



Buffet Dinner Menu with Carving Stations

The Grapevine's Professional Staff will Offer Your Guests a Variety of Passed Hors d' Oeuvres on Spectacularly Decorated Trays

Caprese Puff

Sun-dried Tomatoes & fresh Mozzarella baked until golden brown in Puff Pastry

Steamed Green-Lip Mussels

with southern Corn Salsa

Cashew and Coconut Crusted Chicken Skewer

Served with an Apricot Dipping Sauce

Togarashi Seared Tuna

with Wasabi Crème & Tobiko Caviar on a crispy Wonton

Artistic Appetizer Display

The Original Hot Spinach and Artichoke Dip

Served with crispy fried Tortilla Chips and Plantain Strips

The Grapevine Chef will Create a Wonderful Dinner Buffet

The Grapevine's Classic Caesar Salad, fresh crisp baby Hearts of Romaine Lettuce, shaved fresh Parmesan Cheese and housemade jumbo Garlic Croutons, hand tossed and served with our own creamy Caesar Salad Dressing

OR

Mixed Baby Green Salad, fresh wild Field Greens, vine-ripe Tomatoes, julienne of Carrots, grilled Bermuda Onion and Sunflower Seeds are all hand tossed and offered with an Aged Balsamic Vinaigrette

Carving Station

Prime Rib Roast hand carved by the Grapevine Chef and served with Horseradish Sauce and natural Au Jus

&

Oven Roasted Golden Turkey Breast accompanied by our Honey-Dijon Mustard Sauce

Petite Dinner Rolls with Creamy Butter

Accompaniments

Grilled Vegetable Platter

An overflowing platter of Garlic & Herb marinated grilled Vegetables, including Portabella Mushrooms, Sweet Peppers, Bermuda Onion, Summer Squash, Eggplant, Zucchini, Russet Potatoes & Frizzled Leeks

Herb and Garlic oven roasted Baby New Potatoes

OR

Saffron and Wild Mushroom Rice Pilaf

The Grapevine's Pastry Chef will present an artful display of freshly made Fruit Fondue & housemade Doughnuts

Spoil yourself with our four selections of Dippers-Milk Chocolate, Caramel, White Chocolate and Chantilly Cream served with housemade miniature Doughnuts and fresh seasonal Fruit segments

The Grapevine will provide all non-alcoholic beverages to include assorted Coca-Cola brand sodas, Flat and Sparkling Waters, bar fruit, freshly ground gourmet Coffee Service and ice for the entire event

Alcoholic beverages are not included in this proposal; and are to be billed after the event based on consumption.

Equipment & Service

We are committed to ensuring creative and unforgettable events. The Grapevine will also supply fully dressed appetizer, bar & buffet stations and all culinary & service equipment. Additional rentals are to be determined at on-site visit.

To insure proper service during the entire event we will provide our full culinary and professional service staff to set up, serve and breakdown the entire event. Staffing is based on a minimum of 5 hours; additional billing may be necessary following the event.

Based On 3 hours of food service for 50 guests