



## GREEN RIBBON – PLATTER CATERING OPTIONS

*Please look below for ideas of platter options for events on-site at Old House Vineyards or offsite (available for pickup)*

*\*For options listed below, please give at least **10 days notice** to account for supplies\**

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

[Contact Us](#)

*(For custom requests, please allow at least **two weeks** after confirmed submission of Event Questionnaire for our head chef Joclyn to create a customized menu for you!)*

### **Petit Sandwiches: \$4 per piece with 15 piece minimum per type**

- Virginia Country ham & pimento cheese biscuit
- Reuben: corned beef, swiss, sauerkraut, & Russian dressing
- BLT: Applewood smoked bacon, roasted tomatoes, arugula, & chive aioli
- Prawn Cocktail Sliders: shrimp salad & greens (add \$1 per piece)
- Roast Beef Slider with horseradish aioli
- Meatball Parmesan: homemade meatballs in marinara topped with parmesan
- Philly Pork Sliders: roast pork, provolone, roasted red pepper, & greens
- Fried Chicken Sliders: buttermilk fried chicken, pickles, & chipotle aioli
- BBQ Pork Sliders: pulled pork, OH Ale BBQ sauce, & slaw
- Caprese: marinated tomatoes, buffalo mozzarella, basil & pesto \*vegetarian
- Vegan: roasted eggplant, tomatoes, tahini garlic spread, & arugula

### **Stuffed Mushrooms: \$2.50 per piece with 15 piece minimum per type**

- Spinach & feta
- Maryland crab dip (add \$1 per piece)

### **Skewers: \$2.75 per piece, with 15 piece minimum per type**

- Ratatouille: eggplant, zucchini, squash, basil, & tomato
- Caprese: roasted tomato, basil, & mozzarella
- Steak: dry rubbed beef with pickled Brussel sprouts
- Antipasto: Salami, buffalo mozzarella, roasted red pepper, olives
- Wedge: iceberg, bacon, & cherry tomatoes
- Smoked salmon, cucumber, herbed caper cheese (add \$1 per piece)
- Greek: feta, bell pepper, tomato, cucumber, & olive
- Irish Bangers: potatoes & cheddar

### **Seafood Platters: (Market Price – minimum order required)**

- Mini Crabcakes: homemade petit crabcakes & cocktail sauce
- Shrimp Cocktail: chilled shrimp & cocktail sauce
- Smoked Salmon: smoked salmon, herbed cream cheese, capers, red onions, & cornichons
- Poached Salmon: chilled poached salmon, dill aioli, cucumber, & lemon

### **Platters: (pricing depends on size – minimum order required)**

- Bruschetta: housemade marinated tomatoes, tapenade, & toasts
- Artisanal Charcuterie: mixed meats & cheeses, mustard, jam, pickled vegetables, crostini
- Hummus & Crudite: homemade hummus with pita chips & vegetables
- Green Ribbon Dips: mix of two homemade dips (pimento cheese, white cheddar horseradish, spinach & feta, French onion) with crackers & vegetables

### **Salads: (pricing depends on size – minimum order required)**

- Roasted Broccoli & Cauliflower Salad
- Superfood Broccoli Slaw
- Greek Pasta Salad
- Red Bliss & Green Onion Potato Salad

### **Desserts:**

**(\$8 per person, 3 pieces per person, choice of 3. Can also do as platters - inquire about cost; minimum order required)**

- Mini Cannoli: homemade with OH Coffee rum canoli cream
- Chocolate Mousse Hearts: homemade chocolate mousse with OH Wicked Bottom in edible chocolate cups
- Fruit Tart: fruit tart with OH Artica & raspberry sauce
- Sea Salt Caramel Dark Chocolate Brownies with OH Wicked Bottom
- Mini Cheesecake Bites
- Chocolate Chunk Cookies
- S'mores Brownies: chocolate brownies topped with marshmallows & graham cracker crumbles
- Mini eclairs: filled with OH Coffee Rum cream topped with chocolate

*\*Prices are subject to change due to availability & current market prices.*

