

PICNICS FROM THE VINE

GATHERING MENU

BREAD

Parker House Rolls with Honey Butter

Jalapeño and Honey Corn Bread

Buttermilk Biscuits

Focaccia with Whipped Ricotta and Honey

SALADS

Caesar Salad

Organic Waldorf Salad

Elote Salad

Roasted Vegetable Pasta Salad

Kale and Apple

Vine Ripe Tomato and Basil

Poached Lobster and Arugula

Pickled Shrimp and Avocado

King Salmon and Segmented Citrus

Strawberry and Feta

GREEN SALADS

– Dressing: Buttermilk Ranch, Honey Mustard, Caesar, Papaya Seed, Creamy Poppy, Blue Cheese, Italian, Sweet Onion, Balsamic, Ginger Miso

MAINS

Misoyaki Butterfish

Pan Seared Scallops with Brown Butter and Lemon

Pan Seared Scallops with Miso Buere Blanc

Pan Seared Scallops with Orange Sauce

King Salmon with Calabrian Chili and Honey

Potato Crusted Halibut

French Sizzling Herbs with Monchong

Oven Roasted Lobster with Garlic Herb Butter
Crab Topped MahiMahi with Wasabi Aioli
Green Tea King Salmon
Seared Ahi
Crab Cakes with Mango Chili Sauce and Avocado Cream
Crab Imperial
Mussels with White Wine Sauce

MEAT

Fire Grilled Filet Mignon
Soy Marinated Skirt Steak
Chicken Fried Steak
Sunday Roast
Rosemary and Balsamic Lamb Chops
Ground Mustard Braised Bone in Pork Chop
Apricot and Rosemary Glazed Pork Tenderloin
Wine Braised Short Ribs
Sweet and Sour Short Ribs
Roasted Lemon Chicken
Chicken Souvlaki
Tarragon Chicken
Chili Lime Chicken

VEGETARIAN

Whole Roasted Cauliflower with Tahini Cream
Cauliflower Steaks with Chimichurri
Balsamic Marinated Portabello Mushrooms

PASTA

Grandma Marie's Italian Meatballs in Sunday Sauce
Lemon Ricotta Ravioli
Wild Mushroom Ravioli with Sun-dried Tomato Cream
Lobster and Crab Ravioli with Charred Lemon Sauce
Pesto Shrimp and Linguine
Lemon Noodles with Grilled Chicken

STARCH-SIDES

Roasted Garlic Mashed Potatoes

Parmesan Creamed Potatoes

Scalloped Potatoes

Braised Potatoes

Potato and Leek Pancakes

Hashbrown Potato Casserole

Oven Roasted Potatoes

Oven Baked Sweet Potatoes with Cinnamon Maple Butter

Truffled Risotto

Coconut Risotto

Coconut Lime Jasmine Rice

Broccoli Cheese Rice

Herbed Wild Rice

Cranberry and Mint Couscous

Creamy Polenta

Spinach and Herb Orzo

Mac and Cheese

VEGETABLE SIDES

Roasted Asparagus

Organic Collard Greens

Country Green Beans

Almond Green Beans

Honey Glazed Carrots

Miso Charred Corn

Fried Brussel Sprouts with Pomegranate

Bacon And Apple Brussel Sprouts

Roasted Cauliflower

Sautéed Mushroom and Thyme

Lemon Butter Broccoli

Garlic Broccolini

Braised Red Cabbage

CHEF PRESENTED

Made for groups of 8 or more

OCTBERFEST

Sauerbraten, Spetzel, Braised Red Cabbage, Potato and Leek Pancakes, Kielbasa and Sauerkraut, Pretzels with Beer Cheese, German Potato Salad
– Extras: Apple or Cherry Almond Strudel

FIESTA BAR

Slow Braised Ground Beef, Cilantro Lime Shredded Chicken, Chipotle Grilled Fish, Elote Salad, Fiesta Black Beans, Spanish Rice, Housemade Salsas, Pico De Gallo, Table Side Guacamole, Fire Roasted Vegetables
– Extras: Lobster Ceviche / Mexican Chocolate Cake with Cinnamon Buttercream

TEXAS BBQ

Baby Back Ribs, Smoked Beef Brisket, Pulled Pork, BBQ Chicken, Cilantro Lime Coleslaw, Charred Corn, Baked Beans, Collard Greens, Potato Salad, Honey Corn Bread,
– Extras: Peach Cobbler

SOUTHERN COMFORT

Chicken Fried Steak, Fried Chicken, Buttermilk Biscuits, Macaroni and Cheese, Fried Green Tomatoes, Shrimp and Grits, Collard Greens, Potato Salad, Hushpuppies
– Extras: Hummerbird Cake

HIBACHI

Assorted Grilled Marinated Meats, Smoked Sausage, Kim Chi, Edamame, Carrot Miso Green Salad, Purple Potato Salad, Sukiyaki, Poke Cups
– Extra: Matcha Swiss Roll

MEDITERRANEAN

Balsamic Lamb Chops, Chicken Souvlaki, Hummus, Baba Ghanoush, Grape Leaves, Marinated Vegetables and Feta, Couscous, Tabbouleh, Orzo Pasta Salad, Spanakopita
– Extra: Pistachio Baklava

ALL AMERICAN

All Beef Burgers, All Beef Hot Dogs, Grilled Steaks, Fried Chicken, Coleslaw, Potato Salad, Baked Beans, Pasta Salad, Corn on the Cob
– Extra: Apple Pie

MUST BE ITALIAN

*Focaccia with Whipped Ricotta, Caesar Salad, Lemon Ricotta Ravioli, Grandma Marie's Italian Meatballs in Sunday Sauce, Short Rib Bolognese with Pappardelle
– Tiramisu*

A TASTE OF HOME

*Wedding Soup, Stuffed Cabbages, Horseradish Mashed Potatoes, Assorted Pierogi, Kielbasa and Sauerkraut
– Extra: Assorted Cookie*

GAME DAY

*Baby Back Ribs, Buttermilk Brined Chicken Wings, Pulled Pork Sliders, Potato Salad, Chips and Dip, Potato Skins
– Extra: Pretzel Jello*

THANKSGIVING

*Brined Roasted Turkey, Cranberry Herb Stuffing, Orange Cranberry Sauce, Mashed Potatoes, Brown Gravy, Candied Sweet Potatoes, Buttermilk Biscuits, Glazed Brussels Sprouts
– Pumpkin Pie*

BRUNCH

*Avocado Toast, Fresh Pressed Juice, Assorted Tea Sandwiches, Fresh Fruit, Roasted Shrimp Cocktail, Chicken Salad on Cucumber Coin, Seared Salmon Salad, Mini Quiches, Pastries
– Extra: Scones*

PRIVATE COOKING LESSONS—ITALIAN

Learn how to make Fresh Pasta and Sunday sauce. Sip on Vino and Sample Italian fare while Chef Kelly Vierra teaches you tips and old recipes brought from Naples Italy by way of her Grandma Marie. Enjoy Family Meal at the end of the class. Cincin — 1000

– Classes are about 2 hours. Chef sets up in hosts kitchen. Included Italian Bread, Anti Pasti, and 3 bottles of Wine. All food and clean up is included in the price. Cost is for a group of 6. Additional guests, charges will apply.

PRIVATE COOKING CLASSES—CHARCUTERIE BUILDING

Learn about about different, cheese, pairings, and cuts. Sip on wine and enjoy creating show stopping boards. Chef Kelly Vierra includes all cheeses, meats, fruits, nuts, honey, jam, slate boards and 3 bottles of paired wine. — 650

– Classes are about 2 hours. Chef sets up classes in hosts kitchen. Cost is for a group of 6. Food, wine, and clean up is included. Additional guests, charges will apply.