

*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\*

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**\$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\*

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**\$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**

*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*

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# Holiday Bar Packages

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## 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

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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

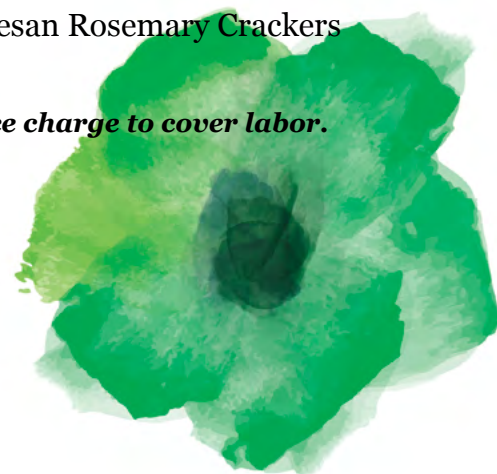
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*An assortment of fresh and unique snacks designed to fuel any event.      **Pick 3 - \$5.00 pp***

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

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

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# Rentals

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**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

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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

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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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