



Side Dining Room (Seating Capacity – 24 Guests)



Roofed Patio (seating capacity – 36 guests)

Glass Enclosed and Heated – Labor Day through Memorial Day (seating capacity – 32 guests)



Patio (we can discuss options during the SUMMER for more than 36 guests)



Side Dining Room

requires a food and beverage minimum of \$750 plus tax and a 20% service charge for a 3 hour private party

Roofed Patio Area

(Glass Enclosed – completely heated with a fireplace Labor Day – Memorial Day)

requires a food and beverage minimum spend of \$1,250 plus tax and 20% service charge for a 3 hour private party

MINIMUMS ARE FOR WEEKEND EVENING EVENTS, THE MINIMUM WILL BE ADJUSTED FOR EVENTS DURING THE WEEK

White or Black Table Linens (\$40 20-30 guests, \$52 31-40 guests, \$64 41-50 guests)

Custom color Linen napkins (\$8 per 25 napkins)

Desserts are not required to be bought from Wine Bar, however, we do ask that all bakery items be brought in from a reputable baker.

If you have a question or would like to customize a menu please ask.

20% Service Charge and 8% Sales Tax Applied Additionally

Dinner Buffet Menu: \$35 per person

includes non-alcoholic beverages plus tax and a 20% service charge
(may add additional items if needed)

Plated salad off the Wine Bar Menu

Garlic Bread or Wheat Dinner Rolls

Proteins (choice of 2):

- 6oz sirloin strip with blue cheese butter (add \$2 per person)
- Prime Rib with Horseradish au jus
- Chicken Marsala
- Chicken Piccata
- Chicken Parmesan with House Made Marinara
- Grilled Salmon with Saffron Lemon Butter Sauce, Spinach and Blistered Tomatoes
- Vegetable Lasagna
- Seasonal Sautéed Vegetable Pasta

Starches (choice of 1):

- Roasted garlic mashed potatoes
- Rosemary roasted red skin potatoes
- Lemon and herb quinoa pilaf
- Barley pilaf

Vegetable sides (choice of 1):

- Seasonal Sautéed Vegetables
- Green Beans
- Corn Soufflé

Mini dessert platter for 25 people \$100

mini cupcakes, mini cheese cakes, mini brownies, cookies

ITALIAN BUFFET \$26 per person plus tax and a 20% service charge

Cheesy Garlic Bread

Italian Wedding Soup

Seasonal vegetable pasta - penne pasta, seasonal vegetables, grana padano cheese and olive oil

Seasonal Sautéed Vegetable medley

Chicken Piccata – seared chicken breast in a white wine caper cream sauce

Choice of 1:

Antipasto salad - dry aged chorizo, hard salami, smoked mozzarella, cheddar cheese, pepperoncinis and kalamata olives

Mesclun salad - Mesclun mix, banana peppers, red onions, four cheese blend, pepperoni and herb vinaigrette

Caesar salad - romaine, blistered tomatoes, grana padano, croutons, caesar dressing

Choice of 1:

Lasagna – sausage and beef lasagna with marinara and ricotta cheese

Spaghetti and meatballs – homemade meatballs with our tasty marinara

Wine Bar Catering Appetizer Options

For LIGHT appetizers it is best to assume 1 and 1/2 pieces per person of about 5 different items

For HEAVY appetizers it is best to assume 3 pieces per person for about 5-8 different items

Served by the piece: (minimum of 35 pieces per item)

- Curry chicken salad on pita crisps 3.00 per piece
- Walnut and cranberry chicken salad on pita chips 3.00 per piece
- Chicken sautéed with Thai peanut sauce 4.00 per piece
- Bacon wrapped shrimp with BBQ sauce 4.50 per piece
- Swedish Meatballs 1.50 per piece
- Crispy pork meatballs with bourbon BBQ 1.50 per piece
- Pork Pot Stickers with sesame soy dipping sauce 1.75 per piece
- Edamame Pot Stickers with sesame soy dipping sauce 2.00 per piece
- Chicken and Lemongrass Pot Stickers with teriyaki 1.75 per piece
- Seasonal bruschetta 1.75 per piece
- Spanakopita 2.00 per piece
- Coconut Shrimp with Thai Chili Sauce 2.25 per piece
- Balsamic, Fig and Goat Cheese Tarts 3.50 per piece
- Crab Cakes with mustard aioli 2.00 per piece
- Sweet Onion Puffs with goat cheese 1.25 per piece
- Beef Sliders with Swiss cheese, horseradish cream, blistered tomatoes and fried shallots 4.00 per piece
- Black bean sliders with watercress, provolone and cilantro sour cream 2.50 per piece
- BBQ Pork Sliders with pickles and smoked cheddar cheese 2.50 per piece
- Chicken Cornucopias 3.00 per piece
- Shrimp Cocktail Shooters 3.00 per piece
- Tuna Tartar Cones 5.00 per piece

Flatbread Pizza:

- Assorted Flatbread Pizzas (10 pieces per pizza) 11.50 per pizza

Dips:

Pricing based on 25 guests

- Spinach artichoke dip served with fresh tortillas \$50
- Vegetable crudité with creamy herb dip \$30
- Roasted Red Pepper Hummus, White Bean Hummus and Black Bean Hummus served with grilled pita and vegetables \$60
- Con Queso Dip served with Tortilla Chips \$40
- Buffalo Chicken Dip served with Garlic crostini's \$55

Cheese Boards:

\$125 serves 25 people

Artisan display with pickled vegetables, caramelized onion mustard, marinated olives, fresh honey comb, variety of cheeses and house made crackers

Desserts:

- Assorted petit fours 3.50 per piece
- Assorted mini cheesecake slices: Chocolate Marble, Strawberry Swirl, New York, Mocha (all flavors included) 2.50 per piece
- Assorted Brownies - Coconut Macaroon, Oreo, Caramel, Original (all flavors included) 2.50 per piece
- Chocolate Truffles - Choice of Dark or Milk Chocolate 2.00 per piece

