



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Encore at Torne Valley Vineyards Stations Wedding Menu

Butlered Hors D'oeuvres

Selection of 12 Butler Passed Hors D'oeuvres
see attached list

Dinner Stations

Choice of Three Dinner Stations
see attached list

Dessert

Mini Chocolate Bouchons
Red Velvet Whoopie Pie
Death by Chocolate
Strawberry Shortcake Towers

Coffee, Tea, & Decaf
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

Encore's Dinner Stations

Classic Little Italy

Antipasta Display

Eggplant Caponata, Marinated Olives, Roasted Asparagus,
Shaved Asiago Cheese, Marinated Mozzarella Cheese,
Garlic Knots and Tomato Pizetta

Chopped Caesar Salad

Shaved Parmesan, Roasted Peppers, Chick Peas,
and Focaccia Croutons with Creamy Caesar Dressing

Chicken Cutlet Milanese

Tomato Arugula Provencal, Basil Oil

Eggplant Rollatini

Tomato Basil Sauce, Shaved Parmesan

Pasta Stations

Select Two Pasta Dishes

Mezzo Rigatoni Mediterranean
Grape Tomatoes, Eggplant,
Basil, Roasted Garlic
Tomato Broth

Lisa's Sunday Gravy
\$2.00 Supplementary Charge
Gemelli Pasta with Sausage,
Meatballs and Pork Belly

Gnocchi & Meatballs
Potato Gnocchi,
Ricotta Meatballs,
Tomato Ragu

Cheese Ravioli Provencal
Asparagus, Fennel, Spinach
Pesto Parmesan Cream Sauce

Cavatelli Portobello Bolognese
Torn Basil Leaves
& Herbed Ricotta
Mushroom Bolognese Sauce

Orecchiette Toscano
Fennel Scented Sausage, Broccoli Rabe,
White Beans & Roasted Red Peppers
Crushed Red Pepper and Pesto Broth

Gemelli and Wild Mushrooms
Roasted Wild Mushrooms, Radicchio,
Kale, and Rosemary
Truffled Parmesan Broth

Penne a la Vodka
Pink Tomato Vodka Sauce

Southern Comfort

Cheddar, Chive, and Bacon Biscuits
New Orleans Shrimp and Grits
Green Tomato Chutney
BBQ Beef Brisket
Sweet Onion Jam
Macaroni and Cheese
Ritz Cracker with Butter Crust
Candied Sweet Potatoes
Brown Sugar Glaze
Green Beans with Fried Onions

Tuscan

Garlic Knots, Tomato Pizetta, and Herbed Foccacia
Mediterranean Chopped Salad
Kalamata Olives, Sun Dried Tomatoes, Celery, Cucumbers,
Sweet Peppers, and White Wine Italian Vinaigrette
Marinated Olives
Rosemary And Cracked Pepper
Tuscan Roast Chicken
Artichoke, Fennel, Oven Dried Tomato and Basil Ragout
Wild Mushroom Pizetta
Roasted Portobello Mushrooms,
Ricotta Cheese, Rosemary and Garlic Oil
Gemelli Pasta
Pink Vodka Sauce, Sweet Peas,
Shiitake Mushrooms and Basil
Broccoli Rabe
Crushed Red Pepper, Garlic, and EVOO

Indian

Naan Bread and Pappadams
Mango Chutney
Tandoori Chicken with Raita
Crispy Potato Samosas
Green Chutney
Saag Paneer
Spinach and Paneer Cheese
Spicy Lentil Stew
Cilantro and Crispy Onions

Meatball Station

Steamed Basmati Rice
Green Peas

Classic Caesar Salad
Shaved Parmesan Cheese and Homemade Croutons
Classic Italian Meatball
Tomato Sauce, Fresh Ricotta, Semolina Club Roll
Curried Indian Meatball
Green Chutney, Fresh Cilantro, Cumin Toasted Flatbread
Napa Cabbage and Daikon Ginger Slaw
Moroccan Tagine Meatball
Preserved Lemon, Harissa, Mini Pita
House Made Pickles
Southwestern BBQ Meatball
Sweet Corn And Chili Relish, Shredded Jack Cheese,
Sweet Onion Roll
Macaroni Salad

Spanish Tapas

Portuguese Style Soft Rolls
Manila Clams and Jumbo Gulf Shrimp
in a Green Sauce
Grilled Chorizo with Spicy Grain Mustard
Roasted Fingerling Potatoes
Garlic Aioli
Vegetarian Paella
Sweet Peas, Fennel, Tomatoes, and Cremini Mushrooms
Marinated Hearts of Palm
and Artichokes with a Sherry Vinaigrette
Marinated Piquillo Peppers
Sea Salt and Parsley

Brazilian Rodizio

Selection of Grilled Meats:
Bacon Wrapped Tenderloin Tips,
Andouille Sausage,
Mango Glazed Chicken Breast,
Pork Tenderloin with Rosemary Garlic Crust
Accompanied with
Whole Pineapple Studded with Spit Roasted Cloves, Spicy Black Beans, Sweet Plantains,
Traditional Vegetarian Empanadas, and Glazed Sweet Potato Steak Fries
Dipping Sauces

Chimichurri, Cilantro Pesto, Mango Salsa, and Ancho Pepper Coulis

Urban Slider Bar

Seven Vegetable Slaw
Apple Cider Vinaigrette
Black Angus Beef Burger
Caramelized Onions, Roasted Mushrooms, Aged Cheddar Cheese,
and Soft Brioche Rolls
Grilled Salmon Medallions
Dill Crème Fraiche, Pickled Red Onions Watercress,
Multi Grain Rolls
Mediterranean Veggie Burger
Olive Tapenade, Roasted Pepper and Artichoke Relish
Arugula and Basil, Semolina Rolls
Pommes Frites
Sea Salt, Fresh Herbs, and Ketchup
House Cured Pickles
Bread And Butter, Half Sour, Green Tomatoes

Thai Station

Edamame and Red Curry
Basmati Rice Salad
Spring Rolls with Spicy Duck Sauce
Sesame-Encrusted Salmon with Mango Salsa
Green Curry Chicken
Japanese Eggplant, Green Beans,
Mushrooms, Onions, and Peppers
Rice Noodles Sautéed to Order
Choose From Bean Sprouts, Julienne Carrots, Napa Cabbage, Zucchini,
Cilantro, Basil, Red and Green Peppers, Scallions

Hawaiian Station

Honey Glazed Cornbread
Hawaiian Chopped Salad
Grilled Pineapple, Mango, Strawberries, Dried Cranberries
Macadamia Nuts, and Raspberry Vinaigrette
Sesame Seared Loin of Ahi Tuna
Spicy Soba Noodle Salad, Wasabi Cream
Kona Soy Glazed Flank Steak
Pineapple Chili Relish
Mahogany Lacquered Grilled Chicken Breast
Mango Coconut Chutney

Curry Ginger Spiced Basmati Rice Pilaf
Cilantro Scallion

Middle Eastern Mezze

Warm Flatbreads
Zatar Infused Olive Oil
Citrus Salad
Hearts Of Romaine, Orange Segments,
Mint, Spiced Almonds, Citrus Vinaigrette
Tabbouleh
Tomato, Cucumber, Parsley, Mint, and Lemon Juice
Trio Of Dips:
Hummus, Baba Ghanoush, and Harissa Aioli
Grilled Lamb Kabobs
Mint Yogurt Sauce
Crispy Falafel Fritters
Sweet Pepper and Tahini Puree
Moroccan Cous Cous
Chick Pea, Mint, and Preserved Lemons

Risotto Bar

Artisanal Bread Basket
Flatbreads, Sliced Baguettes,
Grissini, and Pita Crisps, Infused Olive Oil
Spring Vegetable Chopped Salad
Seasonal Field Greens, Roasted Beets, Chick Peas, Tomatoes,
Cucumbers, Crumbled Goat Cheese and Shallot Vinaigrette
Red Wine Risotto
Arborio Rice Simmered with a rich Red Wine Veal Stock
Wild Mushrooms, Veal Osso Bucco, Fennel and Sage
Saffron Risotto
Arborio Rice Simmered with a light Tomato Saffron Broth
Seared Scallops, Shrimp and Mussels, Basil, and Spinach
Vegetarian Risotto
Arborio Rice Simmered with A Light Vegetable Broth
Artichokes, Oven Dried Tomatoes, Olives, Asparagus, Chives and Tarragon

Lower East Side Deli

Sliced Breads and Rolls
Rye, Pumpernickel and Challah Rolls
Israeli Chopped Salad
Red Wine Vinaigrette, Parsley, and Seasonal Vegetables
Assorted Pickles
Dill, Half Sour, Garlic and Green Tomatoes
Table Carved Corned Beef
Russian Dressing
Stuffed Cabbage with Sweet Tomato Sauce
Mini Potato Knishes with Guldens Mustard
Zucchini Pancakes with Sour Cream and Chives

Southwestern Grill

Crispy Tortilla Chips
Roasted Tomato Salsa, Pico De Gallo, Guacamole
Chipotle Pulled Chicken Soft Tacos
Pico De Gallo, Fresh Cilantro, Lime Wedges,
Fire Roasted Poblano Peppers, Soft Corn and Flour Tortillas
Chimichurri Grilled Flat Iron Steaks
Salsa Verde
Grilled Vegetable Quesadillas
Smoked Tomato Sour Cream
Smokey Black Bean Chili with Cilantro
Mexican Rice
Ancho Chili Butter

Farm to Market Table

Artisanal Bread Display
Semolina Baguettes, Olive Crackers,
Pita Crisps, Grissini, Infused Olive Oil
Trio Of Salads:
Classic Caesar, Mediterranean Chopped, and Cobb
Topped with Grilled Chicken, Poached Shrimp Cocktail,
Marinated Italian Style Tuna
Marinated Vegetables
Roasted Beets, Grilled Eggplant, Asparagus, Roasted Cauliflower
Grilled Portobello Mushrooms, White Bean Salad
Local Farm Cheese Display

Herb Encrusted Goat Cheese, Aged Cheddar, Humboldt Fog
Spiced Almonds, Marinated Olives and Roasted Pears

French Brasserie

Classic French Bread and Rolls
Croissants, Balled Baguettes with Melted Brie, Honey, and Black Pepper
Field Greens with Crumbled Goat Cheese, Marinated Asparagus,
Roasted Cremini Mushrooms, and Lemon Vinaigrette
Steak au Poivre
Flat Iron Steak with a Sea Salt and Cracked Pepper Crust,
served with Brandy Peppercorn Sauce
Moules
White Wine, Sliced Garlic, Fresh Tomatoes, and Herbs
Roasted Fingerling Potatoes, Caramelized Onions, Fennel,
and Parsley with Truffle Butter
Haricot Verts
Fines Herbes Butter

New York Steak House

Olive Bread
Whipped European Butter
Steak House Salad
Wedges of Iceberg Lettuce, Beefsteak Tomatoes, Crispy Onion Rings,
Crumbled Bleu Cheese, and White Wine Shallot Dressing
Herb Crusted Filet of Beef
Horseradish Cream, Red Wine Demi Glace,
and Frizzled Onions
Creamed Spinach
Tender Baby Leaves of Spinach
with a Rich Cream Sauce
Homemade French Fries
Sea Salt, Ketchup

The Jersey Classic Diner Party

Three New Jersey
Diner Inspired Stations

The Grill

Jersey Chicken Cheese Steaks
Caramelized Onions,
Pepper, Mushrooms,
Provolone Cheese and
Soft Italian RollsSliced Steak Sandwiches
Garlic Butter, Crispy Onion Rings
Semolina BreadFrench Fries and Onion Rings
Spicy Horseradish KetchupGrilled Burger Sliders
Tomato, Shredded Lettuce, Sautéed Onions
American Cheese, Soft Brioche RollsGrilled Cheese
Sour Dough and American CheeseTwo Potato Hash
Fennel, Sage, and Sweet PeppersSeven-Vegetable Slaw
Honey Poppy Dressing

The Soup and Salad Bar

Bread Display
Garlic Knots, Tomato Foccacia,
Multi Grain Rolls and Pita Crisps,
Herb Infused Olive Oil,
Farm Style Butter, Marinated OlivesChopped Italian Salad
Roasted Peppers, Fresh Mozzarella,
Sun Dried Tomatoes, Black Olives,
and Balsamic VinaigretteCaesar Salad
Winter Field Greens with Roasted Butternut
Squash, Dried Cranberries, and
Crumbled Blue Cheese,
with a Shallot VinaigretteSoup Selection
Carrot Dill Bisque,
Wild Mushroom Cappuccino,
Butternut Squash Puree

The Diner Classics

Greek Salad
Kalamata Olives, Cucumbers, Tomatoes,
Crumbled Feta Cheese, Lemon Herb
Dressing
Served with Hummus and PitaFrench Fries
with Gravy and Mozzarella
Ketchup, Salt & PepperPickle Display
Half Sour, Garlic and Pickled
Green TomatoesTable-Carved Roast Turkey
and Corned Beef Brisket
Accompanied with Classic Bread Stuffing,
Gravy, Cranberry Relish, Swiss Cheese,
Sauerkraut, Spicy Deli Mustard, Russian
Dressing, and Rye BreadChicken Pot Pie
Individual Tasting Vessel
with a Creamy Chicken Ragout,
Pearl Onions, and Carrots in an
Herbed Puff Pastry Croustade

