

SELECT BRUNCH MENU \$14

Traditional Eggs Benedict

Two soft poached eggs hollandaise sauce, Canadian bacon, English muffin

Apple Cider Pancakes

Granny smith apples, housemade cider syrup

Sweet Potato Bread Pudding French Toast

pan seared with fresh Maple whipped cream and powdered sugar

Ham & Cheese Omelete

Diced ham, cheddar, jack and parmesan cheese

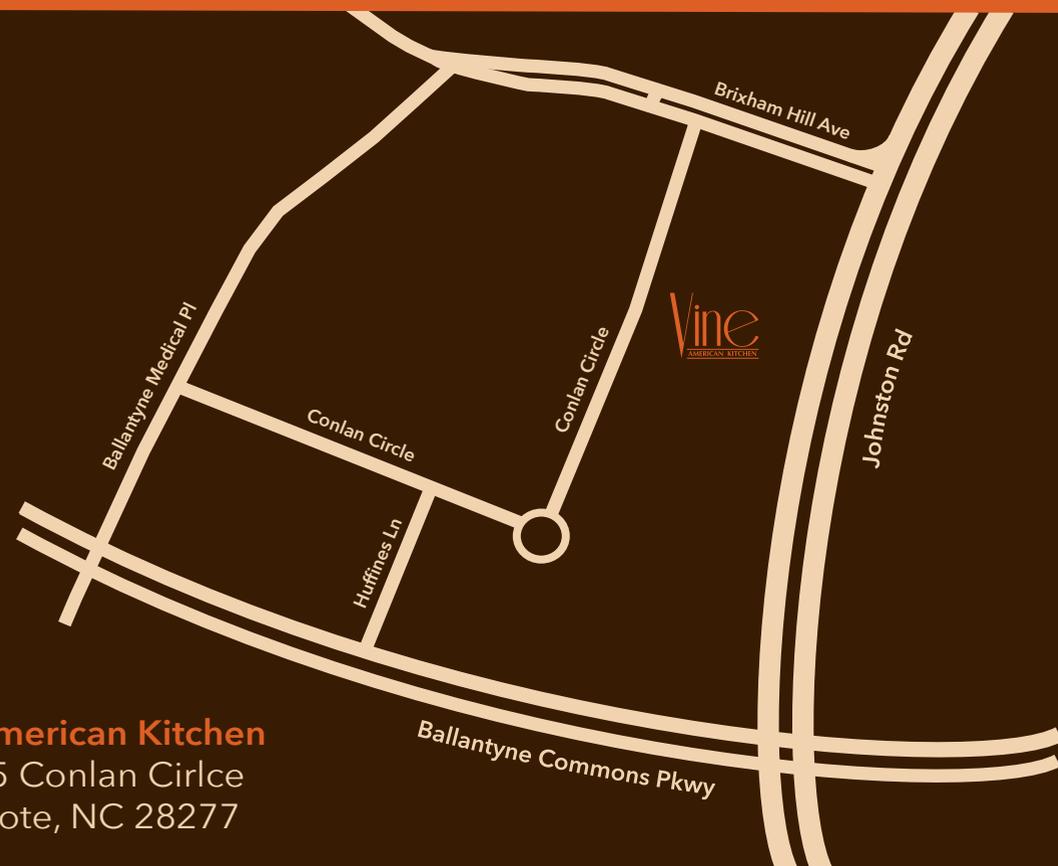
Huevos Rancheros

Two sunny side up eggs, black beans, ranchero sauce, guacamole, cheese quesadilla

Crab Cake Eggs Benedict (additional \$3)

Two soft poached eggs hollandaise sauce, jumbo lump crab cakes, English muffin

Includes coffee, iced tea or soda



Vine American Kitchen
13735 Conlan Circle
Charlotte, NC 28277

PRIVATE EVENTS

BAR PROGRAMS

CASH BAR

Drinks are paid by the guests when ordered.

HOSTED BAR

Drinks are paid by host and are tracked by the bartender throughout your event.

WINE SELECTIONS

Wine selections will be poured for guests at current menu pricing. You will be charged for each bottle opened. Below is a sample list of wines available to be ordered.

Sparkling

Domaine Ste. Michelle Blanc De Noirs, Washington

Sauvignon Blanc

Wente "Louis Mel", California
Kim Crawford, New Zealand

Riesling

Chateau Ste. Michelle "Eroica", Washington

Chardonnay

William Hill, Central Coast Simi, Sonoma Valley
Irony, Monterey County Sonoma Cutrer, Russian River Valley

Pinot Gris/Pinot Grigio

Acrobat, Pinot Grigio, Oregon Erath, Pinot Gris, Willamette Valley
Ponzi, Pinot Gris, Oregon Santa Margherita, Alto Adige

Cabernet

Columbia Crest "H3", Columbia valley Ghost Pines, Napa Valley
Duckhorn Decoy, California

Merlot

14 Hands, Washington
Canoe Ridge Estate, Washington

Pinot Noir

Mirassou, California Belle Glos "Meiomi", Sonoma Coast
Irony, Monterey County Ponzi, Oregon
Siduri, Russian River Valley

We suggest preordering wines for larger parties.
Additional selections and/or our private reserve list are available upon request.

WELCOME TO VINE AMERICAN KITCHEN



Thank you for your interest in the private dining programs at Vine American Kitchen. We are proud to offer unique private and semi-private areas paired with delectable menu offerings that are sure to delight and impress you and your guests. In this brochure, you will find all of the information needed to book your next event. Our private dining coordinator and Chef can work directly with you on custom menus, room designs and ambience to meet all of your needs.

We look forward to creating a memorable experience for your next event!

BARREL ROOM

Maximum Capacity: 8 guests

Minimums:

Sunday-Friday Lunch: No Minimum
Sunday-Saturday Dinner: \$300.00

FIRESIDE TERRACE

Maximum Capacity: Plated Event - 46 Guests; Cocktail Reception - 55 Guests

Minimums:

Sunday-Friday Lunch: \$250.00
Sunday-Thursday Dinner: \$500.00
Friday-Saturday Dinner: \$1500.00

COCKTAIL PARTIES

GUIDELINES & HOLIDAY EVENTS



SMALL BITES

Served by the Dozen

- Shrimp Cocktail with Cocktail Sauce 25
- Parmesan Bruschetta 21
- Roasted Mushroom Bruschetta 25
- New Orleans BBQ shrimp 25
- Crab-Stuffed Mushrooms 36
- Vegetable-Stuffed Mushrooms 18
- Maryland Lump Crab Cakes 48
- Chophouse Cheeseburger Sliders 24
- Curried Chicken Salad Sliders 24
- Pulled Chicken and Avacado Quesadillas 24
- Black Bean and Corn Succotash Quesadillas 21
- Pimento Cheese Croquettes 18
- Jalapeno Cornbread Muffins 12

FLATBREADS

Serves 3-5

- Margherita & Basil 9.95
- BBQ Chicken & White Cheddar 10.95
- "BLT" with Arugula & Roasted Tomatoes 10.95
- Vegetarian 9.95

SHARABLES

Serves 10-12

- Southwestern Guacamole with Tortilla Chips 24
- Hummus with Pita Chips 21
- Fresh Seasonal Fruit MKT
- Fresh Seasonal Vegetable Crudites MKT

SWEET BITES

Served by the Dozen

- Banana Cream Cups 18
- Bite-Sized Brownies 16
- Cheesecake Tarts 18
- Butterscotch Bars 18
- Chef's Fresh Baked Cookies 12

GUEST COUNT

Please provide final guest count (48) hours prior to your event.

ADDITIONAL ACCOMODATIONS

We can provide additional accommodations to help improve your event. Audio visual rentals, floral arrangements, custom menus, unique room set ups, satellite bars and other outside rentals may be arranged for an additional charge. Rates are determined based on the nature of the request.

SETUP FEES

Semi-Private \$25, \$35 up to 20 guests, \$45 between 21 - 35 guests, \$55 for 36 or more guests

CANCELLATION FEES

There is a cancellation fee that will be applied if the event is cancelled after the execution of the contract.

For more information contact our private dining coordinator at privatedining@vinekitchen.com or (704) 469 - 5282

HOLIDAY SEASON MINIMUMS

BARREL ROOM:

- SUNDAY-FRIDAY LUNCH: \$200
- SATURDAY LUNCH: \$1000
- SUNDAY-WEDNESDAY DINNER: \$350
- THURSDAY-SATURDAY DINNER: \$500

TERRACE ROOM:

- SUNDAY-FRIDAY LUNCH: \$300
- SATURDAY LUNCH: \$1000
- SUNDAY-WEDNESDAY DINNER: \$750
- THURSDAY-SATURDAY DINNER: \$2000

MINIMUM OF 12 GUESTS IN TERRACE ROOM DURING HOLIDAY MONTHS

*Prices are subject to change.

SELECT LUNCH MENUS

For parties up to 46 guests.

Choose between two options of custom Select Menus for your event.
We will provide complimentary menu for your guests to order from.

\$18 Menu

***\$25 Menu**

APPETIZERS (+\$5.00/guest)

Fried Green Tomatoes Calamari Fries Southwestern Guacamole
Maytag Blue Cheese Chips Hummus and Pita Chips

FIRST COURSE

Tomato Basil Bisque Caesar Salad
Vine Salad Wedge Salad

SECOND COURSE

Shrimp Tagliatelle Pasta Chop House Cheeseburger New Orleans Jambalaya
Turkey Burger BBQ Chicken Flatbread Margherita Flatbread
*Maryland Jumbo Lump Crab Cakes *Slow Cooked Ribs (Half Rack)
*All Natural Rotisserie Chicken *French Dip Sandwich Chicken Mac & Cheese
Ultimate Grilled Cheese *Blackened Shrimp Salad Napa Valley Salad

DESSERTS

Fruit Sorbet (+\$2.00/guest)
House Made Cookies (+\$1.00/guest)
Butterscotch Chocolate Chip Pie (+\$4.00/guest)
Sweet-Potato Maple Bread Pudding (+\$6.00/guest)

All menus include coffee, iced tea or soft drink.

SELECT DINNER MENUS

For parties up to 46 guests.

Choose between two options of custom Select Menus for your event.
We will provide complimentary menu for your guests to order from.

\$36 Menu

***\$46 Menu**

APPETIZERS (+\$5.00/guest)

Fried Green Tomatoes Calamari Fries Southwestern Guacamole
Maytag Blue Cheese Chips Hummus and Pita Chips

FIRST COURSE

Tomato Basil Bisque
Caesar Salad
Vine Salad
Wedge Salad

SECOND COURSE (HOW MANY)

Rotisserie Chicken Slow-Cooked Ribs (Half Rack or Full Rack) Atlantic Salmon
Shrimp Tagliatelle Pasta New Orleans Jambalaya Boneless Pork Chop
Chop House Burger *14-Ounce Ribeye Steak *8 Ounce Filet Mignon
*Maryland Style Jumbo Lump Crabcakes *BBQ Swordfish

SIDES (HOW MANY)

Haricot Verts Garlic Smashed Potatoes Sautéed Spinach
Mac & Cheese (+\$1.00/guest) Seasonal Vegetables Sweet Potato Fries
Grilled Asparagus (+\$1.00/guest) Mesquite Seasoned Fries

DESSERTS

Banana Cream Pie
Sweet Potato Maple Bread Pudding
Triple Chocolate Brownie
Butterscotch Chocolate Chip Pie

All menus include coffee, iced tea or soft drink.