

# Catered Dinner Menu

*Please choose one salad, one appetizer, one entree (or heavy appetizer bar), and one dessert for the whole group*

## *Appetizers*

### **Italian tarts**

Wontons filled with sausage & cheese

### **Hummus**

Served with pita chips

### **Stuffed beef roll-ups**

### **Assorted cheese & Crackers**

### **Bacon wrapped asparagus**

### **Artichoke & Spinach dip**

### **Tomato tuscan dip**

Served with crackers

### **Jumbo shrimp cocktail**

Served chilled

### **Bruschetta**

### **Crab rangoon dip**

### **Tangy pepper pecan baked brie**

### **Scallops**

### **Seared Ahi tuna**

### **Blue cheese stuffed endives**

### **Seafood kabob**

## *Salads*

### **Cherry pecan salad**

Mixed greens with dried cherries, goat cheese, candied pecans, & Champagne dressing

### **Caesar salad**

Romaine lettuce, garlic croutons, and shredded parmesan cheese tossed in Caesar dressing

### **Iceberg wedge salad**

Bacon crumbles, roma tomatoes, & Gorgonzola cheese dressing

## *Entrees*

### **King Cut Filet with blue cheese crust**

Served with green beans & scalloped  
twice Baked potatoes

### **Grilled bone-in elk**

Served with twice baked potato &  
steamed asparagus

### **Halibut**

Served with wild rice, garlic green  
beans, & a french baguette

### **Baked pecan walleye**

Served with garlic mashed potatoes &  
steamed broccoli

### **Braised duck breast**

Served with twice baked potato &  
steamed asparagus

### **Gnocchi in sauce**

Served with steamed broccoli & bread.  
Choice of sauce: 4 cheese or Bolognese

### **Lobster stuffed ravioli**

Served in vodka cream sauce with  
steamed broccoli & bread

### **Whole wheat linguini with salmon**

Served with steamed broccoli & herb  
bread

### **Seafood stuffed sole**

Served with long grain rice, garlic green  
beans, & a french baguette

### **Veal cutlets**

Served with risotto, steamed asparagus,  
& a french baguette

### **Beef tenderloin**

Served with rice & noodle bake, steamed  
baby carrots, & a french baguette

### **Chicken in wine sauce**

Served over wild rice with steamed baby  
carrots & herb bread

### **Chicken tetrazzini**

Served with garlic green beans & herb  
bread

### **Molasses marinated pork chops**

Served with steamed broccoli, a baked  
potato, & cranberry walnut bread

### **Cornish hens stuffed with wild rice**

Served with steamed green beans &  
cranberry walnut bread

### **Asian grilled Ahi tuna**

Served on a mixed green salad with a  
french baguette

### **Seafood paella**

Served with sourdough bread

## *Dessert*

### **Cheesecake**

*Choose one from the following flavors:*  
Chocolate, Oreo, or chocolate  
mouse

*Also available is plain New York style  
with choice of fruit topping*

### **Trife**

*Choose one of the following flavors:*  
Chocolate or raspberry

### **Chocolate liquor cake**

### **Caramel cake**

# Catered Dinner Menu

*Please choose one main course, one side, and one dessert for your whole group*

*Price: \$25 per person*

## *Main course*

### **Gourmet burger**

Local fresh ground beef served on a toasted bun with crisp bacon & your choice of blue or sharp cheddar cheese. Served with aioli, roma tomatoes, iceberg lettuce, & grilled onions.

### **Smoked Chicken Salad**

Mixed greens topped with smoked grilled chicken, feta cheese, sliced avocados, fresh bacon, & sliced apples. Served with fresh bread & your choice of balsamic vinaigrette or ranch dressing.

### **Pork Meatball Baguette**

Spicy seasoned pork meatballs adorned with a tantalizing combo of cilantro, jalapenos, & vinegar slaw. Served with a side of peppered mayonnaise.

### **Stromboli**

Freshly made dough wrapped around Italian cheeses with your choice of ingredients, brushed with herb butter & served with homemade marinara. Ingredients: Italian sausage, ham, bacon, pepperoni, grilled onions, grilled mushrooms, pepper rings, or roma tomatoes.

## *Sides*

**Hand cut fries**

**Sweet potato fries**

**Mixed greens salad**

## *Desserts*

### **Apple crisp**

Served warm. Topped with vanilla ice cream & salted pecans

### **Flourless Chocolate Cake**

Topped with berries & whipped cream

# Catered Breakfast Menu

*Prices are \$20 per person.  
When possible locally grown & organic ingredients are used.*

## *Main dishes*

### **Sour cream pancakes**

Served with maple syrup, applewood smoked bacon, & fruit

### **Steaming oatmeal**

Topped with choice of nuts & seasonal fruits. Served with milk and brown sugar

### **Lemon ricotta pancakes**

Served with maple syrup, cinnamon baked apples, & chive shirred eggs

### **Quiche**

Made with bacon, Gruyere cheese, & red peppers

### **Oatmeal waffles**

Served with maple syrup, toasted pecans, and sausage or bacon

### **Roasted tomato tart**

Topped with shredded basil & herbed feta. Served with scrambled eggs

### **Egg scrambles**

*Choose from the following:*

Roasted red peppers, seasoned chicken, onion & Gouda

Smoked ham, sharp cheddar, sauteed mushrooms & Diced red skin potatoes

Design your own

## *Sides*

### **Eggs to order**

**Bacon, sausage, or ham**

**Maple yogurt & Homemade granola**

**Seasonal fruit**

### **Muffins**

*Choose from the following:*  
Pumpkin pecan, Dutch Apple, cinnamon coconut carrot, or sour cream banana

**Salted pecan caramel rolls**

## *Drinks*

French press coffee, loose leaf tea, & various juices are available.

# Chardonnay

## Shafer 2008 “Red Shoulder Ranch” Chardonnay

*Carneros, CA* \$39.99

“After many years of cult stardom, Shafer’s Red Shoulder Ranch still rules. It performs the difficult feat of combining powerful richness with dry elegance. The pineapple, Meyer lemon and kaffir lime flavors are undergirded with a steely minerality, while oak and lees add rich tiers of interest. The 2008 is good foil against lobster risotto or grilled salmon with a tropical fruit salsa topping.” 93WE

## Mer Soleil 2009 “Silver” Chardonnay

*Monterey County, CA* \$24.99

Produced from the Mer Soleil Vineyard in the Santa Lucia Highlands of Monterey County, the mineral essence of this wine is reminiscent of the classic Chablis style with the tropical elements found in the Chardonnays of the Pacific Coastline. Grapes are fermented in cement tanks, without oak contact.

## Louis Latour 2009 Puligny Montrachet

A racy, woody character wine, with grilled almond and hazelnut aromas. It is fat yet has good acidity, proving its balance and potential. A lively finish to it. Will evolve brilliantly revealing new aromas in five to seven years.

## Napa Cellars 2009 Chardonnay

*Napa Valley, CA* \$16.99

Tropical fruit, balanced by a layer of lemony acidity and a long, polished finish. Its moderate acidity makes it a more versatile Chardonnay when pairing with food.

## Frank Family 2009 Chardonnay

*Napa Valley, CA* \$26.99

Aromas of freshly baked apple pie, old fashioned vanilla cream soda, and roasted almonds. Finely textured, fleshy and smooth on the palate this wine has well integrated oak and concentrated fruit flavors with a long finish.

# Sauvignon Blanc

## Hannah 2009 Sauvignon Blanc

*Napa Valley, CA* \$15.99

## Rochioli 2009 Sauvignon Blanc

*Russian River Valley, CA* \$44.99

## Duckhorn 2008 Sauvignon Blanc

*Napa Valley, CA* \$24.99

## Craggy Range 2009 Sauvignon Blanc

*Martinsborough, NZ* \$19.99

## Kim Crawford 2010 Sauvignon Blanc

\$12.99

## *Red Blends*

### **Vine & Sun 2008 Red Wine**

*Columbia Valley, WA* \$19.99

65% Cabernet Sauvignon, 21% Cabernet Franc, 14% Merlot -  
With lush red currant fruit, cedar and cinnamon aromas. Rich red  
fruit on the palate backed by baking spices. Excellent!

### **75 Wine Co. "The Sum" 2008 Red Wine**

*Napa Valley, CA* \$19.99

"Aromas of ripe stone fruit, vanilla, cherries, cedar box, blackberries  
and cinnamon. In the mouth, there are layers of broad fruit  
balanced by firm tannins, great acidity and a bit of oak."

### **"Prisoner" 2009 Red Wine**

*Napa Valley, CA* \$29.99

Black currant, dark blackberry, cherry, and cassis rounded out by  
subtle hints of French and American oak. The finish is long, lingering  
and filled with soft velvety tannins lasting for nearly thirty seconds.

### **Franciscan 2006 Magnificat**

*Napa Valley, CA* \$29.99

Full-bodied and textural, with ripe aromas and flavors of black plum and  
cherry, cocoa and cassis. A concentrated, rich palate with round tannins  
leads to a long finish interwoven with blackberry, anise and mocha.

### **Mark Herold 2008 "Flux" Red Wine**

\$31.99

2008 marks the first vintage of Flux. This inaugural wine is a blend  
of Grenache, Syrah, Carignan and Petite Sirah. Emanating from the  
glass is a deep perfume of roasted black cherry, brambly mountain  
berry, dried flower, orange peel, tobacco, oak and suede. The  
full-bodied palate is dense with rich notes of dark sweet fruit and  
chocolate framed against a wall of integrated tannins.

### **Chalk Hill 2007 Estate Red Wine**

*Sonoma Valley, CA* \$69.99

"Perhaps the finest Estate Red to date is the 2007. Its dense ruby/  
purple hue is followed by blackberry, cassis, cedar, and licorice  
characteristics, supple tannins, a more accessible personality, full  
body, and admirable purity, texture, and length. Drink this beauty  
over the next 2-3 decades." 95WA 95WE 93WS

### **Casa Lapostolle 2007 Clos Alpalta**

*Colchagua Valley, Chile* \$89.99

After the 2005 vintage received the superlative honor of Wine of  
the Year from Wine Spectator's top 100 list of 2008, this wine has  
become legendary... Winemaking Superhero, Michel Rolland  
fashions this wine from the famed Clos Alpalta vineyard in Chile.  
"Outstanding as always. Right from the first take it has an elevated  
sense of being. The nose is rich, warm and deeply fruited, with  
balsam wood and lemony notes. It's deep as a coal mine on the  
palate, with herbal, tobacco and leather accents sprucing up serious  
berry fruit flavors. Minty and sly on the finish, and lovely overall.  
Drink now through 2016." 93WE 93WS 92W&S

### **Celani Family Vineyards 2008 "Tenacious" Red Wine**

*Napa Valley, CA* \$69.99

"(75% merlot, 15% cabernet franc and 10% cabernet sauvignon)  
Bright ruby-red. Higher-pitched on the nose than the 2006, with  
berry and plum aromas lifted by minerals and lead pencil. The  
palate offers better definition and structure than the 2006, with  
good mineral lift and spine to the red fruit flavors. Finishes with  
firm tannins and noteworthy verve. Showing its 50% new oak  
component now, but this should surpass the 2006." 92ST

# *Cabernet Sauvignon*

## **Vina Cobos 2008 Felino Cabernet Sauvignon**

*Mendoza, Argentina* \$19.99

“Deep purple color; splendid nose of exotic spices and black fruits, layered, dense, over-delivers.” 91WA

## **Franciscan Estates 2007 Cabernet Sauvignon**

*Napa Valley, CA* \$19.99

Aromas of blackberry, plum, clove, coffee, and cassis with hints of toasty oak and sweet vanilla. On the palate cassis, coffee and toasted oak add to this rich and mouth-filling Cabernet. It has a lingering finish is the result of a well-structured body, full texture with ripe, refined tannins. 94WE

## **Summers 2007 Adriana’s Cuvee’ Cabernet Sauvignon**

*Napa Valley, CA* \$22.99

The 2007 Cabernet Sauvignon Andriana’s Cuvee is composed of estate fruit blended with purchased grapes. It reveals an open-knit bouquet of sweet black cherries, plums, earth and spice. Made in a more plush style than the Reserve Cabernet Sauvignon, it is a medium-bodied, generously endowed, seductive red to enjoy now and over the next decade. Proprietors Jim and Beth Summers produce limited quantities of well-made wines. 90RP

## **Turnbull 2007 Cabernet Sauvignon**

\$29.99

“The brilliant 2007 Cabernet Sauvignon is the real deal. Incense, forest flowers, black fruits, and crushed rock, jump from the glass of this inky purple-colored wine. Full-bodied, dense, and voluptuously textured, this is a beauty, a superb bottle of Cabernet Sauvignon that should drink well young but age 10-15 years. Bravo!” 92RP

## **Simi 2006 Cabernet Sauvignon**

*Alexander Valley, CA* \$18.99

Lush wild berry and ripe cherry as well as a touch of cocoa and spice, are coupled with full, ripe tannins to provide this wine with great length and power.

## **Sequoia Grove 2007 Cabernet Sauvignon**

*Napa Valley, CA* \$29.99

## **Paoletti 2006 Oak Knoll Cabernet Sauvignon**

*Napa Valley, CA* \$19.99

Aromas and flavors of dark pitted fruits, bittersweet chocolate & lightly toasted oak continue on the lingering finish.

## **Flora Springs 2007 Cabernet Sauvignon**

*Napa Valley, CA* \$38.99

A sleeper of the vintage, the 2007 Cabernet Sauvignon Napa possesses abundant black currant and black cherry fruit, and hints of white chocolate, espresso, and loamy soil. This terrific value in Napa Valley Cabernet is soft, silky, and opulent with 12-12 years of life ahead of it. RP

## **Mt Veeder 2007 Cabernet Sauvignon**

*Napa Valley, CA* \$21.99

The 2007 Napa Valley Cabernet Sauvignon weaves warm aromas of cassis and tobacco into a bright canvas of raspberry, plum, and currant notes. On the palate, flavors of black cherry and boysenberry meet hints of vanilla, bay, and mocha beneath a generous structure of round, mouth-filling tannins. This big, brambly wine with bold mountain character is richly expressed with layers evolving through the full, lingering finish.

## **Hall 2006 Cabernet Sauvignon**

*Napa Valley CA* \$39.99

“A rich, dense, concentrated style, this is full-bodied, focused and pure, with hints of mocha and black licorice rounding out the core currant, plum and black cherry flavors. Focused and persistent, with a long finish. Drink now through 2017.” 94WS

## **Frank Family 2007 Cabernet Sauvignon**

*Napa Valley, CA* \$54.99

“The dense dark plum/purple-tinged 2007 Cabernet Sauvignon Napa is composed of 89% Cabernet Sauvignon, 9% Merlot and 2% Petit Verdot. The fragrant bouquet of blueberries and flowers is followed by admirable complexity, sweet tannins, a medium to full-bodied, graceful mouth feel and no hard edges. Drink this outstanding Napa Cabernet over the next 15+ years.” 93RP

## *Syrah/Shiraz*

### **Winners Tank 2008 “Velvet Sledgehammer” Shiraz** \$21.99

Very deep garnet-purple colored, the 2008 Velvet Sledgehammer Shiraz was aged 16 months in French oak, 35% new and offers cedary notes over crushed blackberry, ripe cassis and tree bark plus some clove and cassia scents. Full-bodied and concentrated, it has medium-firm fine tannins, medium-high acid and a long slightly oaky finish. Another year in bottle may better knit the oak and it should drink to 2018.

### **Henry’s Drive 2007 Dead Letter Office Shiraz** \$34.99

Deep crimson colored, it displays aromas of cedar, smoked meat, game, plum, and blueberry. On the palate it has layered flavors, plenty of spice and earth notes, good grip and a smooth finish. 90 Points RP

### **Mitolo 2007 Jester Shiraz** \$19.99

“The 2007 Jester Shiraz is dark ruby/purple-colored with an alluring perfume of mineral, earth notes, blueberry, black cherry, and blackberry. Smooth-textured, ripe, and intensely flavored, the wine conceals enough structure to evolve for 4-6 years. The finish is lengthy and pure. I was also shown the 2002 Jester Shiraz and, I know this will be hard to believe, at age six it tastes like a small-scaled version of Guigal’s La Landonne.” An Exceptional Value 91 Points Wine Spectator 91 Robert Parker

### **Layer Cake 2008 Shiraz** \$11.77 in July

Dark, dense and creamy, complex aromas of black plum, Bing cherry blackberry and pepper merge with licorice, tobacco, mocha and dark chocolate this is one inky Shiraz; an explosion of dark super ripe wild blackberry, touch of cigar box finishing with a mélange of exotic spices. A pure fruit bomb...complete from attack through a long, lingering finish.

### **Molly Dooker 2008 “The Boxer” Shiraz** \$27.99

“Bright and jazzy, offering an effusive mouthful of cherry, pomegranate and spice flavors that are as aromatic as they are long and vivid. This has density without great weight, and the finish keeps on going.” 91 Points Wine Spectator

### **Molly Dooker 2009 Blue Eyed Boy Shiraz** \$51.99

“The 2009 Blue Eyed Boy Shiraz is a 20% Langhorne Creek and 80% McLaren Vale blend matured in 71% new and 29% 1 year American oak. Very deep garnet-purple colored, it is profoundly scented of blueberry and black cherry with touches of mint, mocha and the faintest whiff of damp loam. Very full-bodied, the bold, ultra-ripe fruit is well supported by medium-firm chewy tannins and medium-high acid, leading to a very long and pure if slightly warm finish.”