

Elliston Vineyards

- Est. 1890 -

FULL WEDDING MENU

The menu price is based on your entrée selection(s).
Please ask a coordinator for pricing information.

- Passed Hors D'oeuvres -

Please Select Three.

- Cold Hors D'oeuvres -

Bay Shrimp Salad in a Petite Phyllo Cup

Brie Squares with Olive Tapenade on a Cracker

Pear Crostini with Gorgonzola Cheese on a Toasted Crostini

Ginger Asian Pork on a Won Ton Crisp

Caprese Skewers with Fresh Mozzarella and Sun-Dried Tomato

Smoked Salmon with Wasabi Aioli on a Won Ton Crisp or Fresh Cucumber

Red Potato Timbales with Cream Cheese, Bacon and Chives

- Hot Hors D'oeuvres -

Grilled Chicken Skewers with a Thai Peanut Sauce

Stuffed Mushrooms with Creole Sausage and Mascarpone

Baked Brie Bruschetta with Roasted Garlic

Spanakopita with Spinach and Feta

Mini Beef Wellington with Caramelized Onion

Petite Crab Cake with Crème Fraiche - *Additional Cost*

Bay Shrimp with Curry and Red Peppers on a Toasted Baguette

Bite Sized Quiche with Artichoke Hearts and Mushrooms

Pork Shumai Dumpling with Raspberry Teriyaki Sauce

Chorizo and Date Wrapped in Apple Cured Bacon

Fresh Sea Scallop Wrapped in Apple Cured Bacon - *Additional Cost*

Coconut Prawns with a Sweet Thai Chili Sauce - *Additional Cost*

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- Hors D'oeuvre Displays -

Displays May be Added to Your Menu in Addition to the Three Passed Hors D'oeuvres for Cocktail Hour. Displays are Priced Per Person.

Cascading Garden Display

Seasonal Fresh Fruit and Vegetables, Gourmet Spreading Cheeses, Wedges of Imported and Local Cheeses, Hot Artichoke Dip, Variety of Crackers, Sliced Artisan Baguette

House-Made Breadsticks and Three Dips

Freshly Baked Breadsticks, Spinach and Artichoke Dip, Hummus, Olive Tapenade

Fresh Seasonal Fruit

Asian Fusion Station

Vegetarian Egg Rolls, Teriyaki Meatballs, Grilled Chicken Skewers

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- SALADS -

Please Select One. Additional Selections are Available for Buffets Only.

Spinach Salad, Almonds, Dried Cranberries, Red Onion, Mandarin Oranges, Honey Dijon Dressing

Greek Salad, Marinated Red Onion, Kalamata Olives, Feta, Red Wine Vinaigrette

Mixed Greens Salad, Candied Walnuts, Bosc Pear, Blue Cheese, Strawberries, Honey Balsamic Dressing

Insalata Caprese Salad, Mozzarella, Beefsteak Tomatoes, Basil, Capers, Balsamic Vinaigrette

Caesar Salad, Hearts of Romaine, Shaved Asiago Cheese, Homemade Croutons

Orzo Pasta Salad, Chilled with Tomato, Artichoke, Feta, Basil Vinaigrette

Spring Mix, Roasted Peanuts, Rice Noodles, Sesame Seeds, Mandarin Oranges, Thai Peanut Sauce

Mexican Cesar Salad, Romaine Lettuce, Homemade Garlic Croutons, Avocado Cilantro Cesar Dressing

- Side Entree -

Choose One.

Roasted Garlic Mashed Potatoes, Avec Crème Fraiche

Baby Red Potatoes, Olive Oil, Fresh Rosemary and Garlic

Asiago Scalloped Potatoes, Wild Mushroom, Spinach

Fusilli Pasta with Tomato Vodka Cream Sauce

Fusilli Pasta with Alfredo Cream Sauce

Penne Pasta with Sweet Basil & Tomato Sauce, Roasted Garlic

Penne Pasta with Cajun Cream Sauce

Creamy Polenta with Mascarpone Cheese

Ravioli Medley, Red Pepper Cream Sauce

Wild Rice Pilaf

Cumin and Green Chili Rice Pilaf with Black Beans

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- ENTREES -

Please Select One. Highest Priced Entrée Prevails as the Price per Person. Buffets require a minimum of 50 guests.

- Poultry -

Chicken Marsala, Sweet Marsala Mushroom Sauce

Chicken Picatta, Meyer Lemon Zest and Capers

Chicken Cordon Bleu, Ham, Provolone, and Béchamel sauce

Herb Roasted Half Chicken, Slow Roasted with Fresh Herbs

Pan Seared Mascovey Duck Breast, with an Orange Sauce

Grilled Chicken Breast, Garlic, Green Chili, Cilantro Cream Sauce

Marinated Loin of Pork, Apricot Stuffing, Reduced Fruit Marmalade

Mediterranean Chicken, Red Pepper Cream Sauce, Kalamata Olives, Artichoke, Sundried Tomatoes,
Feta Cheese

- Beef -

New York Strip Steak, Whiskey Peppercorn Sauce

Grilled Filet Mignon, Savory Madeira Reduction

Grilled Flank Steak, Fresh Herbs, Lemon Zest, Cabernet Sauvignon Reduction

Blackened Beef Filet, Brandy Plum Sauce

- Seafood -

Stuffed Orange Roughy, Stuffed with Rock Crab and Shrimp

Grilled Salmon Filet, Champagne Dill Beurre Blanc Sauce

Salmon, Ginger Soy and Mango Salsa

Salmon Picatta, Lemon Butter Caper Sauce

Sautéed Rock Cod with Bay Shrimp Coullie

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- Chef-Carved Options -

Available for Buffets Only

Marinated Loin of Pork, Apricot Stuffing, Reduced Fruit Marmalade
Fire Grilled Tri-Tip, Served with Roasted Horseradish, and Roasted Shallot Demi-Glace
Filet Mignon, with Savory Madeira Reduction
New York Peppercorn Sirloin Roast, Whiskey Peppercorn Sauce
Grilled Flank Steak, Fresh Herbs, Lemon Zest, Cabernet Sauvignon Reduction

- Vegetarian -

Eggplant Parmesan with Marinara
Bell Pepper Stuffed with Risotto and Vegetables
Ravioli Medley in a Red Pepper Cream Sauce
Grilled Polenta Napoleon, Layered in Grilled Vegetables
Spinach Cannelloni, Ricotta Rolled in Fresh Pasta, Topped with Marinara

- Important Menu Information -

Elliston Provides Group Menu Tastings Throughout the Year for Brides and Grooms to Taste our Food. The Purpose of The Tastings is to See and Taste the Quality of the Food, and Try Our Unique Menu Options. Elliston Cannot Guarantee Food Requests for Menu Tastings. The Bride and Groom May Come to One Group Menu Tasting Free of Charge. Any Additional Guests, or Additional Tastings are Charged a Per Person Fee.

All Changes to the Menu Must Be Made Two Weeks Before the Event. A Minimum of 50 Guests is Required for a Buffet Meal.

All Food Prices Subject to 20% Service Charge and Applicable Sales Tax. Prices Are Subject To Change.