



Easley Winery

2010 Banquet Dinner Menu & Function Specification Sheet

All meals are served buffet style. Minimum of 15 people required for function pricing. Package includes use of the Arbor Room for 3 hours with seating for 75 people. Additional time can be purchased as room rental at the rate of \$150.00* per hour. China, flatware & linen service are included in package pricing. Your function will include a Champagne welcome with assorted cubed cheeses & crackers, a winery tour, & wine tasting of our wine list. One glass of wine is included, excluding Reserve wines. Other included beverages: water, lemonade, & coffee.

Wine service is available beyond the complimentary glass. Please circle your preference: Host Bar or Cash Bar
Host may bring in cake from a local bakery. Please add \$1.50 per person.

Dinner pricing is **\$40.00** per person* for a single entrée. All meals come with your choice of salad, starch, & vegetable and are served with fresh baked bread and butter and dessert. *Plus 9% tax & 20% gratuity. ****Additional \$3.00 per person for these entrée choices.**

Please initial below to select your entrée(s) (each additional entrée is \$3.00 per person):

Poultry

- Chicken Alfredo**- Linguini tossed with creamy Alfredo sauce & topped with fresh parsley.
- Lemon Basil Chicken**- Chicken breast marinated in lemon, fresh basil & white wine.
- Chicken Cordon Blue**-Chicken breast with ham & swiss cheese.
- Chicken Cacciatore**- Chicken breast sautéed in a mixture of green peppers, onion, mushrooms, herbs, spices and marinara, served with your choice of **buttered egg noodles** or **rice** (*counts as starch, please circle to indicate choice.*)
- Cranberry Ginger Chicken**- Chicken breast marinated in a cranberry ginger relish.
- Caribbean Jerk Chicken**- Chicken breast with a sweet & savory jerk rub.
- Fried Chicken**- Home cooked fried chicken .
- Parmesan Garlic Chicken**-Chicken breast coated in parmesan cheese and sautéed with garlic.

Pork

- Rosemary Crusted Pork Tenderloin****- Finest cut of Indiana pork, slow oven cooked in a broth of sweet basil, thyme, & red wine.
- Glazed Pineapple Ham Steak**
- Baked Ham & Turkey**- Dual selection offers people a lean choice & all time favorite.

Pasta

- Lasagna**- Layers of lasagna noodles with generous portions of ricotta cheese, mozzarella cheese, & marinara sauce, baked to perfection. *Available with sausage or vegetarian with fresh vegetables.*
- Garlic Shrimp over Linguini**
- "Bow Thai" Pasta**-Traditional Thai pasta.
- Fettuccini** (Pick two) Meat, Marinara, Plain, Vegetable, Olive Oil or Alfredo.
- Mostaccioli** (Pick two) Meat, Marinara, Plain, Vegetable, Olive Oil or Alfredo.

Beef

- Beef Bordelaise****- Beef tenderloin medallions braised, then simmered in a red wine & mushroom sauce.
- Beef Stroganoff****- Beef, mushrooms, & onion in a rich, creamy sour cream & consommé sauce, served with your choice of **homemade egg noodles** or **rice** (*counts as starch, please circle to indicate choice.*)
- Beef Tenderloin****- Juicy cut of Texas beef sautéed in red wine served with a tangy horseradish sauce.
- English Cut Rosemary Crusted Roast of Sirloin****- Top choice sirloin served with a peppercorn brandy sauce.
- Homestyle Hearty Meatloaf**- Our tried & true recipe meatloaf served with brown gravy.
- Mark's Shepherds Pie**-Ultimate comfort food.

Please initial below to select your single salad choice (each additional salad is \$1.50 per person):

- Caesar Salad**- A bed of fresh Romaine lettuce topped with homemade Caesar dressing & served with croutons.
- Tossed Mixed Green Salad**- A bed of fresh salad greens & vegetables tossed & served with a variety of homemade dressings.
- Greek Salad**- A bed of fresh salad greens along with black olives, diced Roma tomatoes, feta cheese & tossed in our blend of Greek seasonings. (\$2.00 per person upgrade)

Please initial below to select your single vegetable choice (each additional vegetable choice \$1.50 per person):

- Broccoli with Egg Butter
- Buttered Corn
- Cauliflower au Gratin
- Fresh Green Beans with Carrots
- Apple Cider Glazed Carrots
- Vegetable Medley
- Asparagus

Please initial below to select your single starch choice (each additional starch choice \$1.50 per person):

- Oven Roasted Red Potatoes
- Risotto
- Scalloped Potatoes
- Orzo- Tomato or plain
- Wild Rice Pilaf
- Buttered Egg Noodles
- Au Gratin Potatoes

Signature of Host

Signature of Easley Winery Event Coordinator