

Our extensive catering guide offers an eclectic dining selection for all occasions. Vineyards culinary staff strives for excellence and will work diligently to deliver an unforgettable experience for your special event. All of our catered meals are designed to your specific event needs. We only use the freshest ingredients, and are committed to making your special day exceptional in all regards.

Breakfast Buffets

Minimum of 25 attendees or \$125 fee will apply

Traditional Continental

sliced seasonal fresh fruit & berries, oven-fresh pastries, fruit preserves & butter, assorted breads,
fresh orange juice, cranberry juice, freshly brewed coffee, decaffeinated coffee, traditional & herbal tea blends, lemon wedges

19

Healthy Continental

sliced seasonal fresh fruit & berries, low-fat yogurt, gourmet granola with dried fruit,
old fashioned oatmeal with brown sugar & raisins, oven-fresh pastries,
fresh orange juice, cranberry juice, freshly brewed coffee, decaffeinated coffee, traditional & herbal tea blends, lemon wedges

23

Corporate Start

apple-wood smoked bacon, pork sausage links, farm fresh scrambled eggs, breakfast potatoes, sliced seasonal fresh fruit & berries,
sliced bagels & breads with cream cheese, butter, fruit preserves, fresh orange juice, cranberry juice,
freshly brewed coffee, decaffeinated coffee, traditional & herbal tea blends, lemon wedges

25

Vineyards Signature Breakfast

farm fresh scrambled eggs, southern style sausage gravy & biscuits, sausage links & smoked bacon, skillet breakfast potatoes,
sliced seasonal fruits & berries, individual flavored yogurts, oven-fresh pastries, fruit preserves, butter & cream cheese,
granola with dried fruit & roasted nuts, fresh orange juice, cranberry juice,
freshly brewed coffee, decaffeinated coffee, traditional & herbal tea blends, lemon wedges

30

Plated Breakfast



farm fresh scrambled eggs, skillet breakfast potatoes with onions & peppers, (GF)
fresh fruit, apple-wood smoked bacon or pork sausage link

14

house baked muffin, breakfast pastry, fresh fruit cup

10

southern style biscuits and sausage gravy,
farm fresh scrambled eggs, fresh fruit cup

13

Tropical Fresh Fruit Parfait

assorted berries, mango, pineapple, French vanilla yogurt,
crunchy granola, Chantilly cream

10

Breakfast Specialty Stations

Enhance your breakfast buffet by adding a specialty station



Egg & Omelet Station (GF)

chef prepared with choice of eggs, egg whites, cheddar jack cheese, mushrooms, onions, peppers, tomatoes, spinach, ham, & bacon
11 per person

Belgian Waffle Bar

fresh berries, chantilly cream, blueberry compote, chocolate chips, toasted nuts, warm maple syrup, butter, powdered sugar
10 per person

Bloody Mary Bar (GF)

tabasco sauce, horseradish, worcestershire sauce, cocktail shrimp, pickles, pickled asparagus, celery, cucumber
grape tomatoes, pepperoncini, dry aged salami, olives & house brand vodka
19 per person, 2 hours

Bellini & Mimosa Bar (GF)

house sparkling wine or prosecco with orange juice, pear juice, cranberry juice, peach nectar, fresh strawberries & blueberries
add chambord +2 per person
15 per person, 2 hours

Lunch Buffets

Minimum of 30 People: If under 30 people a \$125 fee will apply

(Unlimited Soft Beverages Included, Rolls and Butter)

Sandwich Board

House Salad baby greens, carrots, cucumbers, tomatoes, balsamic vinaigrette & buttermilk ranch dressing

All American Potato Salad hard boiled eggs, mayonnaise, celery & garden fresh herbs

Assorted Pre-made Premium Deli Meats turkey, honey ham, roast beef, sliced sharp cheddar, provolone, swiss cheese

Traditional Relish Tray crisp lettuce, sliced tomatoes, pickles, shaved onion, mayonnaise, dijon mustard

Choice of Bread white, wheat

Dessert fresh baked cookies & brownies

25

Soup & Salad Bar

Tomato Basil Bisque & New England Clam Chowder prepared daily with the freshest ingredients, warm rolls & butter

Mixed Greens Salad grape tomatoes, cucumbers, shaved carrots, assortment of house made dressings

Caesar Salad crisp romaine, herb croutons, parmesan cheese, caesar dressing

Assorted Salads broccoli salad, potato salad, tuna & chicken salad

Dessert Selections fresh baked cookies & brownies

32

All American

House Salad baby greens, carrots, grape tomatoes, cucumbers, assorted dressings

Macaroni Salad peppers, celery, red onions, pickle relish

Grilled Chicken vineyards style marinated

Grilled Angus Burgers brioche roll*

Hot Dogs all beef, kosher

Traditional Relish Tray crisp lettuce, sliced tomatoes, pickles, shaved onion, mayonnaise, mustard, ketchup, cheddar, american & swiss cheese

Seasoned House Made Potato Chips & Homestyle Coleslaw

Dessert Selections brownies, fresh baked cookies

36

**all burgers cooked medium well unless otherwise specified.*

BBQ Lunch Buffet

Mixed Greens Salad grape tomatoes, carrots, cucumbers, balsamic and butter milk ranch dressing

Sliced Watermelon and corn on the cob

BBQ Chicken marinated breast and thigh, tangy BBQ sauce

BBQ Pork Ribs house cooked pork ribs, tangy BBQ sauce

Baked Beans and corn bread

All American Potato Salad hard boiled eggs, mayonnaise, celery, garden fresh herbs

Peach Cobbler oatmeal crumb topping, vanilla whipped cream

36



Lunch Buffets

Minimum of 30 People: If under 30 people a \$125 fee will apply
(Unlimited Soft Beverages Included, Rolls and Butter)

Vineyards Classic

House Salad baby greens, carrots, grape tomatoes, cucumbers, assorted dressing (GF)

Mains

(Choice of 2 Main Entrees, 2 Sides, 1 Dessert)

Chicken Francaise chicken breast lightly brushed in egg and parsley, lemon white wine butter sauce

Chicken Marsala flour dusted chicken breast, creamy marsala wine sauce

Chicken Cordon Bleu breaded chicken breast, sliced ham, mornay sauce

Roasted Salmon Piccata filet of salmon, lemon butter beurre blanc, capers (GF)

Seared Salmon pomegranate and orange sauce (GF)

Grilled Asian Pork Loin soy ginger glaze

Sides

mashed potatoes, roasted potatoes, wild rice, island coconut rice, seasonal vegetables,
broccoli and carrots, Asian vegetable blend of snap peas, carrots, red peppers, mushrooms, zucchini, yellow squash

Premium Sides

glazed ginger carrots, potato au gratin, quinoa farro blend, truffle mashed potatoes, grilled asparagus

\$1.00

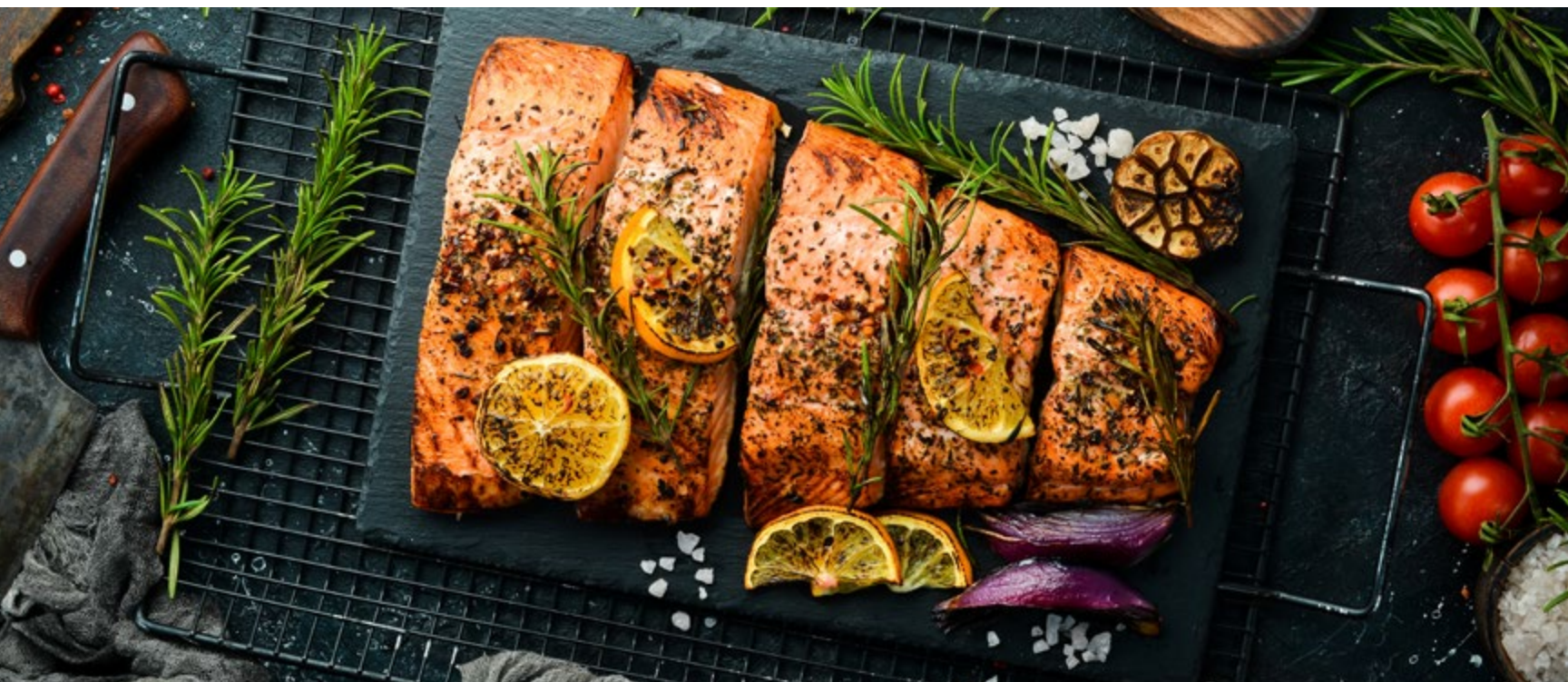
Dessert Selections

bread pudding with praline sauce

warm fruit cobbler with vanilla ice cream

cookie and brownie display

42



Plated Lunch Entrée Salads

(Unlimited Soft beverages Included, Rolls and Butter)

Traditional Chicken Salad pulled white meat chicken, mayonnaise, dried cranberries, mixed baby greens, fresh fruit garnish 14 (GF)

Duo choose 2 scoops of chicken, tuna or egg salad, served over mixed greens, fresh fruit garnish 16 (GF)

Chicken Caesar Salad grilled chicken breast, crisp romaine hearts, herb croutons, parmesan cheese, caesar dressing 18

Heirloom Caprese napoleon of sliced heirloom tomatoes, fresh mozzarella, micro basil, extra virgin olive oil, balsamic reduction drizzle 16 (GF)

Wedge baby iceberg lettuce, diced bacon, red onion, grape tomato, gorgonzola cheese crumbles, bleu cheese dressing 13 (GF)

Enhancements grilled chicken 7, grilled shrimp 10, salmon 14, chefs catch market price (GF)



Plated Lunch Selections

(Unlimited Soft beverages Included, Rolls and Butter)

Chicken Francaise chicken breast lightly coated in egg and parsley, lemon white wine butter sauce, farro rice blend, seasonal vegetable 20

Sliced Pork Tenderloin sliced thin, ginger soy glaze, jasmine rice, asian vegetable blend 19

Greek Atlantic Cod tomato & black olive relish, crumbled feta cheese, rice pilaf, seasonal vegetable 23 (GF)

Chicken Provencal lightly floured chicken breast, provencal herb sauce, jasmine rice, hericot vert 21 (GF)

Mustard Glazed Salmon grilled fillet of salmon, mustard honey glaze, rice pilaf, broccolini 26 (GF)

Grilled 6 oz. Sirloin red wine & mushroom demi-glace, roasted red potatoes, seasonal vegetable 35 (GF)

Chicken Salad or Tuna Salad Wrap mixed greens side salad, house made potato chips 15

Quiche Lorraine bacon & swiss, mixed greens side salad 18

Vegetable Quiche spinach, mushroom, onion, colby jack cheese, mixed greens side salad 17

Boxed Lunches choice of fresh sliced turkey, ham, roast beef, chicken salad, tuna salad, egg salad, or vegetable, served on assorted breads, bag of potato chips, apple 21

Snack Breaks

(minimum of 15 people)



Coffee & Donuts

assorted mini cake donuts, fresh brewed coffee, decaffeinated coffee, traditional & herbal tea blends, lemon wedges, honey, flavored syrups
*iced coffee optional
14 per person

Milk & Cookies

freshly baked assorted cookies; chocolate chip, oatmeal raisin, peanut butter,
double chocolate, sugar cookie, whole & skim milk, chocolate milk
10 per person

South of the Border ^{GF}

tri-color tortilla chips, house made salsas, pico de gallo, guacamole, sour cream, queso, pickled jalapenos, jalapeno ranch,
12 per person



Passed Hors D'oeuvres Selections

Tier One

Select Three Items \$17pp

Jamaican Jerk Chicken Skewer house blended jerk seasoning, pineapple glaze (GF)

Coconut Chicken crispy house made coconut crusted chicken, sweet chili sauce

Caprese Skewers grape tomatoes, miniature buffalo mozzarella, fresh basil leaf, balsamic glaze drizzle (GF)

Black Bean Cakes cilantro lime aioli, red onion, peppers

Tomato & Basil Bruschetta toasted french baguette round

House Made Meatball red sauce, meatball, parmesan cheese

Swedish Meatballs beef & pork meatball, tossed in a creamy beef stroganoff sauce

Mini Barvarian pretzel bites, beer cheese dipping sauce

Tier Two

Select Three Items \$22pp

Tuscan Arancini roasted tomatoes, red pepper, sweet onion, basil, risotto, rolled in breadcrumbs and fried, lemon aioli

Glazed Shrimp Skewer sweet chili glaze (GF)

Miniature Beef or Chicken Empanada chipotle lime crema

Franks in a Blanket miniature frankfurter wrapped in pastry dough, honey mustard sauce

Asian Beef Satay soy marinated beef, thai peanut sauce

Vegetable Spring Roll cabbage, carrots, sweet chili glaze

Bacon & Goat Cheese Crostini toasted crostini, goat cheese, crispy bacon and cranberry compote

Spanakopita spinach & feta cheese wrapped in phyllo dough

Bacon Wrapped Shrimp honey chipotle bbq sauce (GF)

Feta Bruschetta toasted French baguette, whipped feta cheese, tomato relish, microbasil

Apricot Crostini toasted French baguette goat cheese, apricot jam, green pea tendrils



Passed Hors D'oeuvres Selections

Tier Three

Select Three Items \$28pp

Miniature Grilled Cheese & Tomato Bisque cheddar, swiss, parmesan, on white bread, tomato bisque shooter

Assorted Deviled Eggs candied bacon, tomato bruschetta, crispy onions

Miniature Beef Wellingtons mushroom duxelle, puff pastry, creamy horseradish sauce

Steak Crostini thinly sliced NY strip, gorgonzola, red onion jam, french baguette

Tuna Poke on Wonton Chip ahi tuna poke, cucumbers, soy sauce, ginger

Coconut Shrimp Thai sweet chili glaze

Bacon Wrapped Scallops bay scallop wrapped in applewood smoked bacon, barbeque sauce (GF)

Steamed Pork Wonton cabbage, carrots, Asian dipping sauce

Strawberry Bruschetta toasted crostini, fresh strawberry salsa, honey Italian mascarpone cheese

Blackened Shrimp cucumber wheel, guacamole, micro cilantro (GF)

Shrimp Ceviche peppers, onions, citrus sauce, house made tortilla chips

Hors D'oeuvres Displays

Sushi Display assorted display of fresh rolled sushi, pickled ginger, wasabi & soy sauce 6 Per Piece

Fresh Fruit cantalope, honey dew melon, pineapple, fresh berry 10 (GF)

Garden Fresh Vegetable Crudité fresh seasonal vegetables, artichoke parmesan dip, herbed caramelized onion dip 10 (GF)

Assorted Tea Sandwiches & Pinwheels smoked salmon, cucumber, miniature caprese, chicken salad, egg salad, tuna salad 10

Jumbo Shrimp Cocktail horseradish cocktail sauce, lemon wedges 13 (GF)

Mediterranean Platter fresh grilled vegetables, hummus duo, olive tapenade, toasted pita chips, marinated olives 14 (GF)

International & Domestic Cheese assorted crackers, dried fruit, fresh fruit garnish 17

Antipasto assorted italian meats & cheeses, marinated artichoke hearts, pepperoncini, roasted red peppers 20 (GF)

Raw Bar fresh shucked oysters, cocktail shrimp, cocktail & mignonette sauces, lemon wedges 26 (GF)
(Florida stone crab claws may be added as an enhancement based upon season & availability- market price)

Casual Reception Stations & Displays



Chicken Wings choice of sauce: traditional, barbeque, spicy buffalo, or parmesan garlic 36 per dozen

Vineyards Signature Meatballs house made marinara, petite pan rolls, parmesan cheese 24 per dozen

Angus Beef Sliders aged cheddar cheese, slider roll, pickles, ketchup 42 per dozen

BBQ Pork Sliders pulled pork, house made coleslaw, slider roll 35 per dozen

Chips and Salsa assorted salsas, fresh guacamole, freshly made tortilla chips 8 per person (GF)

Pork Belly Bao Buns asian vegetable slaw with cabbage & carrots 39 per dozen

Pizzas (12 inch)

Choice of traditional red sauce, alfredo sauce, or pesto sauce. Choice of up to 3 toppings:

(\$1 each addition topping) ham, chicken, bacon, sausage, pepperoni, onions, peppers, mushrooms, spinach, black olives, extra cheese
15 per pizza

Flatbreads

Barbeque Chicken, pineapple, pickled onions, chipotle barbeque sauce 15 each

Sliced Sirloin, caramelized vidalia onions, portobello mushroom, gorgonzola cheese, mozzarella cheese, garlic oil drizzle 18 each

Margarita, fresh mozzarella, grape tomatoes, micro basil, garlic oil, balsamic drizzle 13 each

Prosciutto Fig, black mission fig, prosciutto, goat cheese, truffle oil 18 each

**Late night snacks require a chef fee*





Plated Dinner Selection

All meals are based on 1.5 hour service time: *All Plated Dinner Selections Come with choice of 2 Sides (Page 16), Warm Dinner Rolls, Choice of House or Caesar Salad, Unlimited Soft Beverages

Poultry

Chicken Bruschetta pan seared chicken breast, tomato bruschetta, basil butter sauce, balsamic glaze 32 (GF)

Chicken Française lightly floured and coated in egg and parsley, lemon beurre blanc 32

Chicken Florentine lightly floured, sautéed spinach, mornay sauce 32

Grilled Chicken Marsala marsala wine, mushroom sauce 32

Chicken Piccata lightly floured & seared, lemon caper butter sauce 32

Roasted Turkey mashed potatoes, home made stuffing, gravy, cranberry sauce 32

Pan-Seared Duck Breast port wine & tart cherry reduction 42 (GF)

Steaks & Chops

8 oz. Center Cut NY Strip cabernet mushroom demi-glace 45 (GF)

8 oz. Filet Mignon béarnaise sauce 85 (GF)

12 oz. Prime Rib slow roasted & seasoned, natural au jus, horseradish cream sauce 65 (GF)
(served medium rare unless otherwise specified)
for best quality & service - max 75 people

10 oz. Braised Short Rib demi-glace, slowly braised beef short rib, red wine demi-glace 51 (GF)

Roasted Pork Tenderloin sliced thin, ginger soy glaze 32

Seafood

Jerk Grilled Mahi-Mahi pineapple salsa, lime butter sauce 42 (GF)

Broiled Gulf Grouper sautéed shallot, grape tomatoes, lemon beurre blanc 76 (GF)

Mustard Glazed Salmon pan seared, grain mustard honey glaze 36 (GF)

Pan Seared Salmon tomato beurre blanc 35 (GF)

Pan Seared Shrimp 5 jumbo shrimp, lemon basil butter sauce 27 (GF)

Salmon Bruschetta pan seared salmon, tomato bruschetta, basil butter sauce, balsamic glaze 37 (GF)

Crab Stuffed Flounder roasted red pepper butter sauce, Atlantic lump crab stuffing 45

Vegetarian Plated Dishes

Blackened Southwest Bowl 21 GF V

roasted corn, black beans, sliced avocado, steamed brown rice, grilled tofu, pico de gallo

Sushi Bowl 21 V

steamed brown rice, edamame, sautéed spinach, carrots, avocado, toasted nori, ginger miso sauce

Curry Tofu 21 GF V

roasted potatoes, steamed brown rice, sautéed carrots, peppers, yellow onion, coconut curry sauce

Fettuccini Pasta 19 V

whole wheat pasta, marinara sauce, seasonal vegetables

Warm Quinoa Salad 19 GF V

sautéed grape tomatoes, cucumber, cilantro, mint, sliced avocado, orange segments, spinach, orange ginger sauce

Vegan Pasta 20 GF V

spiraled zucchini and yellow squash “noodles”, sauteed peppers, sun dried tomatoes, garlic white wine sauce



Duo Plates

All meals are based on 1.5 hour service time

All Duo Plates are Served with a House Salad or Caesar Salad, Rolls & Butter, Choice of 2 Sides

*To ensure the best quality, additional time will be needed for any shrimp or lobster tail entree for groups over 75 people.

*shrimp and lobster entrees available to groups of 150 or less

Choice of 5oz filet mignon or 5oz sirloin

	Price Category Filet	Price Category Sirloin
Fresh Halibut	98	69
Frenched chicken breast	78	48
Jumbo grilled shrimp	76	44
Chilean salmon	78	45
Pork tenderloin	70	37
Rack of lamb	99	72
5oz lobster tail	99	69



Choose Entree Sauce

bordelaise, Caper buerre blanc, lemon buerre blanc, cabernet truffle demi glace, red wine demi glace, mustard glazed, robert sauce (pork), Brandy peppercorn sauce

Choose 2 Sides

steamed haricot vert, broccolini, seasonal vegetable medley, roasted brussels sprouts, garlic whipped potatoes, roasted baby potatoes, farro rice blend, quinoa

Premium Sides truffle whipped potatoes, dauphinoise potatoes, grilled asparagus, glazed baby carrots add 1

Enhanced Side Salads

*With purchase of entrée only

Miniature Wedge Salad baby iceberg, diced bacon, grape tomatoes, gorgonzola cheese crumbles, bleu cheese dressing 6 (GF)

Roasted Beet Salad baby greens, goat cheese, roasted beets, roasted pine nuts, range beet vinaigrette 5 (GF)

Grilled Hearts of Romain grilled baby romaine, caesar dressing, herb croutons, shaved parmesan 5

Caprese Salad sliced vine ripe tomatoes, baby arugula, fresh mozzarella, balsamic glaze 6 (GF)

Kids Menu

Children 12 and under

*soft beverages included

Kids Plated Options: Includes 1 main and 1 side item

Mains chicken tenders, angus burger, cheese quesadilla, all beef hot dog, grilled chicken sandwich 15 per person

Side Item Selections french fries, sweet potato fries, green beans, mixed vegetables

Dinner Buffets

Minimum of 30 People
unlimited soft beverages included

Italian

Caesar Salad crisp romaine, parmesan cheese, herb croutons, caesar dressing

Chicken Marsala marsala wine mushroom sauce

Salmon Piccata lemon caper butter sauce (GF)

Lasagna choose cheese, meat, or vegetable

Roasted Broccolini (GF)

Toasted Garlic Bread

Dessert tiramisu & cannoli

45

Cypress

Warm rolls and butter

Baby Mixed Greens Salad grape tomatoes, red onion, cucumber, shaved carrots, balsamic vinaigrette (GF)

Spinach Salad mixed greens, spinach, strawberries, goat cheese, red onions, almonds, raspberry vinaigrette (GF)

Mojo Roasted Pork Tenderloin citrus sauce (GF)

Mustard Glazed Salmon pan-seared, mustard honey glaze

Potatoes Au Gratin

Grilled Truffle Asparagus sea salt (GF)

Dessert key lime pie & chocolate mousse, raspberry garnish

53

BBQ

Mixed Green Salad grape tomato, cucumbers, carrots, balsamic dressing and ranch

Spinach Salad baby spinach, mixed greens, strawberry, toasted almonds, goat cheese, raspberry vinaigrette

Fruit Salad pineapple, honeydew, cantaloupe, strawberry

Pasta Salad peppers, red onion, olives, feta cheese, Italian dressing

BBQ Ribs slow roasted pork ribs, tangy bbq sauce

Grilled Salmon filet of salmon, peach bbq sauce

BBQ Chicken grilled chicken breast and thigh

Peach Cobbler oatmeal crumb topping, vanilla ice cream

56

Island

Warm rolls and butter

Sanibel Salad baby bibb lettuce, mandarin oranges, cucumbers, pickled red onions, mango vinaigrette (GF)

Caesar Salad romaine, caesar dressing, shredded parmesan cheese, toasted croutons

Pan Seared Mahi Mahi lemon cilantro butter (GF)

Garlic Roasted Chicken grilled sweet onions, natural jus (GF)

Chef Attended Carving Station of NY Strip Steak chimichurri & fresh lime (GF)

Island Blend Vegetables (GF)

Coconut Rice (GF)

Dessert mango crisp, vanilla ice cream

63

Sterling

Warm rolls and butter

Seasonal Berry Salad baby greens, seasonal berries, toasted walnuts, feta cheese, raspberry vinaigrette (GF)

Caprese Salad Platter fresh mozzarella, sliced tomatoes, micro basil & balsamic glaze (GF)

Chef Attended Carving Station of NY Strip cabernet demi glaze, creamy horseradish sauce (GF)

Local Fresh Snapper pan seared, citrus beurre blanc (GF)

Roasted Frenched Chicken Breast natural jus (GF)

Grilled Asparagus, Roasted Peppers, Truffle Mashed Potatoes (GF)

Dessert chocolate lava cake, vanilla ice cream

79

*Sushi Boat Display Add-On ~ 6 per piece

Add-on Action Stations

Add-on to any plated or buffet dinner. Price reflects per person.

Mac "N" Cheese Bar

Choose 5 – (each additional item is \$1 per person)

bacon, pulled pork, pickled jalapeno, chorizo, grilled chicken, shrimp, broccoli, roasted red peppers, chopped red onion, caramelized onion, mushrooms, green beans, arugula, spinach, green peas, bacon onion jam, pico de gallo, sriracha, pickled red onion

16

Mashed Potato Bar ^{GF}

Choose 5 – (each additional item is \$1 per person)

cheddar, sour cream, chives, bacon, corn, onions, tomatoes, green peas, truffle butter, bleu cheese, pesto, roasted red peppers, sautéed spinach, parmesan cheese, diced ham, barbeque pulled pork

16

Taco Bar

lettuce, diced tomatoes, shredded cheese, pickled jalapeno, cilantro, diced onion, guacamole, sour cream, lime wedges, black beans, rice
choice of flour or corn tortillas and hard or soft shells

Choose 2 Proteins – (additional protein is \$3 per person) ground beef, grilled chicken, shrimp, chorizo, mojo pulled pork

21

Pasta Action Station

spinach, tomatoes, peppers, mushrooms, broccoli, green peas, parmesan cheese, red sauce, alfredo

Choose 2 Proteins – (additional protein \$2 each) grilled chicken, shrimp, Italian sausage, ham, andouille sausage, meatballs

chef attendant fee applies

21

Paella Station ^{GF}

Seafood Paella shrimp, mussels, clams, chorizo sausage, saffron rice, green peas, peppers, onions

Chicken Paella chicken, chorizo sausage, saffron rice, green peas, peppers, onions

22

Chef Attended Carving Stations

\$100 Attendant fee per station. Price reflects per person.

Add-on to any plated or buffet dinner.

Whole Slow-Roasted Prime Ribeye creamy horseradish sauce, raw horseradish, au jus, hawaiian rolls 26

Whole Grilled Pork Loin whole grain mustard sauce or spiced apple demi- glaze, hawaiian rolls 12

Grilled New York Strip Loin red wine demi, creamy horseradish sauce, raw horseradish, hawaiian rolls 24

Carved Oven-Roasted Turkey Breast gravy, house made cranberry sauce, buttermilk biscuits 14

Whole Roasted Salmon lemon butter sauce, lemon aioli, lemon wedges, sliced toasted baguette 17

Carved Baked Virginia Ham maple mustard glaze, dijon mustard, apple raisin sauce, buttermilk biscuits 14

Plated Dessert Selections

*add scoop of vanilla ice cream to any dessert 4

House Baked Cookies (two per person) choice of chocolate chip, oatmeal cookie, double chocolate, peanut butter 5

Fresh Sliced Seasonal Fruit 6 (GF)

Ice Cream or Sorbet 4oz scoop, assorted flavors 6

Ghirardelli Triple Chocolate Fudge Brownie vanilla whipped cream, strawberry garnish 7

Tiramisu kahlua soaked lady fingers 8

Toasted Coconut Ice Cream Ball mango coulis 8 (GF)

Seasonal Fruit Cobbler a la mode 9

Hot Fudge Pecan Ball ice cream, pecan topping, hot fudge 9 (GF)

Cheesecake raspberry drizzle fresh berries, whipped cream 9

Bananas Foster cinnamon rum sauce, vanilla ice cream 9

Pineapple Upside Down Cake coconut rum sauce 10

Vineyards Bread Pudding praline rum sauce, cinnamon whipped cream 10

Chocolate Lava Cake house made whipped cream 11

Flourless Chocolate Cake house-made whipped cream, vanilla whipped cream 11 (GF)

Key Lime Pie raspberry coulis sauce 12



Attended Dessert Stations

Prices reflect per person

Chocolate Fondue Fountain

Marshmallow, Strawberry, Pound Cake, Pretzel, Donut Holes, Banana

Toppings: Sprinkles, Mini M&M's, Mini Chocolate Chips

16

Ice Cream Sundae Bar

vanilla ice cream, sprinkles, M&Ms, peanuts, chocolate sauce, caramel, whipped cream, strawberry sauce, cherries, oreo bites, mini chocolate chips

13

add gelato or sorbet + 2

Cookie and Brownie Display

assorted fresh baked cookies, triple chocolate brownies

8

Package Bar Options



*Prices are subject to a 22% service charge and 7% sales tax *A minimum guarantee of 50 people is required
 *Cash Bar \$225 Bartender fee *Private Bar Set-up Fee with 1 Bartender \$225 * Shots and bottle service are not permitted
 *Brands may be subject to change upon availability *Beer cans will be served for all outdoor events

Premium Brands Package Bar:

Package for the 1 st Hour -	27 per Person
Package for Additional Hours -	20 per Person

Premium Liquor, Wine, & Beer Selection

Vodka: Ketel One, Grey Goose

Gin: Nolet's, Bombay Sapphire, Tanqueray

Scotch: Chivas, Johnnie Walker Black

Tequila: Don Julio, Patron

Rum: Bacardi, Captain Morgan, Goslings

Whiskey & Bourbon: Bulleit, Bullett Rye, Jack Daniels

Premium Wine Selections

Beer - Amber Bock, Budweiser, Bud Light, Coors Lite, Miller Lite, Yuengling, Michelob Ultra, Corona, Heineken, Amstel Light.

*Alcohol free beer and seltzers available upon request

Call Brands Package Bar:

Package for the 1 st Hour -	22 per Person
Package for Additional Hours -	15 per Person

Call Liquor, Wine, & Beer Selection

Vodka: Titos, Svedka

Gin: Bombay, Beefeater

Scotch: Dewar's, Famous Grouse

Tequila: Jose Cuervo Silver, Teremana

Rum: Bacardi, Captain Morgan

Whiskey & Bourbon: Makers Mark, Knob Creek, Jack Daniels, Jim Beam, Canadian Club

House Wine - House Chardonnay, Pinot Grigio, Merlot, Cabernet

Beer - Amber Bock, Budweiser, Bud Light, Coors Lite, Miller Lite, Yuengling, Michelob Ultra, Corona, Heineken, Amstel Light.

*Alcohol free beer and seltzers available upon request

Beer & Wine Package Bar:

Package for the 1 st Hour -	18 per Person
Package for Additional Hours -	13 per Person

Beer & Wine Selection

Imported Beer- (Bottles or Cans) Amstel Light, Heineken, Corona

Domestic Beers - (Bottles or Cans) Budweiser, Budweiser Light, Coors Light, Miller Lite, Michelob Ultra

House Wine - House Chardonnay, Pinot Grigio, Merlot, Cabernet, White Zinfandel

Package Bar: Unlimited drinks per guest for the number of hours purchased.

Consumption Bar: Charges are based on a per drink basis reflecting the actual number of drinks consumed and are exclusive of service charge and sales tax.

Cash Bar: Guests purchase drinks individually via cash or credit card. 22% service charge and 7% sales tax will be added to drink price to drink price.

In the event your bar package extends to the last hour of your scheduled event time, last call will be announced 30 minutes before the end of the event.

**The sales and service of alcoholic beverages are regulated by the state of Florida. As a licensee, Vineyards Country Club is responsible for the administration of these regulations. It is a policy therefore, that all alcoholic beverages must be purchased from the club. Alcoholic beverages may not be brought on club premises at any time. Alcoholic beverages will not be dispensed to or consumed by anyone under the age of 21 years old. The club reserves the right to require proof of age & refuse service to anyone who is underage or in the opinion of our service staff has had too much to drink.

Prices subject to change at anytime without notice.