



EVANSBURG VINEYARDS

3857 Germantown Pike

Catering Menu

SUNRISE \$35 / PER PERSON	<ul style="list-style-type: none">• SELECT 3 MAINS & 2 SIDES ITEMS FROM THE BRUNCH MENU PERFECT FOR AN EARLIER EVENT TAILORED TO YOUR NEEDS!
BRONZE \$30 / PER PERSON	<ul style="list-style-type: none">• 2 DISHES PLATTER(S) AND/OR SALAD(S) NO ENTREES APPETIZER-SIZED PORTIONS PERFECT FOR MID-AFTERNOON LIGHT FARE, NOT FULL MEAL
SILVER \$40 / PER PERSON	<ul style="list-style-type: none">• 5 DISHES SELECT FROM PLATTERS, APPETIZERS, SIDES, ENTREES, DESSERTS MAX 2 ENTREES MEDIUM-SIZED PORTIONS PERFECT FOR LUNCH
GOLD \$60 / PER PERSON	<ul style="list-style-type: none">• 10 DISHES SELECT FROM PLATTERS, APPETIZERS, SIDES, ENTREES, DESSERTS MAX 3 ENTREES FULL MEAL PORTIONS PERFECT FOR A FULL MEAL EXPERIENCE

BRUNCH

MAINS

SAVORY

| **CHARCUTERIE PLATTER** |

Manchego, Blueberry Asiago, Brie (soft), Merlot cheese, fresh fruit, seasoned crackers, and fig jam. Accompanied by coppa and salami platter. Gluten free crackers available upon request. Comes with baguette and crackers.

| **MEDITERRANEAN PLATTER** | GF, VG

A platter of 3 of the following spreads of your choosing: hummus, matbucha, zesty beets, baba ganoush, labane. Comes with warm pita.

SWEET

| **CINNAMON FRENCH TOAST** | VG

Made with challah bread.

| **PASTRY & MUFFIN PLATTER** | VG

Assortment of croissants, danishes, scones, & muffins.

SIDES

| **FRESH FRUIT BOWL** | GF, V, VG

Assortment of fresh fruit

| **SCRAMBLED EGGS** | GF, VG

Seasoned & cheesy, garnished w/ fresh chives

| **BACON** | GF

Crispy & savory bacon

| **RED BLISS POTATOES** | GF, V, VG

Seasoned & thinly sliced

GF = GLUTEN FREE

V = VEGAN

VG = VEGETARIAN

REACH OUT TO INQUIRE ABOUT FOOD RESTRICTIONS OR SUBSTITUTIONS

BRONZE, SILVER & GOLD

PLATTERS

| **CHARCUTERIE PLATTER** |

Comes with baguette and crackers

Manchego, Blueberry Asiago, Camembert (soft), Merlot cheese, fresh fruit, seasoned crackers, and fig jam. Accompanied by coppa and salami platter. Gluten free crackers available upon request.

| **MEDITERRANEAN PLATTER** | V, VG

Comes with warm pita

A platter of 3 of the following spreads of your choosing: hummus, matbucha, zesty beets, baba ganoush, labane.

SALADS

| **CAESAR SALAD** | VG

Romaine, croutons and parmesan

| **HOUSE SALAD** | GF, V, VG

Spring mix, tomato, onion, carrots, cucumber & balsamic vinaigrette

| **ARABIC SALAD** | GF, VG

Cucumber, onion, tomato, parsley & lemon tossed in olive oil

APPETIZERS

| **HUMMUS** | GF, VG

Served with pita and fresh vegetables

| **MINI MEATBALLS** | GF

In marinara topped with parmesan cheese

| **GRILLED BLACKENED SHRIMP** | GF

Sauteed mouth-watering shrimp

| **CAPRESE SKEWERS** | GF, VG

Tomato, fresh mozzarella, basil, balsamic reduction platter

| **STUFFED CUBAN PEPPERS** | GF, VG

Broiled with pepper jack & halloumi cheese, topped w/ Matbucha

| **CHIPS & SALSA** | GF, V, VG

Homemade Mediterranean salsa

KIDS SELECTIONS

FOR YOUNG CHILDREN, WE CAN PROVIDE THE FOLLOWING OPTIONS AS A SUBSTITUTE UPON PRIOR REQUEST

| **THREE CHEESE PIZZA** | VG | Thin crust, mozzarella, provolone, tomato sauce and cheddar

| **FRESH CUT FRENCH FRIES** | GF, V, VG | Sea salt fresh cut french fries

GF = GLUTEN FREE

V = VEGAN

VG = VEGETARIAN

REACH OUT TO INQUIRE ABOUT FOOD RESTRICTIONS OR SUBSTITUTIONS

ENTREES

| **BREADED CHICKEN PARM** |
With marinara & mozzarella

| **BREADED EGGPLANT PARM** | VG
With marinara & mozzarella

| **PULLED PORK WITH SLIDER BUNS*** |
Melt-in-your-mouth tangy BBQ
pulled pork sliders nestled in a fluffy
buttered brioche bun
*GF buns available upon request

| **CHICKEN CORDON BLEU** | GF
Prosciutto, Swiss, fresh basil, with a
Dijon cream reduction

| **PAN SEARED SALMON FILET** | GF
Seasoned with lemon pepper

| **SHRIMP SCAMPI*** |
Lemon butter white wine sauce over
spaghetti
*GF spaghetti available upon request

| **PASTA PRIMAVERA*** | V, VG
With tomato base, onion, zucchini,
eggplant, peppers.
*Parmesan on the side,
*GF spaghetti available upon request

| **VEGAN STUFFED PEPPER** | V, VG, GF
Filled with mediterranean sauteed
vegetables with rice topped with
matbucha.

\$5.00 PER PERSON FOR ANY ADDITIONAL ENTREE

SIDES

THYME & ROSEMARY RED POTATOES | GF, VG
JASMINE RICE | GF, V, VG
ROASTED MEDITERRANEAN VEGETABLES | GF, V, VG
GRILLED SEASONED ASPARAGUS | GF, V, VG
BAKED MAC & CHEESE | VG
SPAGHETTI & MARINARA SAUCE | V, VG

\$2.50 PER PERSON FOR ANY ADDITIONAL SIDE NOT INCLUDED IN PACKAGE

DESSERTS

CHEESECAKE | VG
CHOCOLATE MOUSSE CAKE | VG

GF = GLUTEN FREE

V = VEGAN

VG = VEGETARIAN

REACH OUT TO INQUIRE ABOUT FOOD RESTRICTIONS OR SUBSTITUTIONS