

INDIVIDUAL / A LA CARTE CUISINE

FRUIT TRAY \$ 45

With Yogurt Cream Sauce

VEGGIE TRAY \$ 45

Ranch Dressing

CHEESE TRAY \$ 45

THAI PEANUT CHICKEN SATAYS \$ 35 / 50 PCS

Skewered Breasts of Chicken oven Roasted in a Spicy Thai Peanut Sauce

MINI CRAB CAKES \$ 55 / 50 PCS

Miniature Lump Crab Cakes, served with a Spicy Remoulade Sauce for Dipping

BAKED MUSSELS CASINO \$ 45 / 50 PCS

Steamed Mussels topped with a Classic Casino Sauce, with Fresh Herbs, Prosciutto, and Butter

JUMBO SHRIMP COCKTAIL \$ 70 / 50 PCS

Jumbo Shrimp, Boiled and served with Cocktail Sauce for Dipping

TRIO OF BAKED OYSTERS \$ 75 / 50 PCS

Oysters Rockefeller, Oysters Mignonette, and Parmesan Crusted Baked and Served in the Shell

MARINATED CRAB CLAWS \$ 45 / 100 PCS

Blue Crab Claws Marinated and Garlic Butter and Fresh Herbs

BACON WRAPPED SCALLOPS \$ 85 / 50 PCS

Scallops Wrapped in Bacon and Oven Roasted. Served with Dill Aioli

WARM MINI MUFFALETTAS \$ 75 / 50 PCS

Traditional Muffalettas with Olive Salad. Served Warm

TERIYAKI BEEF SATAYS \$35 / 50 PCS

Skewered Filet of Beef, roasted and served with Teriyaki Sauce for Dipping

SEAFOOD STUFFED MUSHROOMS \$60 / 50 PCS

Roasted Mushrooms, Stuffed with Seafood.

STEAMED ASIAN PORK DUMPLINGS WITH SPICY DIPPING SAUCE \$ 35 / 50 PCS

Pork Dumplings, Steamed and served with a Spicy Hoisin Sauce for Dipping

All A la Carte Items may be passed or placed on a Buffet Table.

THE WINE LOFT can also prepare any of our Standard House Menu Items as Party Food Items. Just ask Brandon for pricing.

BUFFET STYLE CUISINE

All prices are quoted to serve 20 people. Each additional person will be \$5.00 for each item selected.

SMOKED SALMON DISPLAY \$ 170 / 20

Chilled Smoked Salmon Filet served with Traditional Accompaniments (Minced Red and Green Onions, Capers, Chopped Egg, Cream Cheese, Croustades and Toast Points)

ARTISAN CHEESE BOARD \$ 140 / 20

Large Cheese Display featuring three different hand crafted cheeses, Spiced Nuts, and Baguette Breads

HALF WHEEL OF BAKED BRIE EN CROUTE \$ 150 / 20

Triple Crème Brie wrapped in Pasty. Topped with Nuts and Lavender Honey. Served with Baguette Breads

FILET MIGNON SALAD \$ 130 / 20

Herb Crusted Filet Mignon, Blue Cheese, Dried Cranberries, Grape Tomatoes and Roasted Walnuts
Tossed in Pepper Jelly Vinaigrette

CORN AND CRAB BISQUE \$ 100 / 20

Our Famous Bisque.

CHARCUTERIE BOARD \$ 160 / 20

Chef's Selection of Gourmet Sausages, Pates, and Terrines. Served with Focaccia Bread and traditional accompaniments.

SEARED AHI TUNA CARPACCIO \$ 190 / 20

Seared Ahi Tuna presented with Tobiko and a Spicy Soy Dipping Sauce

ASIAN NOODLE SALAD \$ 100 / 20

Sliced Cabbage Salad tossed with Spicy Noodles, and Roasted Almonds in a Sweet Asian Vinaigrette.