



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

## Encore at Torne Valley Vineyards Special Event Drop Off Menus

Minimum 30 Guests

Wire Racks and Sternos included

Rentals of China Platters and Stainless Chaffers available for a \$35.00 Rental Fee

<p>Menu "One"</p> <ul style="list-style-type: none"> <li>o Bread, Rolls &amp; Butter</li> <li>o Choice of 1 Salad</li> <li>o Choice of 1 Chicken or Meat Entrée</li> <li>o Choice of 2 Sides</li> <li>o Choice of 1 Pasta</li> <li>o Choice of 1 Dessert</li> </ul> <p>Please call for price</p>	<p>Menu "Two"</p> <ul style="list-style-type: none"> <li>o Bread, Rolls &amp; Butter</li> <li>o Choice of 1 Salad</li> <li>o Choice of 1 Chicken</li> <li>o Choice of 1 Meat Entrée</li> <li>o Choice of 2 Sides</li> <li>o Choice of 1 Pasta</li> <li>o Choice of 1 Dessert</li> </ul> <p>Please call for price</p>
<p>Menu "Three"</p> <ul style="list-style-type: none"> <li>o Bread, Rolls &amp; Butter</li> <li>o Choice of 2 Salads</li> <li>o Choice of 1 Chicken Entrée</li> <li>o Choice of 1 Meat Entrée</li> <li>o Choice of 1 Seafood Entree</li> <li>o Choice of 2 Sides</li> <li>o Choice of 1 Pasta</li> <li>o Choice of 1 Dessert</li> </ul> <p>Please call for price</p>	<p>Menu "Four"</p> <p>Hot Stationary Hors D'oeuvres Selection of 3</p> <p>Room Temperature Stationary Hors D'oeuvres Selection of 2</p> <p>Dinner Buffet</p> <ul style="list-style-type: none"> <li>o Bread, Rolls, &amp; Butter</li> <li>o Choice of 1 Salad</li> <li>o Choice of 1 Chicken Entrée</li> <li>o Choice of 1 Seafood or Meat Entrée</li> <li>o Choice of 2 Sides</li> <li>o Choice of 1 Pasta</li> <li>o Choice of 1 Dessert</li> </ul> <p>Please call for price</p>

### Salad Selections:

- Caesar Salad with Shaved Parmesan Cheese and Homemade Croutons
- Greek Salad: Kalamata Olives, Cucumbers, Tomatoes, and Crumbled Feta Cheese with a Lemon Herb Dressing
- Garden Salad: Fresh Seasonal Vegetables, Mesclun and Romaine Lettuces, with Raspberry or Balsamic Vinaigrette
- Chopped Italian Salad: Roasted Peppers, Fresh Mozzarella, Sun Dried Tomatoes, Black Olives, and Balsamic Vinaigrette
- Market Salad: Shaved Parmesan Cheese, Avocado, Crispy Potato Threads, Tomatoes, Cucumbers, Arugula, Radicchio, Red Leaf Lettuce, and Guacamole Vinaigrette
- Baby Field Greens with Walnuts, Blue Cheese, and Maple Balsamic Vinaigrette
- Baby Spinach Salad with Mango, Macadamia Nuts, Dried Cranberries and Raspberry Vinaigrette
- Southwestern Caesar Salad with Roasted Corn, Black Bean and Red Peppers, Corn Tortilla Strips, and Chipotle Caesar Dressing
- Chopped Hawaiian Salad: Macadamia Nuts, Dried Cranberries, Mangos, Toasted Coconuts, Pineapple, Strawberries and Raspberry Vinaigrette

### Chicken Entrée Selections:

- Stuffed Portabella Chicken and Smoked Mozzarella with Forest Sauce
- Coconut Chicken Stuffed with Asparagus, Sweet Potato and Sticky Rice with Mango Sauce
- Chicken Balsamic with Frizzled Onions & Mushrooms
- Chicken Marsala with Wild Mushrooms
- Parmesan Encrusted Chicken with Tomato Bruschetta and Basil
- Chicken Francaise with Artichokes & Capers in a Lemon Wine Sauce
- Pan Roasted Chicken Breast with Roasted Garlic, White Wine, Artichokes, Shiitake Mushrooms, Spinach, and Ricotta Gnocchi, in a natural Chicken au Jus
- Herb Encrusted Roast Chicken with Cranberry Gravy

### Meat Entrée Selections:

- Grandma's Braised Beef Brisket topped with Roasted Root Vegetables and Onion Gravy
- Swedish Meatballs
- Beef Stroganoff
- Beef Filet Mignon Diane with Frizzled Onions, Dijon Mustard Brandy Sauce  
\*\* Additional \$6 Per Person
- Sliced Peppercorn Eye Round au Poivre with Frizzled Onions
- Sausage and Peppers
- Meatballs Marinara
- Mesquite Smoked Pork Tenderloin with Banana BBQ Sauce topped with Plantain Chips

### Seafood Entrée Selections:

- Calamari & Shrimp Fra Diavlo
- Black & White Sesame Encrusted Salmon with Mango Salsa & Wasabi Cream Drizzle
- Shrimp, Scallop, & Crab Cakes
- Tilapia Francaise with Artichokes & Capers In a Lemon Wine Sauce
- Jumbo Shrimp Francaise
- Crab Cakes Laced With Jalapenos Served with Roasted Pepper Coulis
- Seafood Mélange
- Fried Shrimp

### Pasta Selections:

- Meat Lasagna
- Vegetable Lasagna
- Eggplant Rollatini
- Penne with Roasted Peppers, Broccoli Rabe, Sliced Garlic and Olive Oil
- Wild Mushroom Ravioli with Wild Mushroom Truffle Cream Sauce
- Five-Cheese Ravioli with Pink Vodka Sauce
- Penne Bolognese
- Cheese Lasagna
- Penne Pink Vodka
- Eggplant Parmigiana
- Penne with Artichokes, Portobellos, Asparagus, Pine Nuts and Garlic Olive Oil
- Rigatoni, Prosciutto, Fresh Onions with Tomato and Basil
- Fusilli with Four Cheeses

### Side Dish Selections:

- Smashed Potatoes with Parmesan Crisp
- Haricot Verts with Tarragon Shallots
- Roasted Root Vegetable Ragout with Caramelized Onions
- Sautéed Julienne Vegetables w/Fresh Herbs
- Rosemary Roasted New Potatoes
- Rice Pilaf with Orzo
- Roasted Vegetable Cous Cous
- Parmesan Crusted Risotto Cakes
- Sautéed Broccoli with Garlic and Parmesan Cheese
- Grilled Vegetables with Basil Oil
- Sweet Potatoes with Walnuts & Maple Syrup
- Creamed Spinach

### Dessert Selections:

- Gourmet Cookies
- Chocolate Dipped Fruits
- Fresh Fruit Platter