

## Southern Vineyard

### Vineyard Salad

Arugula, mixed greens, peppers, grapes, sunflowers tossed in basil balsamic vinaigrette.

### Old Bay Deviled Eggs

Served on mixed greens with pimento peppers.

### Pimento Cheese Spread

Creamed cheese spread, pickles, red peppers, & butter crackers.

### Cornbread Donuts, Crostini & Biscuits

Served with hickory butter & pesto

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### Fried Chicken | Smoked Brisket

### Pulled Pork | Collard Greens

### Sweet Corn | Baked Beans

### House-Made:

### Vineyard Pickles | Potato Salad | Cole Slaw

Served with:

Rolls, barbecue sauce, & hot sauce

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### Key Lime Pie

### Fruit Salad Skewers

Beverages Included

Sweet Tea | Lemonade | Bottled Water

Soft Drinks

**\$30 Per Person**

Minimum 50-person reservation

Tax (10.3%) & gratuity (20%) additional.

\$500 minimum for bartender service.



## Italian Vineyard

### Tomato Basil Soup

Sweet roasted tomatoes, fresh basil pesto, & provolone crostini.

### Focaccia & Herb Butter

House-made garlic herb focaccia with farm-to-table pesto butter.

### Tuscan Bean Hummus

White bean spread topped with olives, roasted peppers, & artichokes.

### Vineyard Caprese Salad

Vine-ripened & pickled green tomatoes, fresh mozzarella, pesto, vinaigrette, & balsamic drizzle.

### Fruit de Mare

Sicilian seafood salad in a lemon vinaigrette.

### Focaccia Salad

Chopped salad over focaccia with olives, peppers, & prosciutto.

### Charcuterie Board

Prosciutto | Ham Capicola | Mortadella Salami | Pepperoni

Fresh mozzarella with pesto | Provolone Ricotta salata | Fontina

### Italian Flat Bread

Margherita | White Pesto Chicken Sausage & Peppers

### Vegetable Risotto

Parmesan cream rice with mushrooms & garden vegetables.

### Chicken Parmigiana

Fried chicken baked in pomodoro sauce, topped with fresh mozzarella.

### Meat & Cheese Lasagna

Ricotta, mozzarella & parmesan cheese layered with pasta & marinara.

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### House-Made Vineyard Pickles

### Pasta Salad | Antipasto Salad

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### Tiramisu | Panna Cotta

### Cannoli | Chocolate Strawberries

Sweet Tea | Lemonade | Bottled Water | Soft Drinks

**\$30 Per Person**

Minimum 50-person reservation

Tax (10.3%) & gratuity (20%) additional.

\$500 minimum for bartender service.

## Vineyard Lunch

### Breadcuterie

Cornbread donuts, house-made focaccia, biscuits, butter crackers, sweet & savory compound butters, hot pepper jelly, strawberry jam, fruit & nuts.

### Pickle Pimento Cheese

Red Pepper creamed cheese spread, vineyard pickles, pimento pepper, & mild pickled jalapeños.

### Garden Artichoke Spread

Vegan white bean garden spread with extra virgin olive oil, artichoke, spinach & peppers.

### Vineyard Pickles

Fresh house-made vineyard pickles, bread & butter pickles, pickled green tomatoes, jalapeños & red onions.

### Berry Goat Cheese Board

Herb goat cheese spread topped with house-made hot pepper & fruit jam, served with crostini & fruit.

### Cheese Board

Fresh mozzarella with pesto, provolone, ricotta salata, fontina & Swiss paired with pickle salsa, fresh vegetables & butter crackers

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### Chocolate Strawberries

### Macaroons

Peanut Butter | Chocolate | Coconut

Sweet Tea | Lemonade | Bottled Water | Soft Drinks

**\$22 per person**

Minimum 50-person

10.3% tax & 20% gratuity additional

\$500 minimum for bartender service

