



Station Hors d'Oeuvres

Wagner Package

Fresh Fruit of the Season

Accompanied by a rich chocolate sauce and a Riesling fruit dip

Crudités and Dip

A variety of fresh seasonal vegetables served with our Chef's choice of dips

Domestic Cheese Display

A tempting array of Swiss, Cheddar and Pepper Jack Cheese

Served with Crackers, sliced Baguettes and Herbed Butter

\$8.99 per person/per hour



Wagner Package Deluxe

As above with the following Import Cheese

English Derby, Roquefort and Brie Cheese

\$9.99 per person/per hour



Additional Station Hors d'Oeuvres

Shrimp Platter - Market Price (100 pcs)

Baked Brie in Puff Pastry \$75

Three Cheese Artichoke Dip \$65

Asiago Spinach Dip \$65



Butlered Hors d'Oeuvres

Shrimp Wrapped in Bacon (50 pcs) \$99

Shrimp Cocktail (50 pcs) \$95

Scallops Wrapped in Bacon (50 pcs) \$90

Chocolate Covered Strawberries (50 pcs) \$75

Brie and Bacon (50 pcs) \$65

Fruit & Wine Glazed Meatballs (50 pcs) \$65

Mini Loaded Potatoes (50 pcs) \$65

Bacon Wrapped Herb Chicken (50 pcs) \$60

Brie and Raspberry (50 pcs) \$60

Flatbread Spinach Crostini (50 pcs) \$60

Mini Beef Kabobs (50 pcs) \$60

Mini Chicken Kabobs (50 pcs) \$60

Smoked Sausage Skewers (50 pcs) \$55

Quesadillas \$60 (50 pcs)

Smoked Chicken • Vegetarian Black Bean

Stuffed Mushrooms \$60 (50 pcs)

Crab Meat • Sausage • Herbed Cream Cheese • Spinach • Parmesan

Bruschetta \$55 (50 pcs)

• Tomato, Basil, Mozzarella • Garden Herb • Honey, Onion, Marmalade, & Chevre' •



Vineyard Buffet

\$43.95 per person

Choice of two entrees, one starch, & one vegetable
Accompanied with a garden salad, three dressings, bread and rolls

Poultry Entrees

- Chicken Asiago • Lemon Riesling Chicken • Chicken Breast Sautéed with Chipotle Cream •
- Chicken Medallions with White Wine Cream • Marinated Chicken with Roasted Pepper Mélange •
- Greek Chicken with Spinach, Feta, Olives, & Tomato • Bourbon BBQ Breast of Chicken Mesquite •

Beef Entrees

- Roast Top Sirloin of Beef Au Jus • Roast Top Sirloin of Beef with Mushroom Demi Glaze •
- Beef Sirloin Tips Bordelaise • Stuffed Beef Roulade with Demi Glaze •

Pasta Entrees

- Penne Pasta with choice of one sauce: Alfredo, Garlic or Marinara •
- Chef's Pasta Wagner: Penne Pasta, Mushroom, Spinach, Sun-Dried Tomato, Garlic & Wine •
- Garden Pasta: Penne Pasta, Seasonal Vegetables, Marinara and a blend of Three Cheeses •

Pork & Lamb Entrees

- Smoked Pit Ham with Red Wine Raisin Sauce • Sliced Leg of Lamb with Garlic Demi-Glaze •
- Roast Pork with Home Style Gravy • Roast Pork Loin with Apple Raisin Compote •

Seafood Entrees

- Seafood Scampi • Baked Haddock with Old Bay Cream Sauce •
- Baked Haddock with Lemon Butter •

Starch Options

Roasted Red Potatoes
Garlic Mashed Potatoes
Garlic Roasted Potatoes
Rice Pilaf

Vegetable Options

Fire Roasted Fresh Mix
Chef's Fresh Mix
Glazed Carrots
Broccoli
Green Beans



Vineyard Buffet Deluxe

\$48.00 per person

**Choice of two entrees, one starch, & one vegetable from Vineyard Buffet Menu
With the addition of one Carving Station**

Accompanied with a garden salad, three dressings, bread and rolls

Carving Station Options

Glazed Smoked Ham

Pork Loin with Rosemary Au jus

Top Round of Beef

Turkey Breast

Prime Rib (additional \$3.00)

Tenderloin of Beef (additional \$4.00)



Vintner's Package

\$46.95 per person

Served Dinner

Choice of two entrees, one starch, one vegetable
Accompanied with garden salad, dressing, and rolls

Chicken Entrees

- Grilled Marinated Chicken Breast with Roasted Pepper Mélange •
 - Chicken with White Wine Cream •
 - Chicken and Shrimp Scampi •
- Chicken Breast with Wild Rice Stuffing •
- Pecan Crusted Chicken Dijonnaise •

Beef Entrees

- Grilled New York Strip with Montreal Steak Butter •
- Sirloin Steak and Shrimp with Garlic Herb Butter •
 - Sliced Roasted Tenderloin of Beef •
- Slow Roasted Prime Rib of Beef with Au jus •

Seafood Entrees

- Grilled Swordfish with Southwestern Mesquite Butter •
- Grilled or Poached Salmon with Dill Cream Sauce •
 - Baked Stuffed Haddock Imperial •

Vegetarian Entrees

- Roasted Vegetables on Penne Pasta •
- Grilled Vegetable and Eggplant Napoleon •
 - Tuscan Tortellini •

Starch Options

Roasted Red Potatoes
Garlic Mashed Potatoes
Garlic Roasted Potatoes
Rice Pilaf

Vegetable Options

Fire Roasted Fresh Mix
Chef's Fresh Mix
Glazed Carrots
Broccoli
Green Beans



Champagne Package

\$58.00 per person

Served Dinner

Choice of two entrees, one starch, one vegetable
Accompanied with garden salad, dressing, and rolls

Grilled Filet Mignon

9 oz Cut Filet, Seasoned and Grilled with a Natural Beef Red Wine Au Jus

King Cut Prime Rib

14 oz Slow Roasted Choice Prime Rib with Herb Crust and Smoked Au jus

Pesto Chicken Roulade

Marinated Breast of Chicken with Italian Provolone, Prosciutto, Pesto, and Asparagus
Served with White Wine Sauce Lié

Salmon En Croûte Florentine

Fresh Poached Salmon topped with Spinach, wrapped in Puff Pastry
Served with a Dill Cream Sauce

Starch Options

Twice Baked Potato *
Roasted Red Potatoes
Garlic Mashed Potatoes
Garlic Roasted Potatoes
Rice Pilaf

Vegetable Options

Asparagus with Hollandaise *
Broccoli with Cheese Sauce *
Fire Roasted Fresh Mix
Chef's Fresh Mix

These options will incur an additional charge if chosen with any other package