



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Encore at Torne Valley Vineyards Stationary Hors D'oeuvres and Dinner Buffet Menu

Stationary Hors D'oeuvres

Fresh Vegetable Display
Broccoli, Carrots, Red and Green Peppers, Zucchini,
Yellow Squash, and Red Cherry Tomatoes
with Vegetable Dip

International Cheese Display
Dilled Havarti, Jalapeno jack, Cheddar, Swiss,
Smoked Mozzarella, Brie, and Goat Cheese
with Assorted Crackers

Hot Stationary Hors D'oeuvres
Selection of Three Hot Stationary Items

Dinner Buffet

Assorted Breads, Rolls & Butter
Green Salad Selection
Braised Short Ribs
Pan Roasted Chicken Breast w/Roasted Garlic, White Wine, Artichokes,
Shitake Mushrooms, Spinach, Gnocchi, Natural Chicken jus
Homemade Gnocchi with Fresh Herbs and Seasoned Vegetables
Parmesan Encrusted Risotto Cakes
Julienne Mixed Vegetables

Dessert

Strawberry Shortcake Towers
Chocolate Dipped Apples
Cheesecake Lollipops
Mousse Cups
Chocolate Bouchons

Coffee and Tea Service
Cold Drink Package

100 guests - please call for price
150 guests - please call for price
200 guests - please call for price
Included
China, Flatware & Glassware
Staffing Costs