cheddar cheese
- * Crumbled blue cheese

Dressings:

Choose 2

- * Apricot-ginger vinaigrette
- * Spiced cranberry vinaigrette
- * Strawberry vinaigrette
- * Orange vinaigrette
- * Bacon & blue vinaigrette
- * Orange blossom honey vinaigrette
- * Creamy fennel dressing
- * Greek yogurt ranch
- * Dilled ranch

- *Sweet pickle dressing
- *White wine vinaigrette
- *Spiced maple vinaigrette
- *Thousand islands dressing
- *Honey mustard dressing
- *Guava & lime vinaigrette

DESSERTS

Choose 1

- * Sittin' on a Sandbar Key Lime Pie
- * Dark chocolate with espresso cream pie with Amaretto cherries
- * Salted caramel crème brulee
- * Coconut crème brulee with limoncello
- * White chocolate-raspberry bread pudding
- * Bourbon banana pudding parfaits
- * Florida Sour Orange Tarts
- * Black cherry amaretto mini cheesecakes

SAMPLE MENU

SALAD

Mixed greens, grape tomatoes, cucumber, pickled red onion,
roasted beets, toasted almonds, and pears

Served with Spiced Cranberry Vinaigrette or Dilled Ranch Dressing

ENTRÉE CHOICES

Cocoa rubbed filet with black cherry-balsamic reduction

Herbed chicken breast with white wine portobello mushroom sauce

Potato crusted salmon with Jameson Irish Whiskey drizzle

*Entrées served with buttermilk herb smashed red skin potatoes
and roasted cranberry brussels sprouts*

DESSERT TABLE

Sittin' on a Sandbar Key Lime Pie

White Chocolate Raspberry Bread Pudding

Dark Chocolate Espresso Cream Pies with Amaretto Cherries