

**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:*

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

*(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: mozzarella, basil & roasted tomato aioli \*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: iceburg, 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**

* 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)**

* 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)**

* 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)**

* 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 marshallows & 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.*



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