**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:*

[*Special Events – Green Ribbon*](https://www.greenribbonva.com/special-event-menu-questionnaire)

*(Please allow at least* ***two weeks*** *after confirmed submission of Event Questionnaire*

*for our head chef Joclyn 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’bourguigon: 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)*

* $8-18 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.*

Green Ribbon, LLC – Contact email: GreenRibbonVA@gmail.com