



GREEN RIBBON - SAMPLE CATERING MENUS

*Please look below for ideas of catering options for events such as weddings, wedding rehearsals, celebrations of life and more **held at Old House Vineyards***

These are sample ideas – please let us know if you have anything else in mind by filling out our Event Questionnaire available on our website here:

[Contact Us](#)

*(Please allow at least **two weeks** after confirmed submission of Event Questionnaire for our head chef Joelyn to create a customized menu for you!)*

Hor d'oeuvres

Bruschetta Bar: mixed bruschetta & crostini (\$7 per person)

- Tomato basil
- Artichoke Parmesan
- Spinach & feta
- N'duja

Pretzel Bar: Philly soft pretzels with dip (\$5 per person)

- Horseradish Cheddar
- Pub Cheese
- Spicy Mustard

Charcuterie Around the World: (\$8 per person)

- Mixed cheeses
- Mixed meats
- Pickled vegetables
- Fresh & dried fruits
- Mixed Nuts
- Crostini

Chilled Seafood Station: (Market Price)

- Oysters on the half shell
- Shrimp Cocktail
- Italian Ceviche
- Cocktail sauce, mignonette sauce, & lemons

Buffet Options:

\$28/\$38/\$50 Per Person Options

\$28 Per Person Dinner:

Starter: *(choice of 1)*

- Caesar Salad: romaine, parmesan, croutons, & homemade dressing
- House Salad: field greens, tomatoes, crumbled feta, & housemade Dijon vinaigrette

Mains: *(choice of 2)*

- Salmon Piccata with Old House Clover Hill, capers, & lemon
- Tuscan Chicken with Old House Chardonnay, basil, tomato, garlic, & cheese
- Beef "Stevens' bourguignon: braised beef in Old House Bacchanalia, herbs, lardons, & vegetables

Sides: *(choice of 3)*

- Pesto Fettuccini Alfredo
- Ricotta & Mushroom Baked Ziti
- Italian Roasted Vegetables
- Herb roasted potatoes

\$38 Per Person: *(includes choice of above options and below menu)*

Starter: *(choice of one)*

- Goat Cheese Salad: crumbled goat cheese, peppadew peppers, arugula, toasted pine nuts & homemade vinaigrette

Mains: *(choice of 2 options including above mains & sides)*

- Petit Filet: chili rubbed topped with escabeche
- Chicken Cacciatore: with Old House Clover hill cacciatore sauce

Sides: *(includes all)*

- Herb Roasted Potatoes
- Stewed Green Beans
- Tomato Pesto Pasta

\$50 Per Person: *(includes choice of above options and below menu)*

Salad: *(plated, choice of 1)*

- Winter Salad: roasted butternut squash, pumpkin seeds, pickled Brussel sprouts, crumbled goat cheese, & homemade vinaigrette

Entrees: *(choice of 2)*

- Petit Filet: black angus filet in a chasseur sauce made with Old House Bacchanalia
- Salmon: grilled in an Old House Chardonnay, tarragon & leek sauce
- Chicken: braised in Old House Whiskey & mushroom sauce
- Surf & Turf: sliced filet topped with lump crab & asparagus with OH Clover Hill béarnaise sauce *(add \$5 per person)*
- Herb Encrusted Pork: tenderloin roasted with onions & peppers in OH Chardonnay
- Baked Gnocchi: homemade gnocchi with roasted squash, basil, & tomatoes in a OH Clover Hill cream sauce

Sides: *(choice of 3)*

- Mushroom & Old House Port truffled baked risotto
- Gruyere, vidallia onion, & potato gratin
- Roasted Cauliflower & broccoli with sour cherries & toasted pine nuts
- Truffle Gratin: homemade potato au gratin with truffle oil
- Gruyere Ratatouille: roasted zucchini, squash, tomatoes, herbs, & gruyere
- Herb Roasted Potatoes: rosemary & olive oil roasted potatoes

*Bread & Butter included

*Additional menu items available for additional cost

Dessert Service

Cake Plating & Service: \$1.50 per person

Drink Service

Tea & Coffee Bar: (\$3 per person)

- Includes sugar (natural & artificial sugars, creamer, & lemon)

Hot Chocolate & Hot Cider Bar: (\$6 per person)

- Includes homemade drinking chocolate, hot spiced cider, toppings (whipped cream made with Old House Whisky, chocolate chips, sprinkles, marshmallows, candy toppings, nuts, etc...)

Table Settings

Linens: *(color options available)*

- \$8-20 per linen depends on size
- \$1.25 per linen napkin

Dishware/Silverware Rental: *(will have estimate when have final head count)*

- \$0.65 per fork, knife, spoon
- \$1 per appetizer, bread, & dessert plate
- \$1 per coffee cup, glass ware
- \$1.25 per dinner plate

**Pricing is before tax, gratuity & service charge.*

**Plated dinner available for an additional \$5 per person.*

**If you do not see something you would like, please let us know and we will do our best to accommodate your request.*

**This is just an estimate. Due to long lead time on events, unforeseen market changes may increase pricing for food. Green Ribbon will exercise every care to avoid price changes; when unavoidable, we will communicate price increases to you in advance.*

