

VIN DU LAC EVENTS CATERING MENU

Customize your menu from our selection of dinner options. Choose from the 3 meal options below and build your menu by selecting from each category. Prices are per person and based on a minimum of 25 guests. (Ask about pricing and menus for smaller groups.)

All menu items are subject to seasonal availability.

OPTION 1	OPTION 2	OPTION 3
2 Salad or Soup	2 Salad or Soup	3 Salad or Soup
1 Side	1 Side	2 Side
1 Entrée	2 Entrée	2 Entrée
Artisan breads & spreads	Artisan breads & spreads	Artisan breads & spreads
\$35pp	\$40pp	\$44pp

Salads

- Heirloom Grain, spinach, cucumber, cherry tomatoes, red pepper, shallot, roasted garlic parmesan vinaigrette
- Cous Cous with fresh peas, feta, and mint
- Spinach, fruit, goat cheese, balsamic vinaigrette
- Blanched asparagus, cherry tomatoes, feta, balsamic vinaigrette
- Cucumber sesame salad
- Watermelon, berries, feta, mint, honey drizzle
- Greek Salad, romaine, cucumber, olives, peppers, feta, tzatziki

Soups

- Garden Minestrone
- Mushroom Bisque
- Gazpacho
- Clam/seafood chowder (red or white)
- Butternut squash & red pepper bisque
- Radish top & green bean soup
- Lemon chicken quinoa soup

Sides

- Buttermilk whipped Yukon gold potatoes
- Herb roasted baby red potatoes
- Potato or cauliflower gratin
- Sautéed summer squash
- Sautéed or blanched fresh green beans
- Blanched greens/sautéed greens
- Corn succotash
- Roasted root vegetables
- Savory bread pudding

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- Pasta w/cauliflower & bacon
- Baked Ziti
- Mango/cranberry pilaf with jasmine rice
- Pineapple Pilaf with jasmine rice

Entrees

Vegetarian:

- Mushroom Risotto
- Veggie Lasagna with a house made tomato sauce.
- Quinoa and cashew stir fried veggies with sesame and blood orange sauce.

Seafood:

- Tarragon baked salmon with watercress and Myer lemon.
- Seared Ahi tuna with a mango chutney
- Seabass with Myer lemon brown butter
- Shrimp Fra Diavolo over jasmine rice
- Seafood Étouffée
- Dover sole stuffed with crab and artichokes

Poultry:

- Duck confit
- Mediterranean chicken
- Chicken curry with plantain chips served over cilantro coconut rice.
- Roasted pheasant with cherry balsamic glaze (minimal orders)
- Cornish hens roasted with herb butter.
- House made BBQ glazed chicken

Beef, Pork, Lamb:

- Cabernet Franc braised short ribs
- Braised beef tips over puff pastry
- Grilled Coulotte steak with chimichurri sauce
- Spice rubbed pork medallion with chipotle crema
- Riesling pulled pork on a baguette with house made slaw
- Riesling pulled pork over jasmine rice with a teriyaki sauce

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Hors 'd'oeuvres:

- Charcuterie boards
- Balsamic bruschetta with goat cheese served on crostini
- Caramelized onion, apple and heirloom tomato tarts.
- Crispy pork wings with sriracha aioli and Asian slaw
- Artisan bread platter with various spreads
- Frites
- Flat breads
- Riesling pulled pork sliders
- All American beef sliders
- Savory quiche

Desserts:

- Double layer cake (serves 16) \$5pp
Classic vanilla
Carrot cake with cream cheese frosting
Chocolate cake with peanut butter frosting
- Bread pudding \$5pp
- Cookie Platters \$24/dozen – 2 dozen minimum
Chocolate Chip Oatmeal Raisin Peanut Butter
Coconut Macaroons Snickerdoodles Molasses Spice
Salted Caramel Brownies Fruit blondies w/chocolate chips

Other Cakes/desserts quoted upon request