



EASLEY WINERY
BANQUET LUNCH MENU & FUNCTION SPECIFICATION SHEET
2010

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 70 people. Additional time can be purchased as room rental at the rate of \$100.00* per hour. China, flatware & linen service are included in package pricing. Your function will include a Champagne welcome, a winery tour, & wine tasting of most of our wine list. Our Iced Wine is available to sample for \$1.00 per person. Enjoy one glass of wine* and complimentary beverage service (water, lemonade, & coffee). *Additional wine service is available (cash bar or host bar). Host may bring in cake from a local bakery. Please add \$1.50 per person. Pricing is \$21.50 per person* for a single entrée & \$3 per person* for each additional entrée. All meals come with tossed garden salad, fruit salad, fresh baked bread & butter & dessert. *Plus 9% tax & 20% gratuity.

Please initial below to select your entrée(s):

Poultry

- Lemon Pepper Chicken**- Chicken breast marinated in lemon pepper & white wine, with rice and vegetable of the day.
- Citrus Rosemary Chicken**- Chicken breast marinated & cooked in orange peel & spices with a generous sprinkling of rosemary, with rice and vegetable of the day.
- Asian Marinated Chicken Strips**- All white meat chicken breasts marinated in our blend of Asian seasonings, oven roasted & tossed with our mix of roasted Asian vegetables & whole wheat Asian noodles.
- Grilled Spicy Chicken Breast & BBQ Sandwiches**- Our homemade shredded pork/beef BBQ along with spicy all white meat chicken breasts, with roasted red potatoes and vegetable of the day.
- Fried Chicken**- Traditional fried chicken with mashed potatoes & gravy and appropriate vegetable.
- Chicken Cacciatore**-with buttered fettucini and vegetable of the day.

Vegetarian Special

- Vegetable Lasagna**- Layers of lasagna noodles with generous portions of fresh vegetables, ricotta cheese, mozzarella cheese, & marinara sauce, baked to perfection.
- Eggplant Parmigiana**
- Veggie Pasta Primavera** (Plain or Alfredo Pesto)

Pasta

- Lasagna**- Layers of lasagna noodles with generous portions of sausage, ricotta cheese, mozzarella cheese, & marinara sauce, baked to perfection.
- Cheese or Meat filled Shells, Ravioli or Torellini** (Pick one)
- Mostaccioli** (Pick two) Meat, Marinara, Plain, Vegetable, Olive Oil or Alfredo

Beef & Carved Meats

- Homestyle Hearty Meatloaf or Pot Roast**- served with rich, brown gravy, with mashed potatoes and vegetable of the day.
- Carved Meats (pick two)**- Finest cuts of **turkey breast, roast beef, or brown sugar glazed ham**, with roasted red potatoes and vegetable of the day.
- Beef Stroganoff**- Beef, mushrooms, & onion in a rich, creamy sour cream & consommé sauce served with your choice of **homemade egg noodles or rice (please circle choice)** and vegetable of the day.

International

- Mexican Fajita Bar**- Marinated all white meat chicken breast strips with sautéed onions & peppers & seasoned ground beef. Served with assorted soft tortillas, a blend of vegetables, refried beans, Mexican rice, spicy queso sauce, homemade salsa, sour cream, black olives, diced tomatoes, shredded cheddar cheese, lettuce, & fresh baked tortilla chips.

Signature of Host / Date

Signature of Easley Winery Event Coordinator