

*For an easy all-inclusive package check out our
“Celebrate the Holidays Package”
(link)*

Includes menu and room rental

Perfect for day time family parties, office parties, neighborhood lunches and friendly get-togethers.

Buffet Lunch

\$28.00 pp + tax

Buffet Lunch- Choose 1

Menu

Soup & Salad

Soup:

Tomato Dill

French Mushroom

Salad: (choose 1)

Spring Vintners

Greens, strawberries,
Candied pecans & Brie
with poppyseed vinaigrette

Or

Autumn Vintners

Greens, sliced apples, walnuts
Cheddar cheese
with maple vinaigrette

Menu 2

Soup & Sandwich

Soup:

Tomato Dill

French Mushroom

Sandwiches: (all three included)

Ham & Cheese Baguette

Turkey Club

Vegetable Hummus Wrap

House Made Chips

Brownies & Lemon Bars

Water & Iced Tea

Grilled Flank Steak or Chicken Breast (*sliced & plattered*)

Baguettes with Herbed Cheese Spread

Brownies & Lemon Bars

Water & Iced Tea



Lunch Cont.

Menu 3

Layered Salad

Greens, tomato, cucumber
Crunchy peas, corn, radishes
Ranch & house vinaigrette

Meriwether's Chicken Salad

Pulled Pork with Slaw and Sauce

Slider rolls

Macaroni & Cheese

Baked Beans (V)

Brownies & Lemon Bars

Water & Iced Tea

Menu 5

Classic Tossed Salad

Black Bean & Corn Salad

Warm Tortillas

Pork Carnitas

Shredded Chicken

Spanish Rice

Refried Beans

Lettuce & Tomato

Cheddar Cheese & Chopped Onions

Salsa, Sour Cream and Guacamole

Brownies & Lemon Bars

Water & Iced Tea

Menu 4

Caesar Salad

Grilled Chicken Breast

Cheese Tortellini

with Pesto Cream Sauce and Marinara

Steamed Green Beans with Parm. Crumbs

Tomato & Artichoke Casserole

Breadsticks

Brownies & Lemon Bars

Water & Iced Tea

Menu 6

Caesar Salad

Grilled Chicken Breast

with Dijon Cream Sauce

Herb Crusted Salmon

with Lemon Dill Sauce

Long Grain and Wild Rice Blend

Oven Roasted Vegetables

Rolls & Butter

Brownies & Lemon Bars

Water & Iced Tea

Service & Linen Included

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Drinks & Hors d'oeuvres*

\$45.00 pp + tax

Passed Hors d'oeuvres

Prosciutto & Gruyere Pinwheels
Caprese Skewers
Bacon Wrapped Scallops

Stationary Hors d'oeuvres

Meats are plattered and sliced
Thinly Sliced Rare Roast Beef –
with small rolls, caramelized onion spread & horseradish cream sauce
Sliced Grilled Chicken Breast –
with small rolls, mustard herb sauce & fresh fruit salsa

Hot Crab & Artichoke Dip
with Crackers and Crostini

Our Signature Roasted Vegetable Platter with Dip

Gourmet Cheese & Fruit Board with Crackers and Crostini

Assorted Sweets

House Beer & Wine / Soft Drinks

Service & Linen

*An additional Hors d'oeuvre may be added for parties that are not serving beer and wine.
Add house liquors and mixers for \$5.00 pp
no substitutions for menu items

Additional menu items and specialty bars may be added. Service charge will be applied.

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Drinks & Buffet Dinner*

\$50.00 pp + tax

Passed Hors d'oeuvres

Bacon Wrapped Scallops
Spinach Ricotta Phyllo Triangles

Dinner – choose 1 menu – no substitutions

Menu 1

Caesar Salad
Chicken in Champagne Artichoke Sauce
Herb Crusted Salmon
Parmesan Orzo
Greek Bean Bake - V
Roasted Seasonal Vegetables
Assorted Rolls & Butter
Chocolate Cake & Homemade Key Lime Pie

Menu 2

Classic Spinach Salad
Roast Pork Loin with Scalloped Apples
Meriwether's Crab Cakes with Remoulade Sauce
Long Grain and Wild Rice
Tomato & Artichoke Casserole - V
Sautéed Green Beans
Assorted Rolls & Butter
Pecan Pie & French Silk Pie

Menu 3

Seasonal Vintner's Salad
Grilled Flank Steak with House Made Steak Sauce
Shrimp & Grits
Mashed Potatoes
Spinach Ricotta Phyllo Casserole - V
Steamed Asparagus
Assorted Rolls & Butter
Flourless Chocolate Cake & Cheesecake

Water / Coffee Service

House Beer & Wine / Soft Drinks

Service & Linen included

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**no substitutions for menu items*

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Holiday Bar Packages

Beer / Liquor / Wine selections

House Beer

Bud Light
Devils Backbone Vienna Lager
Starr Hill Northern Lights IPA
Legend Brown Ale

House Wine

Benvolio Pinot Grigio
Picket Fence Chardonnay
Cristalino Sparkling Wine
Main Street Cabernet
10 Span Pinot Noir

House Liquors

Tanqueray Gin
Smirnoff Vodka
Dewar's Scotch
Jim Beam Bourbon
Bacardi Rum
Dry & Sweet Vermouth

Cordials Bar

Assortment of Liqueurs
Server
Glassware, Ice and Supplies

\$5.00 per drink / 50 drink min.

Martini Bar

Made to Order Classic and Specialty Martinis (max 3 choices)
Bartender
Glassware, ice and supplies
Bar Snacks

\$7.00 per drink / 50 drink min.

Signature Cocktails

1-2 Specialty Cocktails (customer choice) prepared and passed for 1 hour*
**certain restrictions apply*

\$7.00 per cocktail / 50 drink min.

Whiskey Bar

A selection of top shelf whiskey (3 choices) served neat or on the rocks
Bartender
Glassware, ice and supplies and Bar Snacks

\$8.00 per drink / 50 drink min.

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Action Stations or Late Night Snacks

\$8.00 pp -when added to hors d'oeuvres parties, buffet meals or plated meals

Mashed Potato Bar

Creamy Mashed Potatoes served with:
 Sharp Cheddar Cheese
 Butter
 Sour Cream
 Bacon

Pasta Bar

Penne & Cheese Tortellini
 Marinara Sauce & Pesto Cream Sauce
 Breadsticks

Tex Mex

Flour Tortillas	Cheddar Cheese
Shredded Chicken or Beef Barbacoa	Lettuce
Sautéed Onions and Peppers	Salsa & Sour Cream

Mac & Cheese Bar

Traditional
 Lobster Mac & Cheese
 Blue Cheese and Bacon Mac & Cheese

Grits Bar

Creamy cheese grits served with:
 Sautéed Shrimp
 Local Sausage
 Sautéed Vegetables

Chocolate Fountain

(75 pp minimum)

Milk, Dark or White Chocolate
 Assortment of Fresh Fruit, Marshmallows, Gaufrettes and Pretzels

Gelato or Ice Cream Sundae Bar

(served for 1 hour only)

Choose 2 flavors
 Vanilla, Chocolate, Strawberry Ice Cream
 Sweet Cream, Chocolate or Strawberry Gelato
(other flavors available upon request)

Toppings:

Chocolate & Caramel Sauce, Macerated Strawberries, Whipped Topping & Crushed Nuts

Note: All ala carte food and beverage items are subject to 30% service charge to cover labor

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Ala Carte Beverages

Sodas & Bottled Water	\$2.00 ea charged on consumption
Bottled Juice	\$2.00 ea charged on consumption
Sparkling Water	\$2.50 ea charged on consumption
Iced Tea	\$2.00 pp
Lemonade	\$2.00 pp
Punch	\$3.50 pp
Strawberry Sparkling	
Citrus	
Champagne	\$4.50 pp
Infused Water Station (choose 1)	\$2.00 pp
Cucumber Lemon	
Citrus	
Strawberry Basil	
Coffee Station	
Coffee, Decaf, Hot Tea	\$2.25 pp
Hot Chocolate or Hot Cider	\$2.00 pp

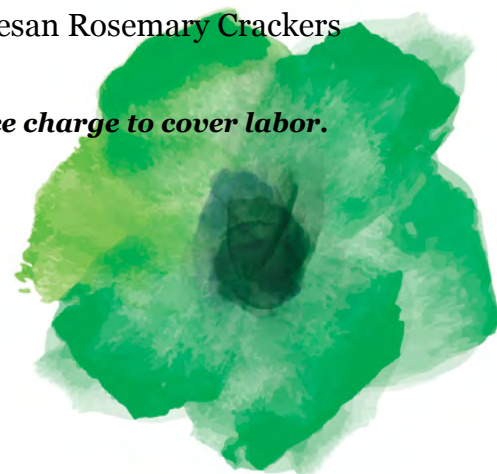
Snacks

*An assortment of fresh and unique snacks designed to fuel any event. **Pick 3 - \$5.00 pp***

White Cheddar Cheese Straws	Dill Oyster Crackers	Dried Fruit
Sweet & Spicy Mixed Nuts	Candied Pecans	Mini Lemon Shortbread cookies
Smoked Almonds	Dark Chocolate Nut Bark	Maple Bacon Jerky
Assorted Chocolates	Assorted Hard Candies	Parmesan Rosemary Crackers

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Rentals

Linen

included in menu packages / White or Ivory

Specialty Linen

Available upon Request

Cake Stand

18" Silver-plated Round Embossed Cake Stand \$25.00

Votives

Tea Lights in Glass Holders

up to 75 guests \$25.00

76 - 150 guests \$35.00

151 + \$40.00

High Top Cocktail Table

with White or Ivory Linen \$30.00 each

Kids Meals

Children 3-10 can either eat from the adult menu for half price or we can prepare a simple meal of chicken fingers, French fries and fruit for \$8.00. Beverage charges apply.

Children under 3 are free, unless children's plate is ordered.

Vendor Meals

Vendors can eat from the menu and must be included in the head count or we can prepare a boxed lunch for \$12.00. Meal or bar set-up charges apply.

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