



Unique Culinary Expressions – Exceptional Service – Memorable Events

Flavors of the Vineyard



Big City Cheese Board

A Selection of Elegant Cheeses such as Baked Brie, Monterey Jack, Cheddar, Swiss, and Bleu Cheeses. Garnished with gourmet crackers and fresh fruit.

Spinach Artichoke Fonduta

Artichoke Hearts subtly blended with Spinach, Parmesan Reggiano Cheese, and Cream Cheese then seasoned with Onions and Dill. Served warm in Phyllo Cups topped with Parmesan Cheese.

Chicken Phyllo Pastries

A Blend of tender Breast of Chicken, Black Olives, and Scallions in a creamy Sour Cream Dressing served in a Pastry Shell

Sausage Stuffed Mushrooms

Savory Sausage Filling stuffed in a Mushroom Shell then topped with shredded Parmesan Cheese



Miniature Beef Wellingtons

Marinated Tenderloin of Beef wrapped in Flaky Puff Pastry Dough, then baked 'til golden brown. Served with a Sauce Bordelaise.



Grilled & Roasted Vegetables

Squash, Zucchini, Carrots, Red & Green Peppers, and other Seasonal Vegetables marinated, then grilled and roasted. Served with a Vinaigrette Verde Dipping Sauce.