



# 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

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Shrimp & Grits - <i>served with Cornbread &amp; 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 &amp; Garden Salad</i>	\$17.95
Pulled Pork or Chicken BBQ - <i>served with White Cheddar and Gruyere Baked Mac &amp; Cheese, Seasoned Green Beans, Cornbread, &amp; Coleslaw</i>	\$25.00

\*per person pricing based on 30 person minimum\*

# Salads & Sandwiches

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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 &amp; Garlic Toasted Baguette</i>	\$9.75
Vintner's Grilled Chicken Sandwich - <i>on Naan bread with a Chardonnay Aioli, Capers, &amp; 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 &amp; Mixed Greens on Naan Bread</i>	\$10.00
Roasted Beef & Smoked Gouda - <i>served with Pickles &amp; Sun-Dried Tomato Aioli on a Brioche Bun</i>	\$12.00

\*All Sandwiches Served with our House Chips\*

# Hors D'oeuvre Menu

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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

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Pulled Pork or Chicken BBQ	\$13.50
Chicken Marsala	\$15.50
Pork Ribeye - <i>served with Fried Sage &amp; 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 &amp; Dijon glaze</i>	\$16.25
Gnocchi - <i>with Sun-Dried Tomato &amp; Spinach in a Garlic cream sauce</i>	\$13.95
Flank Steak - <i>served with Caramelized Onions &amp; Chimichurri sauce</i>	\$21.50
Beef Brisket	\$17.75

# Side Items

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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

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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

