

SLATTERY VINTAGE ESTATES
Vineyard & Tasting Room

SVE CATERING

WEDDINGS

& LARGE EVENTS



BUFFET MEALS THAT WILL WOW YOUR GUESTS

All buffet meals include china plates, metal flatware and high quality paper napkins, as well as tablecloths on the buffet tables. We can set the tables or have plates and flatware on the buffet, your choice.

The Patio Buffet

\$14.⁰⁰ PER PERSON

INCLUDES GARDEN SALAD AND COCKTAIL BUNS

CHOOSE TWO MEATS:

PULLED PORK	SMOKED TURKEY BREAST
SMOKED SAUSAGE	MARINATED GRILLED CHICKEN
SMOKED HAM	SMOKED BRISKET
BRATWURST <u>AND</u> SAUERKRAUT	GRILLED HAMBURGERS <u>AND</u> HOT DOGS
*SARAH'S FAMOUS MEATLOAF	ITALIAN BEEF WITH GIARDINERA

CHOOSE TWO SIDES:

COWBOY BEANS	ULTIMATE CHEESY POTATOES
*BACON BLUE CHEESE POTATO SALAD	CORN WITH CHILI LIME BUTTER
DEVILED EGG POTATO SALAD	CREAMY CHEESY MAC N CHEESE
CREAMY COLE SLAW	COOL CUCUMBER <u>AND</u> ONIONS
ANTIPASTO PASTA SALAD	GREEK ORZO SALAD
KETTLE CHIPS	HOMESTYLE MASHED POTATOES

★ INDICATES MOST POPULAR DISHES

*SURCHARGE OF 18% APPLIED TO ALL CATERED EVENTS

Pasta Perfection Buffet

\$16.⁰⁰ PER PERSON

INCLUDES GARLIC BREAD OR BREADSTICKS

CHOOSE ONE SALAD:

GARDEN SALAD WITH TOMATO, CUCUMBER AND CROUTONS, CHOICE OF DRESSING

*CAESAR SALAD WITH GARLIC CROUTONS AND SHAVED PARMESAN

ANTIPASTO SALAD WITH MARINATED VEGETABLES AND ITALIAN DRESSING

*GRILLED PANZANELLA SALAD WITH FRESH MOZZARELLA

CHOOSE TWO ENTREES:

PENNE WITH MARINARA AND MEATBALLS
CLASSIC MEAT LASAGNA
*SPINACH -CHICKEN -ALFREDO LASAGNA
CREAMY 4 CHEESE MAC AND CHEESE
*BACON, BLEU AND CARAMELIZED ONION MAC

ROASTED RED PEPPER AND SPINACH ALFREDO FARFALLE
ITALIAN SAUSAGE AND PEPPERS IN ZESTY SAUCE ON ROTINI*
CHEESE TORTELLINI WITH CHICKEN AND PESTO
JUMBO CHEESE RAVIOLI WITH RED AND WHITE SAUCE*
PASTA PRIMAVERA WITH SPRING VEGETABLES

CHOOSE ONE SIDE:

*PETITE GREEN BEANS WITH BACON
SAUTEED VEGETABLE MEDLEY
HERB BUTTERED BABY CARROTS
CREAMED SPINACH
RATATOUILLE

ROASTED LEMON GARLIC BROCCOLI*
SAUTEED BRUSSELS SPROUTS
RED WINE BRAISED KALE
CAPRESE STACKS

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The Benchmark Buffet

\$17.⁰⁰ PER PERSON

INCLUDES DINNER ROLLS OR GARLIC BREAD

CHOOSE ONE SALAD:

- GARDEN SALAD WITH TOMATO, CUCUMBER AND CROUTONS, CHOICE OF DRESSING
- **CAESAR SALAD WITH GARLIC CROUTONS AND SHAVED PARMESAN
- ANTIPASTO SALAD WITH MARINATED VEGETABLES AND ITALIAN DRESSING
- *GRILLED PANZANELLA SALAD WITH FRESH MOZZARELLA

CHOOSE TWO ENTREES:

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|---|---|
| CHARDONNAY CHICKEN
Roasted chicken breast smothered in a decadent white wine cream sauce | SAVORY BEEF STROCANOFF
Classic preparation finished with sour cream. Noodles on the side |
| *LEMONY CHICKEN PICCATA
Lightly breaded and fried chicken breast in a lemon caper sauce | PARMESAN CRUSTED SALMON
Baked with a parmesan panko crust, finished with herb butter sauce |
| CHICKEN MARSALA
Chicken breast with a mushroom and Marsala wine sauce | TERIYAKI GLAZED SALMON*
Atlantic salmon filet with teriyaki sauce, sesame seeds & scallions |
| CHICKEN MAKHANI
Chicken breast medallions simmered in a spiced tomato cream sauce | HERB ENCRUSTED ROAST PORK LOIN
Roasted pork loin served with horseradish & mustard sauces |
| *CLASSIC BEEF BURGUNDY
Beef chunks braised in red wine with pearl onions & mushrooms | AUTUMN PORK ROULADE*
Pork loin stuffed with sautéed apples and onions in a mustard reduction |

CHOOSE TWO SIDES:

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| SAUTEED VEGETABLE MEDLEY | HERBED BUTTERED EGG NOODLES |
| SWEET <u>AND</u> SASSY GLAZED CARROTS | GREEK POTATOES WITH LEMON <u>AND</u> GARLIC |
| *PETITE GREEN BEANS WITH BACON | CREAMY SMASHED POTATOES* |
| CREAMED SPINACH WITH CARAMELIZED SHALLOT | LOADED MASHED POTATOES |
| *ROASTED LEMON GARLIC BROCCOLI | ULTIMATE CHEESY POTATOES* |
| SAUTEED BRUSSELS SPROUTS | SAVORY HERBED RICE PILAF |
| RED WINE BRAISED KALE | CREAMED ORZO <u>AND</u> LEEKS |

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The Cornerstone Buffet

\$20.⁰⁰ PER PERSON

INCLUDES ARTISAN BREADS

CHOOSE TWO SALADS:

- GARDEN SALAD WITH TOMATO, CUCUMBER AND CROUTONS, CHOICE OF DRESSING
- *CAESAR SALAD WITH GARLIC CROUTONS AND SHAVED PARMESAN
- ANTIPASTO SALAD WITH MARINATED VEGETABLES AND ITALIAN DRESSING
- GREEK SALAD WITH KALAMATA OLIVES, RED ONION, TOMATOES, CUCUMBERS AND FETA
- *BISTRO SALAD WITH DRIED CHERRIES, BLUE CHEESE, PECANS AND BALSAMIC VINAIGRETTE

CHOOSE TWO ENTREES:

- SALMON SUPREME
Slow roasted Atlantic salmon finished with lemon dill beurre blanc
- ROSEMARY SHRIMP SKEWERS
Jumbo shrimp seasoned with rosemary and garlic
- *CHICKEN GORDON BLEU
Ham and Swiss stuffed chicken breast smothered in Mornay sauce
- CHICKEN ROULADE
Chicken breast rolled around spinach, roasted red peppers and chevre

- LAMB KEBABS
Cubed leg of lamb skewered, grilled and served with Tzatziki
- BRAISED SHORT RIBS*
Beef short ribs slow simmered in red wine and savory vegetables

CARVING STATIONS ADD \$2 PER PERSON:

- ROASTED SIRLOIN OF BEEF
- ROASTED LEG OF LAMB

CHOOSE TWO SIDES:

- SAUTEED VEGETABLE MEDLEY
- SWEET AND SASSY GLAZED CARROTS
- *PETITE GREEN BEANS WITH BACON
- CREAMED SPINACH WITH CARAMELIZED SHALLOT
- *ROASTED LEMON GARLIC BROCCOLI
- SAUTEED BRUSSELS SPROUTS
- RED WINE BRAISED KALE
- ROSEMARY ROASTED NEW POTATOES
- HERBED BUTTERED EGG NOODLES
- GREEK POTATOES WITH LEMON AND GARLIC
- CREAMY SMASHED POTATOES*
- LOADED MASHED POTATOES
- ULTIMATE CHEESY POTATOES*
- SAVORY HERBED RICE PILAF
- CREAMED ORZO AND LEEKS
- SAUSAGE, MUSHROOM & PECAN DRESSING

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STATIONS FOR GRAZING

Keep your guests mingling with these theme stations strategically placed around the room!

People will be talking about your food for years!

Stations will be outfitted with high quality disposable plates, flatware and napkins.

Pricing is determined based upon number of stations and guest count.

CAJUN BOIL ★

Shrimp, Sausage, Corn & Potatoes in a big delicious pile. With drawn butter & cocktail sauce for dipping

TACO AND NACHO BAR

Ground beef & shredded chicken with flour tortillas, corn chips, queso sauce and all the toppings

BAKED POTATO BAR

Baked russet potatoes with all the fixins. Sour cream, bacon, scallions, butter, cheese & chili

INDIAN STATION

Coconut Curry Chicken, Chana Masala, Basmati Rice and Garlic Naan

MEDITERRANEAN STATION ★

Pita Bread, Gyro Meat, Grilled Chicken, Tzatziki, Hummus, Onion, Tomato, Shredded Lettuce

ASIAN STATION

Chicken or Vegetarian Lettuce Wraps, Sesame Noodle Salad, Eggrolls & Dumplings with dipping sauces

SOUP AND SANDWICH STATION

A selection of soup shooters and miniature sandwiches with pickle spears. Adorable and delicious!

CHICKEN WINGS

Bone-in or boneless chicken wings in your choice of sauce or sauces, served with celery, ranch & blue cheese

KID STATION

Chicken Nuggets, Mac & Cheese, Carrots and Ranch, Apple Slices. For the young and young at heart!

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★ANTIPASTO

Cured Meats, Imported Cheeses, Marinated Vegetables & Crackers

CHEESE AND FRUIT

Domestic & Imported Cheeses, Fresh Fruits, Crackers

SMOKED SALMON

House smoked sides of salmon with lemon dill cream cheese, capers, red onions, sliced lemon and crackers

★SHRIMP COCKTAIL

Chilled seasoned jumbo shrimp with our delicious house made cocktail sauce and lemon wedges

VEGETABLE CRUDITES AND DIPS

Fresh veggies with ranch dip and hummus

Elegant Edible Displays

PRICING IS DETERMINED BASED UPON NUMBER OF DISPLAYS AND GUEST COUNT.

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KEEP THE PARTY GOING!

HERE ARE SOME EXAMPLES OF OTHER FUN MENU IDEAS TO MAKE YOUR EVENT STAND OUT!

MAKE YOUR OWN S'MORES

HOT COCOA & COFFEE BAR

GROWN UP ROOT BEER FLOATS

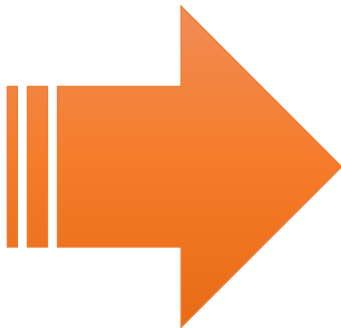
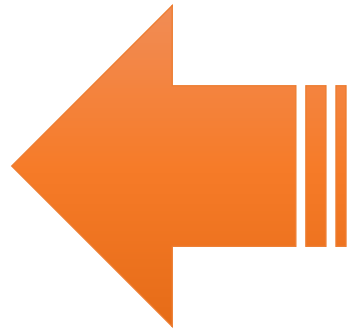
GOURMET POPCORN DISPLAY

ICE CREAM SUNDAE STATION

LATE NIGHT HOT DOG BUFFET

FLATBREAD PIZZA STATION

CANDIES & SWEETS DISPLAY



If you can dream it...we can do it!

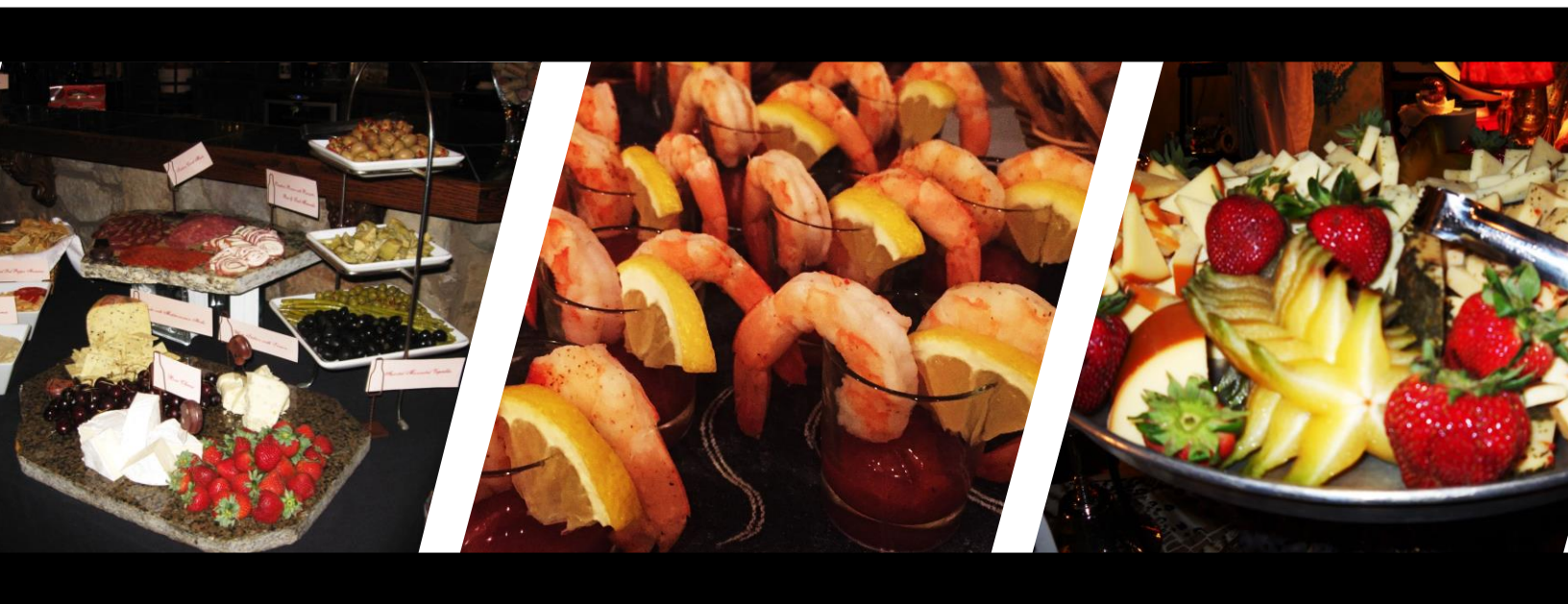
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Let me make your event extraordinary!

Hi, I'm Sarah Slattery. I'm a classically trained chef and I've been catering events here at SVE since 2008. This menu is just a sampling of the food I can do. We can work together to create whatever your heart desires. I take pride in making unforgettable events for your guests that are also easy and stress-free for you!

The planning process begins with a meeting to discuss your event size, menu needs and budget. This may be done via email if you prefer. Once a menu is decided, a formal catering proposal will be drawn up and sent to you along with a contract. If everything looks good, you sign the contract and the proposal and send it back with a \$500 deposit or half of your proposed total, whichever is less. The balance of the bill may be made in payments or in full, no less than 10 days prior to weddings and on or before the day of any other event.



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