

Elliston Vineyards

- Est. 1890 -

WEDDING MENU

The menu price is based on your entrée selection(s).

- Passed Hors D'oeuvres -

Please Select Three. Fees apply for additional selections

- 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 Choron Aioli

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*

* = *gluten free* ** = *gluten free with substitution*

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- Cocktail Hour Displays -

Displays May be Added to Your Menu 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

Fresh Seasonal Fruit*

Bruschetta Bar

*Crostini and Crackers, with Fresh Tomatoes, Onions, Basil, Pesto, Olive Tapenade, and Hummus
Add \$3.00 for Prosciutto, Bay Shrimp Curry, or Cambozola*

House-Made Breadsticks and Three Dips

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

Asian Fusion Station**

Vegetarian Egg Rolls, Teriyaki Meatballs, Grilled Chicken Skewers

Sangria Station

House-made Red Wine or White Wine with Fresh Fruit

Mimosa Station

*In-House Champagne with Fruit Juices and Fresh Fruit
Select Two: Orange Juice, Cranberry Juice, Pineapple Juice, Guava Juice
(Additional \$1 per extra juice)*

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- SALADS -

Please Select One. Fees apply for additional selections. Additional Selections are Available for Buffets Only.

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

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

Mixed Greens, 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 Caesar Salad, Homemade Garlic Croutons, Avocado Cilantro Caesar Dressing**

- Side Entree -

Please Select One. Fees apply for additional selections.

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. Fees apply for additional selections. Highest Priced Entrée Prevails as the Price per Person.
Buffets require a minimum of 50 guests.*

- Poultry -

Chicken Marsala, Savory 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*

Mediterranean Chicken, Red Pepper Cream Sauce, Olives, Artichoke Hearts, Sundried Tomatoes, Feta
Cheese, Red Onion**

- Beef -

New York Strip Steak, Whiskey Peppercorn Sauce**

Grilled Filet Mignon, Savory Madeira Reduction**

Grilled Flank Steak, Fresh Herbs, Cabernet Sauvignon Reduction**

Blackened Beef Filet, Brandy Plum Sauce*

Fire Grilled Tri-Tip, Served with a Roasted Shallot Demi-Glace**

All Beef Entrees are Chef-Carved when served Buffet style

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- ENTREES -

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- 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*

- 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

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Late Night Snack Menu

Late Night Snacks are Intended For One Hour of Service. Late Night Snack Orders Must Be Equal to or Greater Than the Total Number of Guests. All Late Night Snack Bars are priced Per Person.

Nacho Bar

Tri Color Chips, Nacho Cheese Sauce, Sour Cream, Salsa, Guacamole, Jalapenos, Black Beans.
Add \$3.00 for Chicken or \$4.00 for Steak

Mashed Potato Bar

Garlic Mashed Red Potatoes, Shredded Cheddar Cheese, Green Onions, Bacon Bits, Sour Cream, Roasted Shallot Demi Glace

Mac and Cheese Bar

Three Cheese Mac and Cheese, Steamed Broccoli, Roasted Corn, Bacon Bits, Jalapenos, Assorted Hot Sauces
Add \$3.00 for Chicken or \$4.00 for Steak

Soft Pretzel Bar

Bavarian Stack and twisted Pretzels, Bock Beer Cheese Sauce, Honey Mustard, Prepared Mustard, Spicy Mustard, Chipotle Ranch, Salt and Vinegar Aioli

Passed Sliders

Pulled Pork with BBQ sauce and Coleslaw, Classic Cheese Burger, and Roasted Herb Chicken with Spicy Aioli
Please select two of the options above. Additional \$5.00 for all three options

Hot Chocolate and Hot Cider Station

Hot Chocolate and Hot Apple Cider with Cinnamon Sticks, Marshmallows, Sprinkles, Whipped Cream, Chocolate Shavings, Candy Canes or Crushed Candy Canes

S'mores Bar - +Fire Pit Rental

Graham Crackers, Hershey's Chocolate, Marshmallows

- Important Menu Information -

We can accommodate most allergies or dietary restrictions with advance notice.
Please request all changes at least 2 weeks before the event date.

A minimum of 50 guests is required for a buffet.

Menu must be finalized least 2 weeks before the event date.

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