



AVA'S TABLE AT THE VINEYARD
Est. 2018

APPETIZER SELECTIONS

Caprese Skewers

Antipasto Skewers

Blackberry Mozzarella & Basil Skewers

Shrimp Cocktail Skewers (\$1.50 per guest)

Melon Prosciutto Skewers

Rosemary Pineapple Mozzarella Balls

Sundried Tomato & Whipped Ricotta Crostini

Caponata Crostini

Chicken Artichoke Phyllo Cups

Buffalo Chicken Wing Balls

Saucy Asian Meatballs

Glazed Kielbasa Pineapple Bites

Sweet Potato Rounds

Spinach Risotto Bites





AVA'S TABLE AT THE VINEYARD
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CLASSIC PACKAGE \$30 per person

1 SALAD

Garden Salad or Classic Caesar Salad

2 PROTEINS

Roast Beef with Horseradish Aioli

Pulled Pork

Breaded Chicken Cutlets with Garlic Parmesan Cream Sauce

Honey Lemon Herb Roasted Chicken

Italian Breaded Pork Chops

Herb Roasted Turkey Breast

Eggplant or Chicken Parmesan

Vegetable Lasagna

Italian Sausage with Peppers & Onions

3 SIDES

Herb Roasted Baby Red Potatoes

Yukon Gold Mashed

Baked Rigatoni

Roasted Butternut Squash

Green Beans Almondine

Glazed Carrots

Roasted Brussel Sprouts

Buttered Corn

Includes Deluxe Hard Plastic Plates and Silverware (Gold or Silver Rim).

20% Admin fee and NYS tax added to every order





AVA'S TABLE AT THE VINEYARD
Est. 2018

ESTATE PACKAGE \$40 per person

1 SALAD

Tuscan Chopped Salad, Garden Salad or Classic Caesar

2 PROTEINS

Coffee Rubbed Flank Steak

Apple Stuffed Pork Loin with Apple Jack Glaze

Chicken Piccata

Breaded Chicken with Garlic Cream Sauce

Breaded Pork Chops with Apple Chutney

Pulled Pork with Pineapple Salsa

Mediterranean Seared Salmon

Chardonnay White Fish

Stuffed Chicken Breast (Cordon Blue, Stuffed Hungarian Pepper & Sausage,
Spinach Artichoke or Broccoli Cheddar)

4 SIDES

Herb Roasted Baby Red Potatoes

Yukon Gold Mashed

Loaded Mashed Potatoes

Scalloped Potatoes

Baked Rigatoni

Roasted Butternut Squash

Green Beans Almondine

Glazed Carrots

Roasted Brussel Sprouts

Buttered Corn

COFFEE & TEA STATION

Includes Deluxe Hard Plastic Plates and Silverware (Gold or Silver Rim).

20% Admin fee and NYS tax added to every order





AVA'S TABLE AT THE VINEYARD
Est. 2018

RESERVE PACKAGE \$53 per person

1 APPETIZER PASS

1 SALAD

Tuscan Chopped Salad, Classic Caesar Salad, or Spring Berry with Gorgonzola Spinach Salad

2 PROTEINS

Coffee Rubbed Filet Medallions with Red Wine Reduction

Apple Stuffed Pork Loin with Apple Jack Glaze

Chicken Piccata

Chicken Marsala

Breaded Chicken with Garlic Cream Sauce

Stuffed Chicken Breast (Cordon Blue, Broccoli Cheddar or Stuffed Hungarian Pepper and Sausage)

Breaded Pork Chops with Apple Chutney

Pulled Pork with Pineapple Salsa

Mediterranean Seared Salmon

Chardonnay White Fish

4 SIDES

Herb Roasted Baby Red Potatoes

Yukon Gold Mashed Potatoes

Loaded Mashed Potatoes

Mashed Sweet Potatoes with Candied Pecans

Baked Rigatoni

Roasted Butternut Squash

Green Beans Almondine

Glazed Carrots

Roasted Brussel Sprouts

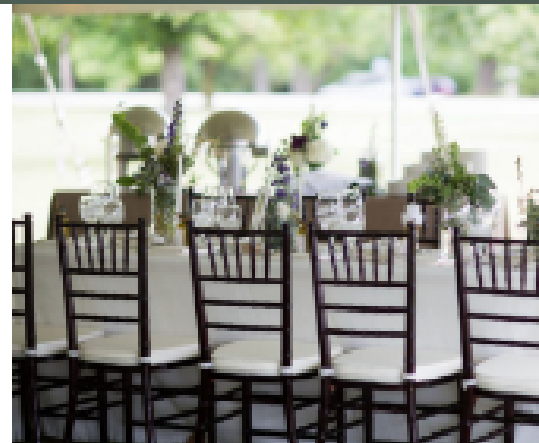
Buttered Corn

Mexican Street Corn

INTERNATIONAL COFFEE STATION

Includes Deluxe Hard Plastic Plates and Silverware (Gold or Silver Rim).

20% Admin fee and NYS tax added to every order





AVA'S TABLE AT THE VINEYARD
Est. 2018

DUO PLATED DINNER \$63 per person

Ava's Table at the Vineyard prides itself with using only the freshest of ingredients from local Niagara County growers. We can customize your menu upon request.

2 APPETIZER PASS

BEEF TENDERLOIN with choice of sauce
(Jack Daniels, Bearnaise, Red Wine Reduction)

CHICKEN FRANCAISE with Garlic Cream Sauce

APPLE CRANBERRY STUFFED PORK with
Maple Cream Sauce

INCLUDES

Parmesan Yukon Gold Mashed
Seasonal Vegetable
Garden Salad with Citrus Vinaigrette

Includes Bone China and Flatware.
20% Admin fee and NYS tax added to every order

