

Menus

All menus are inspired from our Bistro and sourced from local farms whenever possible. The below menus are samples only and subject to seasonal availability.

Passed Hors D' Oeuvres - \$5. Per person
Based on one selection and one hour service
Selection options:

English Pea Vichyssoise
Roast Eggplant Olive Tapenade crostini
Pomme Frites with roasted garlic aioli
Mushroom and truffle aracini with saffron aioli & parmesan shavings
Butternut squash bisque shooter, toasted pepini
Chicken sate with spicy peanut and soy sauces
Caprese Skewers
Fried Mozzarella
Tomato Bisque shooters with Grilled cheese dipper
Mac and cheese bites
Melon wrapped in Serrano Ham

Passed Hors D' Oeuvres - \$6.50 per person
Based on one selection and one-hour service
Selection options:

New England Crab Cakes with remoulade Pulled
Pork Sliders
Serrano ham wrapped scallops Beef
Tenderloin crostinis w/
Four Mile River beef sliders
Horseradish sauce
Seared Ahi Tuna with soy glaze
Smoked trout blini with horseradish crème fraiche & dill
Fried CT Bluepoint oysters with crispy Serrano ham & lemon aioli
Stuffed Mushroom (vegetable or seafood filling)

Stationary Hors D' Oeuvres -

Based on one hour service:

Cato Corner Farms Artisan Cheese Board with fresh fruit and crackers - \$25.pp
Charcuterie of Dry cured meats and seasonal accompaniments - \$20. Pp

Mediterranean plate of house made vegetarian dips and
grilled pitas - \$15. Pp
Chef's house grilled flatbreads with Chamard Garden
Vegetables and select grilled meats - \$15. Pp
Chamard Nachos - \$15. Pp
Wings with choice of seasoning - \$15. Pp
Vegetable Crudite with Herb Buttermilk Dressing - \$15.pp

Raw Bar - \$25. Pp Based on Market Price and Attendance

Fresh New England clams and oysters on the half shell and
shrimp served with mignonette, cocktail sauce and fresh
lemon

Chamard Brunch Buffet - \$45. Per person

Assorted fresh baked goods with whipped butter and seasonal
preserves
Flavored yogurt with house made granola
Chamard Frittata with apple wood smoked bacon, Beltane goat
cheese, baby spinach, carmelized onions
Chef's herb skillet potatoes
Poached Heritage chicken breast salad with caper and
tarragon aioli on Fabled Foods Crostini
Orange juice
Fresh Brewed Ashlawn Farms coffee and Harney & Sons Tea
\$5. Add on option to have Grilled Chicken and Risotto

Luncheon Served Family Style or Buffet - \$55. Per person

Stationary Cheese Platter
Warm baguette with herb-infused olive oils
Greens salad with vinaigrette
Grilled chicken and wild rice pilaf with seasonal
vegetables
OR
Pasta Primavera with seasonal vegetables
Chef's choice dessert

Farm Style Barbacue Buffet - \$55. Per person Available May through October

Chamard garden greens with fresh fruits, house made
croutons, and citrus- vinaigrette
Four Mile River Farm grass fed beef burgers, cave aged
cheddar on a brioche bun

GourmAvian grilled chicken sandwich with stone fruit relish on a ciabatta
Hand cut pomme frites with rosemary sea salt
Salad choices (pick one): Mediterranean Couscous salad, Wild Rice Salad, Warm Freekah Butternut squash and Pomegranate salad
Broccoli/Carrot Slaw
Watermelon
House made cornbread

Dinner Service

Served family Style or Buffet (Plated Service additional \$5. Per person)

One Entrée choice - \$65. 00 Per person

Two Entrée choice - \$80.00 Per person

To Start:

Warm local baguette with herb-infused olive oil
Composed seasonal greens salad with fruits, cheeses, and house made vinaigrette

Choice of Entrees:

Free Range GourmAvian Farms Chicken

Grilled Atlantic Salmon

Filet Mignon

Grilled Berkshire pork loin

All served with seasonal vegetable and starch

Fresh Brewed Ashlawn Farms coffee and Harney & Sons tea

* Additional add on Maine Lobster Tail - \$15. Per person

Duo Plate option: \$100. Per person

Pick two of our Entrée choices to serve on the same plate with seasonal vegetable or starch

Stations

Based on one hour service:

Mashed Potato Station: Smoked bacon, Cheddar cheese, Mascarpone, Chives, grilled onion and vegetables, roasted mushrooms, Broccoli, roasted garlic, wasabi, Pesto, Gravy, sour cream - \$35. pp

Risotto Station - Vegetable based Risotto with Grilled vegetables - \$25. pp

Pasta Station: Two choices of pasta - Pesto, Marinara, Alfredo, broccoli, mushrooms, onions, peas, roasted red peppers, grilled chicken, prosciutto, shrimp, grated cheese
\$45. pp

Grilling Station: Bavette Steak, Grilled Chicken, Shrimp Skewers - \$85. pp

Vegetarian Station: Chamard Green Salad, Orzo Stuffed Peppers, Cheese and Spinach stuffed Portobello Mushroom, Zucchini boats
\$50. pp

New England Station: Steamed Mussels, drawn butter, Chamard Clam Chowder, Clam fritters, steamed Potato and Corn - \$60 pp
Add Lobster Thermador - \$100. Pp

Chefs Seasonal Desserts- Starts at \$8.00 per person

Beverage Service -

Wine service - all wine service is charged on consumption
Select your wines at a private tasting with your coordinator. Charged by the bottle, prices range per the current available selection.

Beer & Soda Drink Bar - Selection of locally crafted beers, domestics, and Foxon Park soft drinks

Level 1 Beer/Soda Bar \$14. 40 per person for three hours.
\$3. Per person for each additional hour

Two Roads: Ole Factory Pilsner,
IPA, Seasonal
Cisco Brewery: Whale tale,
Sankaty Light
Stony Creek : Docktime

Level 2 Beer/Soda Bar \$16.00 per
person for three hours. \$4. Per person for
each additional hour

New England Brewery: Subduction,
Sea Hag

Two Roads: Bergamonster, Roads
to Ruin IPA

Block Hog Brewery: Seasonal
Sam Adams Light

Full Bar Package \$20.50 per person for
three hours. \$5.50 per person for each
additional hour.

Tito and Absolute Vodka

Beefeater Gin

Dewars Scotch

Jim Beam

Sauza Tequila

Bacardi Rum

Goslings Rum

*Full soda line including tonic,
ginger beer, dry vermouth & garnish
* All selections from the Level 1
Beer package.

Chamard Vineyards farm license allows us to
serve wine until 9:00pm. If beer or full
bar purchased a third-party bar service
(pricing based on 40-60 guests) can serve
until 10:00pm Customization available.
Under 21 years old charged \$5.00 each.

PRIVATE SPACE RENTAL

Private Tour & Wine Tasting: Friday-Sunday scheduled at 11am, Tuesday – Thursday between 11am-4pm. Wine glass is not included. \$25.00 per person. 10 guest minimum, 50 guests maximum.

The Wine Cellar- Celebrate where award winning wine is made! Our largest space consisting of the Gallery, Red Barrel Room, Tank Room and outdoor Crush Pad. Accommodates up to 110 guests seated or for a hors d' Oeuvre reception

Red Barrel Room

The elegant, original wine library accommodates up to 50 guests seated, or 80 for a hors d' Oeuvre reception.

This space features WIFI, surround sound, LCD projector and screen.



Tank Room and Crush Pad

Host your affair among sleeping barrels and tanks aging future award winning wines.

Accommodates up to 50 guests seated or 75 for a hors d' Oeuvre reception.



The Barn

A lofty, rustic space made for a casual party. Accommodates up to 60 guests inside, adjacent patio incorporates the outdoors with sweeping vineyard views. Seasonal availability, please inquire for dates and times.



The Lawn

Set among 20 acres of established vines and hand-built stone walls is perfect for a larger, tented affair. Maximum 150 guests.



All food and beverage sales subject to 20% service charge and 6.35% Connecticut Sales Tax. Rentals including, but not limited to, tables, chairs, linens, and service ware may be required. Groups of 50 or larger require transportation to the vineyard. Tented and Barn Events end at 8pm. All other Events end at 10pm. Effective 12/2/2016

Site Pricing

Red Barrel Room, Tank Room, and Barn -
All rooms rent individually for \$375. An hour.
Each of these rooms seats 50, The Barn seats 40
guests.

Wine Cellar - The Wine Cellar consists of the
Red Barrel Room, The Tank Room, The Gallery, and
the Crush pad, which is an outside patio. This
space rents for \$3700. For 5 hours. This space
seats up to 100 guests.

Back Lawn - For any event with more than 100
guests we have the Back Lawn space. This space
rents for \$1000. An hour and then there is a Tent
rental fee as well. We also require you to use our
Wedding Planner Sarah True, from True Events. This
space can seat a maximum of 150 guests.