

PICNICS FROM THE VINE

GATHERING MENU

BREAD

Parker House Rolls with Honey Butter

Jalapeño and Honey Corn Bread

Buttermilk Biscuits with Honey Butter

Focaccia with Whipped Ricotta and Honey

SALADS

Arugula and Grilled Stone Fruit Salad with Balsamic Vinaigrette

Organic Waldorf Salad

Elote Salad

King Salmon with Miso Buere Blanc served with Coconut Rice and Organic Vegetables

Kale and Apple

Shallot and Thyme Frittata

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

Tomato Flat Bread

– GF

Pan Seared Scallops with Brown Butter and Lemon

Pan Seared Scallops with Miso Beurre 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

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
Vegan Mediterranean Wraps
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
Hawaiian Acai Bowls
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 — 10pp
Parmesan Creamed Potatoes — 15pp
Scalloped Potatoes — 15pp
Braised Potatoes — 15pp
Potato and Leek Pancakes — 15pp
Hashbrown Potato Casserole — 15pp
Oven Roasted Potatoes — 15pp
Oven Baked Sweet Potatoes with Cinnamon Maple Butter — 10pp
Coconut Risotto — 18pp
Coconut Lime Jasmine Rice — 8pp
Broccoli Cheese Rice — 15pp
Herbed Wild Rice — 8pp
Cranberry and Mint Couscous — 15pp
Creamy Polenta — 10pp
Spinach and Herb Orzo — 15pp
Mac and Cheese — 15pp

VEGETABLE SIDES

Roasted Asparagus — 10pp
Organic Collard Greens — 8pp
Country Green Beans — 10pp
Almond Green Beans — 10pp
Honey Glazed Carrots — 8pp
Miso Charred Corn — 11pp
Fried Brussel Sprouts with Pomegranate — 10pp
Bacon And Apple Brussel Sprouts — 15pp
Roasted Cauliflower — 10pp
Sautéed Mushroom and Thyme — 10pp
Lemon Butter Broccoli — 10pp
Garlic Broccolini — 15pp
Braised Red Cabbage — 15pp

OR CHOOSE CHEF PRESENTED

OCTBERFEST

Sauerbraten, Spetzel, Braised Red Cabbage, Kielbasa and Sauerkraut, German Potato Salad — 75pp

FIESTA BAR

Slow Braised Ground Beef, Cilantro Lime Shredded Chicken, Elote Salad, Fiesta Black Beans, Spanish Rice, Housemade Salsas, Pico De Gallo, Table Side Guacamole, Fire Roasted Vegetables — 75

TEXAS BBQ

Smoked Beef Brisket, Pulled Pork, BBQ Chicken, Cilantro Lime Coleslaw, Charred Corn, Baked Beans, Potato Salad, Honey Corn Bread, — 85pp

SOUTHERN COMFORT

Fried Chicken, Buttermilk Biscuits, Macaroni and Cheese, Collard Greens, Country Green Beans, Baked Beans, Buttered Corn Potato Salad — 85pp
– Extra- Peach Cobbler

HIBACHI

Assorted Grilled Marinated Meats, Smoked Sausage, Kim Chi, Edamame, Carrot Miso Green Salad, Purple Potato Salad, Sukiyaki, Poke Cups — 90pp
– Extra: Matcha Swiss Roll

MEDITERRANEAN

Balsamic and Rosemary Lamb Chops, Chicken Souvlaki, Hummus, Baba Ghanoush, Marinated Vegetables and Feta, Tabbouleh, Orzo Pasta Salad, Greek Salad — 110pp
– Extra- 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 — 60pp
– Extra: Apple Pie

MUST BE ITALIAN

Focaccia with Whipped Ricotta, Caesar Salad, Lemon Ricotta Ravioli, Grandma Maries Italian Meatballs in Sunday Sauce, Short Rib Bolognese with Pappardelle — 85pp
– Tiramisu

A TASTE OF HOME

Wedding Soup, Stuffed Cabbages, Horseradish Mashed Potatoes, Assorted Pierogi, Kielbasa and Sauerkraut — 75pp
– Extra: Assorted Cookie

GAME DAY

Baby Back Ribs, Buttermilk Brined Chicken Wings, Pulled Pork Sliders, Potato Salad, Chips and Dip, Potato Skins — 70pp
– Extra-Pretzel Jello

THANKSGIVING

Brined Roasted Turkey, Cranberry Herb Stuffing, Orange Cranberry Sauce, Mashed Potatoes. Brown Gravy, Candied Sweet Potatoes, Buttermilk Biscuits, Glazed Brussel Sprouts — 95pp
– 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 — 100pp
– Extra: Blackberry Vanilla Bean Cake

AFTERNOON TEA

Steeped Tea, Assorted Tea Sandwiches, Green Salad, Fresh Fruit, Scones, Whipped Honey Butter, Clotted Cream, Mini Desserts — 75pp
– Champagne Cake

PRIVATE COOKING CLASSES—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.

ENJOY THE PARTY

Chef Kelly will heat, serve all your prepared meals and refresh common areas for trash. Trash removal, sink clean up, dish washing, drying, put away (to the best of her knowledge) and floor sweeping. This allows you to actually take part in your party. — 400
– 4 hour time slot. \$100 every additional hour. Does not include extra kitchen crew, if needed. Chef Kelly does not provide any food for this service unless additional food is bought by host.