



Event Food Menu

Cubed Cheese Platter \$50^{GF}

Assortment of cubed cheeses served with crackers

Fresh Fruit Bowl \$50^{GF}

Seasonal fresh cut fruit

Wine Loft Pimento Cheese \$60^{GF}

Smoked gouda, cheddar, and cream cheese with roasted red peppers and a hint of jalapeño heat. Served with pita chips

Hummus \$50^{GF}

Served with pita chips

Spinach and Artichoke Dip \$50

Cream cheese, spinach, artichoke, and a four-cheese blend. Served with pita chips

Vegetable Platter \$50^{GF}

Assortment of veggies served with buttermilk ranch dressing

Jumbo Shrimp Cocktail \$75 / 50 pcs^{GF}

Served with cocktail sauce

Smoked Salmon Display \$175^{GF}

Chilled smoked salmon filet on a bed of greens. Served with capers, crème fraiche, and pita chips

Artisan Cheese Board \$150^{GF}

Large cheese display featuring an assortment of cheeses, salted nuts, dried fruit, and baguette bread

Charcuterie Board \$160^{GF}

Chef's selection of gourmet meats, stone ground mustard, olives, cornichons, and warm bread

^{GF} - *Gluten free*

Artisan Salad \$65

*Mixed greens with bleu cheese, dried cranberries, grape tomatoes, and walnuts.
Served with pepper jelly vinaigrette*

Baked Brie Platter \$60

*Drizzled with a balsamic reduction and vanilla honey, and topped with sliced almonds.
Served with baguette bread*

Thai Peanut Chicken Satays \$65 / 50 pcs

*Skewered chicken breast oven roasted in a Thai peanut sauce
*Also available in BBQ or Teriyaki**

Teriyaki Filet Satays \$115 / 50 pcs

Skewered filet mignon marinated in sweet teriyaki and oven roasted

Assorted Mini Quiche \$75 / 50 pcs

Assorted bite-sized quiche

Mini Crab Cakes \$110 / 50 pcs

Miniature lump crab cakes served with a sweet chili sauce

Mushroom Canapés \$75 / 50 pcs

Baguette bread with chopped assorted mushrooms and topped with Manchego cheese

Roasted Prosciutto-Wrapped Figs \$75 / 50 pcs ^{GF}

Stuffed with bleu cheese, walnuts, and drizzled with a balsamic reduction

Bacon-Wrapped Scallops \$95 / 50 pcs ^{GF}

Roasted and served hot from our oven

BLT Canapés \$80 / 50 pcs ^{GF}

Tomato jam and candied bacon topped with basil on a toasted round

Breaded Chicken Tenders \$75/40 pcs

Served with dipping sauces

Warm Mini Muffaletta \$80 / 45-50 pcs

Traditional sandwiches on house made ciabatta bread with an olive tapenade

Pork and Goat Cheese Sliders \$150 / 50 pcs

Pulled pork with BBQ sauce on yeast rolls topped with goat cheese

Filet Mignon Salad \$140 ^{GF}

*Herb-crusted filet mignon, bleu cheese, dried cranberries, grape tomatoes, and walnuts
served with pepper jelly vinaigrette*

^{GF} - *Gluten free*

Shrimp & Grits \$195 ^{GF}

Shrimp scampi served with goat cheese grits and pork sausage in a large chafing dish

Cheese Ravioli \$195

Layered ravioli stuffed with a five-cheese blend, topped with basil tomato sauce, and mozzarella cheese.

Assorted Sweets \$65

Assortment of miniature desserts

^{GF} - *Gluten free*

Prix Fixe Options

Bacon Wrapped Chicken Breast

Stuffed with parmesan cheese and spinach

Beef Brisket

Oven roasted brisket with gravy

Prime Rib Carving Station ^{GF} *

Prime rib served with warm yeast rolls, au jus, and horseradish sauce

Minimum of 50 orders required

All Prix Fixe options include 1 entrée & 2 side items for \$22 per person, excluding tax and tip

Add salad and dessert: \$25 per person

**There is an additional \$100 flat fee for the carving station*

^{GF} - *Gluten free*

The Wine Loft will take reasonable steps to minimize the risk of known allergens that are disclosed to us in writing. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, SOY, MILK and other common allergens. Please be aware that we use a single kitchen for the preparation of all dishes, and as a result, we are unable to guarantee that any menu item can be completely free of allergens

Host Bar Options

Two hour minimum*All adults included

All bar packages include bottomless non-alcoholic beverages

House wines include a California Sparkling, Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Tempranillo, and Cabernet Sauvignon

House Package: \$10 per person per hour

House wines

Bottled and draft beer

Draft options are craft/local

Standard Package: \$12 per person per hour

House wines

Bottled and draft beer

Mixed drinks with Tito's, Bacardi, Beefeater, Dewar's, Jack Daniels, and el Jimador

****No shots or doubles****

Premium Package: \$14 per person per hour

House wines

Full bar selection including specialty cocktails

****No shots or doubles****