

VIN DE SYRAH

spirit & wine parlor

SALADS

Serves 25 | *stationed*

Pasta Salad | \$95

rotini pasta with seasonal vegetables tossed in a house-made italian vinaigrette *gf & v

Caprese on a Stick | \$75

mozzarella & cherry tomatoes with basil on a skewer, served with a balsamic glaze *gf & v

Watermelon Feta Salad | \$75

watermelon, crumbled feta & mint with a balsamic reduction

Mini Caesar Cups | \$75

endive lettuce with crispy parmesan, sliced red onions & cherry tomatoes brushed with a house-made caesar dressing

CHARCUTERIE PLATTERS

Serves 25 | *All charcuterie boards are served with french baguette & house spreads | stationed*

Crudit  | \$95

mixed seasonal vegetables with a house-made dip

Cheese or Meat Board | \$125

three artisanal cheeses or three exotic meats from across the globe

Mixed Board | \$125

a combination of three meats & three cheeses

DESSERTS

Serves 25 | *stationed*

Chocolate Covered Strawberries | \$65

white chocolate drizzle *gf & v

Mini Macaroons | \$95

an assortment of flavors including pistachio, vanilla, raspberry, mocha, lemon & chocolate *gf & v

Mini Cupcake Tier | \$125

an assortment of flavors

Customized Desserts

special order a full sized cake, cake pops, lemon bar bites or any other specialty dessert for your event; 72 hour notice required; pricing varies

A 10% chef fee is applied to all catered food in addition to a 22% gratuity.

*gf = gluten free
**v = vegetarian

SMALL BITES

Serves 25 | *tray passed*

Stuffed Pepperoncinis | \$125

mozzarella stuffed pepperoncinis wrapped in prosciutto

Spinach Deviled Eggs | \$75

topped with chives

Bruschetta Tomato or Artichoke | \$75

roasted & marinated tomatoes, fresh basil, grated sheep's milk cheese & balsamic glaze **v

Spinach Stuffed Mushrooms | \$75

crimini mushrooms stuffed with breadcrumbs, cream cheese, garlic & parmesan cheese **v

*add italian sausage for an additional \$20

Bacon Wrapped Dates | \$125

stuffed with gorgonzola cheese *gf

Shrimp Cocktail | \$125

jumbo shrimp with house-made cocktail sauce *gf

Goat Cheese Balls | \$150

warm goat cheese dusted in breadcrumbs, served with a house brava sauce **v

BIG BITES

Serves 25 | *tray passed*

Shrimp Skewers | \$125

choose one: cajun style with spices & garlic, or rosemary garlic with lemon & coarse salt *gf

Chicken Skewers | \$125

marinated in a ginger orange glaze

PBLT | \$150

pork belly, lettuce & heirloom tomato on sourdough

Truffle Honey Grilled Cheese | \$95

three artisanal cheeses melted & served with truffle honey **v

Pulled Pork Sliders | \$125

braised pork topped with red slaw on mini hawaiian rolls

Turkey & Ricotta Meatballs | \$125

house-made with ricotta cheese, fresh basil & garlic with a spicy marinara sauce

Truffle Mac & Cheese | \$150

white cheddar mac & cheese with truffle oil

Cauliflower Mash | \$95

roasted cauliflower with golden raisins & pine nuts

Empanadas | \$250

choose one of the following; one flavor per order

- grass-fed ground beef, onions, fire roasted red peppers & green olives
- braised free range chicken breast, onions, peppers, white wine & spices
- caramelized leeks, onions, blue & mozzarella cheese **v