

The Vineyard Café and Dinner Theatre Catering Menu

(72 Hour Advance Notice Required)

678-581-3771

www.thevineyardcafe.com

-APPETIZERS-

<u>Fruit Platter:</u> Assorted fresh fruit w/ a dipping sauce made in house.	\$ 26.00
<u>Hummus Platter:</u> House made hummus w/roasted red pepper, pine nuts and a drizzle of olive oil. Served w/ pita bread.	\$ 9.00
<u>Cheese & Olive Skewers:</u> Skewers of Colby & Cheddar cheeses w/pepperoni , olives and cherry tomatoes	\$ 26.00
<u>Mini Chicken Salad Croissant:</u> Our in house made chicken salad on mini croissants (each)	\$ 4.00
<u>Sandwich Platter:</u> Assorted sandwiches (Please speak to our coordinator for pricing)	

-SALADS-

<u>Chicken Salad:</u> Our delicious house made chicken salad sold in 16 oz.	\$ 8.00
<u>Greek Pasta:</u> Mini bowtie pasta w/ black olives, tomato, celery and feta cheese w/ Greek dressing 16 oz.	\$ 6.00
<u>Large Salads:</u> House, Caesar, Strawberry or Citrus feeds 10-12)	\$ 25.00
<u>Signature Salad:</u> Vineyard or Orchard (feeds 10-12)	\$ 30.00

-HOT APPETIZERS-

<u>Stuffed Mushrooms:</u> Large mushrooms stuffed w/ a fresh bread stuffing baked in a seasoned white wine sauce, topped w/ a light dusting of parmesan (20 pcs)	\$ 28.00
<u>Meatballs:</u> Hand rolled meatballs in Sicilian gravy (sauce) w/ a side of parmesan cheese (30 pcs)	\$ 30.00
<u>Baked Dips:</u> Artichoke or Broccoli	\$ 24.00
<u>Quiche:</u> Asparagus, Bacon or Ham w/ Four Cheeses (4 pieces per pie)	\$ 24.00

-HOT SIDES-

(FEEDS 8 TO 10)

Mac-N-Cheese: Elbow macaroni mixed w/ cream, eggs, sharp cheddar, parmesan cheese, onion & garlic powder, salt, pepper then topped with more sharp cheddar and baked to a golden brown. \$ 24.00

Potato-N-Cheese Casserole: Shredded potato mixed w/cream, eggs, onion, salt, pepper & sharp cheddar cheese. Baked to a golden brown \$ 24.00

Mashed Potatoes: Cooked potatoes mashed w/ butter, salt & pepper (Regular or Garlic) \$ 22.00

Corn Casserole: A mixture of sweet corn and creamed corn, eggs and heavy cream baked to a golden brown. \$ 15.00

Baked Pineapple: Chunk pineapple specially mixed with egg, flour, sugar and seasoning. \$ 15.00

Green Beans: Alfredo, Almandine or butter sauce \$ 15.00

Herb Roasted Red Potatoes: Red potatoes diced into bite sized pieces then slowly roasted w/ a mixture of special seasoning and olive oil \$ 20.00

-HOT TRAYS-

(Feeds 8 to 10)

Parmesan Crusted Chicken w/ Sage Sauce: Slow roasted chicken breast w/a mixture of special seasoning, sliced when cooked w/ a house made sage sauce drizzled over it. \$ 48.00

Three Cheese Baked Ziti: Cooked Ziti mix w/ Mozz, Provo & Parmesan cheese covered in a rich fresh made gravy (sauce) then covered again w/ even more cheese and baked to a golden brown. \$ 36.00

Sirloin Tip Roast: Slow roasted to tender, served in its own juices. \$ 55.00

Roasted Turkey Breast: Oven roasted and served with a side of fresh made turkey gravy. \$ 45.00

Meatloaf: Home style or Sicilian \$ 40.00

Roasted Chicken: Herb roasted or wine garlic sauce \$ 48.00

Pork Tenderloin: Roasted pork tenderloin served with a house made portabella mushroom/rosemary cream sauce \$ 45.00

Sicilian Lasagna: Made to order with your choice of gravy (sauce)

Plain \$40.00, Ground Beef \$45.00, Ground Turkey \$45.00 or Italian Sausage \$48.00

DESSERTS-

Sheet Cakes

Carrot cake w/ cream cheese icing \$ 20.00

Vanilla/Chocolate swirl cake w/ vanilla icing \$ 20.00

German chocolate cake w/chocolate-coconut icing \$ 20.00

Cookie tray: Assorted cookies (chocolate chip, oatmeal raisin, white chocolate macadamia (per dozen) \$ 8.00

Scones: Fresh made blueberry, cinnamon, cranberry/orange \$ 8.00

Chocolate Chip Cannoli's (per dozen) \$ 20.00

Coconut cream bread pudding: Served with our house made butter rum sauce--Best in town!! (Serves 12) \$ 30.00