

## VIN DU LAC EVENTS CATERING MENU

Customize your menu from our selection of dinner options. Choose from the 4 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	OPTION 4
2 Salad or Soup	2 Salad or Soup	2 Salads or soups	3 Salad or Soup
1 Side	1 Side	2 Side	2 Side
1 Entrée	2 Entrée	2 Entrée	2 Entrée
Artisan breads & spreads	Artisan breads & spreads	Artisan breads & spreads	Artisan breads & spreads
\$45pp	\$60pp	\$65pp	\$70pp

### Salads

- Santa Fe Salad – Greens, tomato, green onion, black beans, corn, cotija cheese, chipotle ranch or cilantro –lime dressing GF / (V)
- Mediterranean Pasta Salad – zucchini, roasted red peppers, red onion, garlic, basil, tomato, feta, red wine vinaigrette GF / (V)
- Apple Salad – Greens, shaved cabbage, apples, green onions, garlic fennel dressing GF / (V)
- Watermelon, berries, feta, mint, honey drizzle GF / (V)
- Greek Salad, romaine, cucumber, olives, peppers, feta, cucumber dressing GF / (V)
- Caprese Salad – tomato, cucumber, mozzarella, fresh basil, balsamic glaze GF / (V)
- Tabouli Salad – bulgur, parsley, mint, tomato, onion, lemon, olive oil GF / (V)

### Soups

- Carrot Ginger GF / (V)
- Mushroom Bisque GF / (V)
- Tomato Basil Soup GF / (V)
- Clam chowder (red or white)
- Chipotle Black Bean Soup GF

### Sides

- Roasted Garlic Parm Mashed Potatoes GF / (V)
- Herb roasted baby red potatoes GF / (V)
- Potato or cauliflower gratin
- Glazed golden beets or green beans GF / (V)
- Roasted root vegetables GF / (V)
- Mango/cranberry pilaf with jasmine rice GF / (V)
- Leek & saffron basmati rice GF / (V)
- Smoked Gouda Mac and Cheese
- Chilled carrot & raisin slaw GF / (V)
- Creamy rosemary polenta GF
- Spanish rice and beans GF
- Rice pilaf GF

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## Entrees

### Vegetarian:

- Mushroom Risotto GF
- Veggie Lasagna with a house made marinara.
- Quinoa and cashew stir fried veggies with Nước chấm sauce GF / (V)
- Fettuccine con Pesto Alla Trapanese GF / (V)
- Curry vegetables with tofu GF / (V)
- Vegetarian Jambalaya GF / (V)

### Seafood:

- Jambalaya with shrimp, chicken & andouille GF
- Seared Ahi tuna with a mango chutney GF
- Chardonnay poached Portuguese sole with tomato and mushrooms GF
- Creamed shrimp and cauliflower au gratin
- Grilled shrimp en brochette GF
- Grilled Salmon with orange sauce (Add \$5.00pp) GF

### Poultry:

- Greek roasted chicken pieces GF
- Coq au Vin
- Chicken curry with cilantro coconut rice. GF
- House made BBQ glazed chicken GF
- Chicken en brochette with zucchini, peppers, mushrooms and cherry tomatoes GF
- Chicken en brochette with pineapple, peppers and teriyaki glaze GF
- Chicken fajitas with onion and peppers and corn tortillas GF

### Beef, Pork, Lamb:

- Braised short ribs with a red wine demi-glace GF
- Grilled Moroccan beef en brochette GF
- Beef fajitas with onion and peppers and corn tortillas GF
- Grilled Top Sirloin with Sauce Robert (add \$5.00pp) GF
- Filet Mignon (add \$5.00pp) GF
- Roasted pork loin with red pepper citrus sauce GF
- Grilled Moroccan pork en brochette GF
- Pinot Noir pulled pork on a baguette with house made slaw
- Lamb curry with sweet potato, cilantro, coconut rice GF

### Hors 'd'oeuvres:

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- Charcuterie boards GF \$5.00pp (2 oz serving per person)
- Balsamic bruschetta with goat cheese served on crostini \$24.00/dozen (2 pp)
- Artisan bread platter with various spreads GF / (V) Included with full dinner options; \$4.00pp w/o dinner
- Flat breads GF / (V) \$16.00 each (serves 4)
- Riesling pulled pork sliders GF \$36.00/dozen (2 pp)
- All American beef sliders GF \$36.00/dozen (2 pp)
- Savory mini quiche \$24.00/dozen (2 pp)
- Baked Brie wheel w/preserves & crackers \$30.00/each (serves 6)

Desserts:

- Basic house-made frosted sheet cake \$30/quarter sheet \$60/half sheet  
Quarter sheet = 12-18 servings; Half sheet = 24-36 servings

Cake Flavors	Frosting Choices
Vanilla	Vanilla
Chocolate	Chocolate
Carrot Cake	Cream Cheese
Red Velvet	Peanut Butter
Lemon	Lemon

- Bread pudding \$60/quarter pan (18-24 servings)
- Cookie Platters \$36/dozen – 2 dozen minimum  
Chocolate Chip Oatmeal Raisin Peanut Butter  
Coconut Macaroons Snickerdoodles Molasses Spice  
Salted Caramel Brownies

Other Cakes/desserts quoted upon request

Cake cutting/plating service \$2.00/pp (outside catered items)

GF / (V) symbols = Items can be prepared gluten free and/or Vegan upon request