
THE TASTING ROOM

Hor d'Oeuvres Options

Price per guest

Mushroom Tartlets \$3

Asiago Leek Tartlets \$3

Mac 'n Cheese Tartlets \$4

Twice-baked Potatoes \$3
with crème fraiche & chives

Hummus \$8
with Pita Chips and Vegetables

Beef Skewers \$4
with Chimichurri

Beef & Bleu Cheese Skewers \$6

Albondigas \$5
with Spicy Tomato Sauce

Chicken & Artichokes wrapped in Bacon \$6
with Spicy Mayo

Spicy Chicken Wings \$6
with Mango-Habanero Sauce

Braised Pork Tartlets \$4
with Jalapeno Barbeque Sauce

Bacon-wrapped Dates \$12
stuffed with Goat Cheese & Chorizo

Ginger Soy Oysters \$11

Scallop Ceviche \$17

Southwest Crabcakes \$12

Menu Option 1

\$13 per Guest

Mushroom Tartlets

Beef Skewers
with Chimichurri

Asiago Leek Tartlets

Albondigas
with Spicy Tomato Sauce

Menu Options 2

\$22 per Guest

Spicy Chicken Wings
with Mango-Habanero Sauce

Mac 'n Cheese Tartlets

Asiago Leek Tarts

Beef Skewers
with Chimichurri

Hummus
with Pita Chips and Vegetables

Menu Option 3

\$24 per Guest

Bacon-wrapped Dates
stuffed with Goat Cheese & Chorizo

Chicken & Artichokes wrapped in Bacon
with Spicy Mayo

Beef & Bleu Cheese Skewers

Twice-baked Potatoes
with crème fraiche & chives

Menu Option 4

\$45 per Guest

Ginger Soy Oysters

Scallop Ceviche

Southwest Crabcakes

Braised Pork Tartlets
with Jalapeno Barbeque Sauce

Chicken & Artichokes wrapped in Bacon
with Spicy Mayo

Pizzas made in demonstration kitchen by Chef

\$10 per Guest

Platters

Charcuterie \$85

1 lb. each of three house meats

3 Cheese \$65

½ lb. each of three house cheeses

Side of Smoked Salmon \$175

Fruit Tray \$45

Dessert Options

Each is a \$4 upcharge per Guest

Lemon Curd Tartlets

Chocolate Ganache Tartlets

Cookies

Mini Cobbler (Seasonal)

Chocolate Truffles