

The Wine Bistro

The Reserve Room - Hors D'Oeuvres

Chilled Priced per Dozen

Jumbo Shrimp with Cocktail Sauce \$38

Prosciutto Wrapped Melon \$24

Mini Roasted Tenderloin Sandwiches with Provolone and Horseradish Sauce \$36

Mini Smoked Turkey Sandwiches with White Cheddar with Orange Marmalade Whole Grain Mustard Spread \$26

Hot Priced per Dozen

Truffled Mushroom Bruschetta \$30

Grilled Prosciutto Wrapped Shrimp with Grape Tomato Relish: \$42

Mini Crab Cakes with Caper Remoulade \$42

Chorizo Stuffed Mushrooms \$21

Mini Braised Veal Meatballs and Marinara Sauce \$28

Favorites Priced Per Person

Popped Corn: Tuscan or Mediterranean \$2

Baked French Brie, Apricot Orange and Cracked Pepper Preserves with Granny Smith Apple slices \$4

Mozzarella Fresco Flatbread \$3.50

Grilled Chicken Pesto Flatbread \$4

Juliette Flatbread \$3.50

The Winery Salad with Candied Pecans, Dried Cherries, Seasonal Pear, Crumbled Bleu Cheese, Balsamic Vinaigrette \$4

Displays Priced per person

Antipasto: Chilled cured Meats, Roasted peppers, Mixed Olives, Asaigo and Boursin Cheeses, Variety of Breads, Orange Marmalade \$5

Artisanal Cheese: Five cheeses, Orange Marmalade, Variety of Breads \$4

Seasonal Fresh Fruit Tray \$3

Hummus: Garlic and Lemon, Roasted Red Pepper, Three Olive Tapenade, Variety of Breads \$3

Fondue: Choice of Two; Brie and Chablis, Ementhaller and Sauvignon Blanc or New York Cheddar, Variety of Breads \$4

Carving Stations Priced per person

Minimum of 20 people

\$30 Carving Attendant Fee

Tenderloin of Beef with Horseradish Sauce \$12

Roasted Turkey Breast with Orange Marmalade Whole Grain Mustard Sauce \$8