

DISTRICT WINERY

Stationed Dinner Party

ANTIPASTI SPREAD

Includes all items

Assortment of cheese & charcuterie, crudités, housemade caramelized onion dip, dried fruit, pickled vegetables, olives, rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 5 passed items

COLD

Pepper-Seared Salmon Bites sweet wasabi caramel, salmon chicharrón

Scallop Ceviche green chili, cucumber, plantain

Roast Duck Summer Rolls basil, bean sprouts, sriracha

Steak Tartare potato gaufrette, crème fraîche, fried caper

Roasted Garlic Hummus sesame-cilantro shortbread, apricot chutney

Kimchi Cupcake yuzu cream, nori, bonito

Roasted Baby Beet Salad herbed boursin, pumpernickel

Seasonal Soup Shooter

HOT

Shrimp Salchicha warm corn butter, chorizo

Baked PEI Mussels brioche, fennel, thyme

Ground Turkey & Golden Raisin Meatballs golden raisin mustard, parmesan chip

Za'atar Roasted Chicken pickled red onion, herbed tahini

Puff Pastry-Wrapped Merguez aioli, mint

Braised Short Rib roasted shallot purée, rosemary, focaccia

Crispy Fingerling Potato bacon jam, green onion

Spring Roll Curried Spanakopita preserved lemon

Mushroom Tartlet béchamel, parmesan

Grilled Corn Arepas chipotle, pickled peppers

STATIONS

Choose 2

BUTTERMILK FRIED CHICKEN

Aged Cheddar Macaroni & Cheese

Red & Green Cabbage Salad

celery seed, honey

Pimento Cheese

Biscuits

ROASTED CHICKEN

with preserved lemon and parsley

Braised Chickpeas, Marinated Feta, Pomegranate, Mint

Orange-Harissa Roasted Carrots

labneh

Roasted Eggplant-Tomato spread

Toasted Pita

TUSCAN GRILLED STRIPLOIN

displayed with rosemary and roasted garlic bulbs

Roasted Potatoes

Black Kale Salad

farro, pecorino, pickled onion, lemon vinaigrette

White Bean-Tomato Ragout

sage

Sourdough

MANGO GLAZED PORK LOIN

Leek and Cauliflower Gratin

pickled raisin, coconut

Hericot Vert

green goddess dressing, radish, mustard

Curry Leaf-Ginger Yogurt

Garlic Naan

MISO GLAZED SALMON FILET

Ginger Fried Quinoa

Bok Choy, Shittakes
garlic oil

Yuzu-Pear Chutney

LEMON-THYME CRUSTED COD

Black Beluga Lentils
fennel, sherry, creme fraiche

Roasted Asparagus
sauce mimosa, bacon

Caramelized Onion Dip

Grilled Baguette

SPINACH AND ARTICHOKE CANNELLONI

parmesan cream

Roasted Mushroom and Tomato Stew

Seasonal Pananella
roasted squash, sourdough

Basil Pesto

Focaccia

DESSERTS

includes all items

Brownie Bites
orange caramel, sea salt

Petite Brown Butter Financiers
dried cranberry, ginger glaze

Lemon Bars
shortbread cookie crust, powdered sugar dusting