



Catered Events

30 Person Minimum on all catering items. 6.3% sales tax, 20% gratuity, and 15% service fee are added to your final bill. Items are served buffet style.

Lunch & Brunch Menu

Shrimp & Grits - <i>served with Cornbread & Garden Salad</i> -	\$25.95
Fried Chicken & French Toast Casserole - <i>served with Fruit Salad</i>	\$19.75
Breakfast/Brunch Snack Bar - <i>assortment of fresh fruit, pastries, sliced deli meats, and cheeses</i>	\$16.50
Fried Green Tomatoes with Pimento Cheese - <i>served with Roasted Potatoes & Garden Salad</i>	\$17.95
Pulled Pork or Chicken BBQ - <i>served with White Cheddar and Gruyere Baked Mac & Cheese, Seasoned Green Beans, Cornbread, & Coleslaw</i>	\$25.00

per person pricing based on 30 person minimum

Salads & Sandwiches

Mixed Garden Salad	\$5.75
Goat in the Garden Salad	\$9.50
Vintner's Veggie Melt - <i>Pesto, Roma Tomato, Kalamata Olives, Artichoke, and Havarti Dill Cheese on a Rosemary & Garlic Toasted Baguette</i>	\$9.75
Vintner's Grilled Chicken Sandwich - <i>on Naan bread with a Chardonnay Aioli, Capers, & Shaved Asiago Cheese</i>	\$11.50
BLT Flatbread - <i>Bacon, Lettuce, and Roma Tomato on Fried Naan Bread with a drizzle of Ranch</i>	\$10.00
Chicken Salad Sandwich- <i>with Pickled Onion & Mixed Greens on Naan Bread</i>	\$10.00
Roasted Beef & Smoked Gouda - <i>served with Pickles & Sun-Dried Tomato Aioli on a Brioche Bun</i>	\$12.00

All Sandwiches Served with our House Chips

Hors D'oeuvre Menu

Pick 3 for \$21 Per Person | Pick 5 for \$35 Per Person

Spinach & Artichoke Dip - *with Toasted Baguettes*

Baked Crab Dip - *with Toasted Baguettes*

Charcuterie & Antipasto Platter - *assortment of Cured Meats, Vegetables, Pickles, & Olives with Cucumber Yogurt for dipping*

Fruit & Cheese Platter - *assortment of Fresh Cut Fruit & Artisinal Cheeses*

Mini Smoked Ham Biscuits - *with Apple Butter & Gouda Cheese*

Braided Pastry Puffs - *Spinach & Feta stuffed Pastries brushed with Garlic Herb Butter*

Zucchini Fritters - *with Sriracha Aioli & Pickled Onion*

Stuffed Mushrooms - *stuffed with Spinach & Artichokes*

Whipped Feta & Goat Cheese Dip - *with Blistered Cherry Tomatoes & Toasted Baguettes*

Shrimp Cocktail - *served with Lemon & Cocktail sauce*

Dinner Menu | Entrees

Pulled Pork or Chicken BBQ	\$13.50
Chicken Marsala	\$15.50
Pork Ribeye - <i>served with Fried Sage & Honey Butter</i>	\$15.95
Champagne Chicken - <i>Chicken Breast topped with Mushrooms in a creamy Champagne sauce</i>	\$16.50
Baked Salmon - <i>in a hot Honey & Dijon glaze</i>	\$16.25
Gnocchi - <i>with Sun-Dried Tomato & Spinach in a Garlic cream sauce</i>	\$13.95
Flank Steak - <i>served with Caramelized Onions & Chimichurri sauce</i>	\$21.50
Beef Brisket	\$17.75

Side Items

Broccoli Rabe - \$3.50

Brussel Sprouts - \$3.25

Green Beans - \$3.00

Asparagus - \$3.25

Baked Mac & Cheese - \$5.00

Mashed Potatoes - \$3.75

Fingerling Potatoes - \$3.75

Cheddar Scalloped Potatoes - \$3.75

Coleslaw - \$2.50

Cornbread or Dinner Rolls - \$2.50

Roasted Root Vegetables - \$3.25

Dessert Menu + Non-Alcoholic Beverages

Assorted Cupcakes	\$200
Assorted Dessert Bars - <i>key lime, oreo, marble cheesecake, and pecan</i>	\$225
Apple Caramel Cheesecake	\$165
Brownie Caramel Cheesecake	\$165
Cake Cutting Service	\$75

pricing based on approximately 30 servings

Self-serve Sweet Tea, Lemonade, and Water - \$3.50 per person



Beverage Packages

Includes: Total Wedding Guest Count ↓		Select: 2 Bartenders, 4 Beers/Cider, 2 Wines & Soda	Reserve: 2 Bartenders, 4 Beers/Cider, 2 Wines, 2 Signature Drinks & Soda	Grand Cru: 2 Bartenders, 4 Beers/Cider, 3 Wines, 2 Signature Drinks, 2 Spirits with Mixers & Soda
Maximum	100	\$2,000	\$2,800	\$3,400
Maximum	125	\$2,500	\$3,300	\$4,100
Maximum	150	\$3,000	\$3,800	\$4,600
Maximum	175	\$3,500	\$4,300	\$5,100
Maximum	200	\$4,000	\$4,800	\$5,600
Maximum	225	\$4,500	\$5,300	\$6,100
Maximum	250	\$5,000	\$5,800	\$6,600
Each additional guest beyond maximum #		+\$25	+\$35	+\$45

Maximum 5-hour bar service

6% tax and 20% service fee added to each invoice

* All packages include: 2 bartenders, 1 barback during cocktail hour, bar set up & tear down. Wine glasses, disposable beer & cocktail cups, napkins, stirrers and straws! *