

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
\$50pp	\$65pp	\$70pp	\$80pp

Salads

- Caesar Salad
- Green Salad
- Santa Fe Salad-Greens, tomato, green onion, black beans, corn, cotija cheese, chipotle ranch or cilantro-lime dressing
- Watermelon, berries, feta, mint, honey drizzle

Starch

- Roasted Garlic Parm Mashed Potatoes GF / (V)
- Herb roasted baby red potatoes GF / (V)
- Mango/cranberry pilaf with jasmine rice GF / (V)
- Rice pilaf GF
- Mediterranean Pasta Salad (V)

Vegetables

- Glazed golden beets or green beans GF / (V)
- Roasted root vegetables GF / (V)
- Sautéed summer squash

Entrees

Vegetarian:

- Mushroom Risotto GF
- Quinoa and cashew stir fried veggies with Nước chấm sauce GF / (V)
- Fettuccine con Pesto Alla Trapanese GF / (V)
- Smoked Gouda Mac and Cheese

Seafood:

- Seared Ahi tuna with a mango chutney GF
- Grilled shrimp GF
- Grilled Salmon with orange or dill sauce (Add \$5.00pp) GF

VIN DU LAC EVENTS
CATERING MENU

Poultry:

- Mediterranean chicken GF
- Chicken Marsala
- Chicken Piccata

Beef, Pork:

- Braised short ribs with a red wine demi-glace GF
- Grilled Top Sirloin with Sauce Robert (add \$5.00pp) GF
- Roasted pork loin with red pepper citrus sauce GF

Hors 'd'oeuvres:

- Charcuterie & cheese platters GF \$7.00pp (2 oz serving per person)
- Balsamic bruschetta with goat cheese served on crostini \$24.00/dozen (2 pp)
- Savory mini quiche \$24.00/dozen (2 pp)
- Baked Brie wheel w/preserves & crackers \$30.00/each (serves 6)

Desserts:

- 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