

Elliston Vineyards

- Est. 1890 -

BRUNCH BUFFET MENU

A minimum of 50 guests is required for the Brunch Buffet

- Passed Hors D'oeuvres -

Please Select Three. Fees apply for additional selections.

Smoked Salmon with Wasabi Aioli on a Won Ton Crisp

Grilled Chicken Skewer, Thai Peanut Sauce

Chicken and Vegetable Pot Stickers, Plum Sauce

Roasted Tomato Crostini, Pesto & Sun Dried Tomato

Stuffed Mushroom with Spicy Italian Sausage

Grilled Pear Crostini with Gorgonzola Cheese

Baked Brie Bruschetta with Roasted Garlic

Bite Sized Quiche with Artichoke Hearts and Mushrooms

Caprese Skewers with Fresh Mozzarella and Sun-Dried Tomato

Spanakopita with Spinach and Feta

- BREAKFAST SIDES -

Please Select One. Fees apply for additional selections.

Maple Cured Breakfast Sausages

Bacon Strips

Cheese Blintzes, Choice of Strawberry, Blueberry or Raspberry

Three Pepper Breakfast Potatoes, Bell Pepper, Onions

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- SIDES, SALADS & PASTAS -

Please Select Two. Fees apply for additional selections.

Asiago Scalloped Potatoes, Wild Mushroom, Spinach

Roasted Garlic Mashed Potatoes, Avec Crème Fraiche

Wild Rice Pilaf

Seasonal Fruit Platter

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

Penne Marinara, Sweet Basil & Tomato Sauce, Roasted Garlic

Fusilli Pasta with Tomato Vodka Cream Sauce OR Alfredo Cream Sauce

Penne Pasta with a Cajun Cream Sauce

- LUNCH ENTREES -

Please Select One. Fees apply for additional selections.

Chicken Cordon Bleu, Stuffed with Ham, and Provolone

Herb Roasted Half Chicken, Slow Roasted with Fresh Herbs

Seared Salmon Picatta, Lemon Butter Capers Sauce

Grilled Filet of Salmon, Champagne Dill Beurre Blanc Sauce

Lasagna with Italian Sausage & Spinach OR Vegetarian with Roasted Garlic, Eggplant, Spinach

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- BREAKFAST ENTREES -

Please Select One. Fees apply for additional selections.

'Goldie Lox' Frittata, Smoked Salmon, Cream Cheese

'Farmers' Frittata, Virginia Cured Ham, Leek, Potato, Gruyere Cheese

'Garden Frittata', Spinach, Artichoke, Stilton Blue Cheese

Quiche with Spinach and Cheese

French Toast with Syrup

- CARVING STATIONS -

Additional costs apply. Selections are priced per person.

Honey Baked Ham

Roasted Turkey Breast

New York Peppercorn Sirloin Roast, Whiskey Sauce

Grilled Tri-Tip Steak, Creamy Horseradish

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

Marinated Loin of Pork served with Apricot Stuffing and Reduced Fruit Marmalade

- Important Menu Information -

Vegetarian meals are available upon request with a minimum of two weeks notice. If there are 10 or less vegetarian meals, the vegetarian option is not considered an additional entrée. If there are more than 10 vegetarian meals, it is considered an additional entrée, and priced at \$5 per person.

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.