



# EVANSBURG VINEYARDS

3857 Germantown Pike

## CATERING MENU

### ONSITE

Available for event rentals in our pavilion spaces.

- \$200 Rental fee to secure the space upon booking.
- 18% Gratuity and 6% Sales Tax will be added to the final check.
- Food selections must be made with atleast 10 days of anticiation to event date.
- Events that take place during our open hours must have a minimum of 18 guests and a maximum of 50 guests.

### OFFSITE

Available for pick up orders for external events.

- Orders must be made with atleast 10 days of anticiation to pick up date.
- Chafing Pans & Sterno set up: \$15/Each
- Gratuity is not included and is at the client's discretion.
- We can provide external catering for parties of up to 75 guests.

**Large serves approximately 20 guests,  
Small serves approximately 10 guests.**

Pricing displayed as \$ Large / \$ Small.

## BRUNCH

### **Cinnamon french toast | VG**

Made with challah bread.

\$120 / \$60

### **Pastry & muffin platter | VG**

Assortment of croissants, danishes, scones, & muffins.

\$90 / \$45

### **Fresh fruit bowl | GF, VG, V**

Assortment of fresh fruit

\$120 / \$60

### **Scrambled eggs | GF, VG**

Seasoned & garnished w/ fresh chives

\$100 / \$50

Add cheese: +\$10 / \$5

### **Crispy bacon | GF**

Crispy & savory bacon

\$130 / \$65

### **Red bliss potatoes | GF, V, VG**

Crispy, seasoned & thinly sliced

\$100 / \$50

*Brunch items are available for order from 11am-3pm.*

## CHEESE

### **Charcuterie Platter**

Comes with crackers, GF available.

Manchego, Blueberry Asiago, Camembert (soft), Merlot cheese, fresh fruit, seasoned crackers, and fig jam. GF crackers available.

\$100 / \$50

Add Coppa & Salami: +\$40 / +\$20

## SALADS

### **Caesar salad | VG**

Romaine, croutons and parmesan

\$70 / \$35

### **House salad | GF, V, VG**

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

\$70 / \$35

### **Arabic salad | GF, VG**

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

\$70 / \$35

Add grilled chicken breast: +\$30 / \$15

Add Mediterranean grilled chicken thigh: +\$35 / \$17.5

Add sauteed shrimp: +\$40 / \$20

GF = GLUTEN FREE

V = VEGAN

VG = VEGETARIAN

# APPETIZERS & SIDES

## **Hummus | V, VG**

Mom's secret house-made mixture of chickpeas, tahini, lemon, and garlic.

\$50 / \$25

## **Zesty Beets | V, VG**

Fresh shredded beet and feta salad with parsley, lemon and olive oil dressing.

\$50 / \$25

## **Labane | V, VG**

Creamy Mediterranean yogurt spread topped with olive oil and za'atar seasoning.

\$50 / \$25

## **Baba Ganoush | V, VG**

Fire-roasted eggplant, lemon, and tahini spread.

\$50 / \$25

## **Matbucha | V, VG**

Mediterranean salsa with fresh tomato, paprika, and roasted red pepper.

\$50 / \$25

## **Each dip comes with pita bread.**

Add vegetable platter: +\$28 / \$14

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## **Chicken Wings |**

Types include mild, hot, BBQ, garlic parmesan, dry rub, za'atar, Cajun seasoning. Dips options include ranch, blue cheese or tzatziki.

\$140 / \$70

## **Crispy brussel sprouts w/ bacon |**

GF

Tossed in lemon oil w/ roasted garlic aioli, feta, crumbled bacon & balsamic reduction.

\$100 / \$50

## **Mini meatballs | GF**

In marinara topped with parmesan cheese

\$80 / \$40

## **Grilled blackened shrimp | GF**

Sauteed mouth-watering shrimp w/ blackening seasoning.

\$120 / \$60

## **Shrimp w/ cocktail sauce | GF**

Served over ice.

\$170 / \$85

## **Caprese skewers | GF, VG**

Tomato, fresh mozzarella, basil, balsamic reduction.

\$40 / \$20

## **Stuffed Cuban peppers | GF, VG**

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

\$100 / \$50

## **Chips & salsa | GF, V, VG**

Homemade Mediterranean salsa

\$40 / \$20

## **Thyme & rosemary red potatoes | GF,**

VG

\$90 / \$45

## **Jasmine rice | GF, V, VG**

\$50 / \$25

With sauteed onions: +\$10 / \$5

## **Roasted Mediterranean vegetables |**

GF, V, VG

\$90 / \$45

## **Grilled seasoned asparagus | GF, V, VG**

\$100 / \$50

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# MAINS

## Breaded chicken parm |

With marinara & mozzarella served with spaghetti.  
\$130 / \$65

## Pulled pork w/ slider buns\* |

Melt-in-your-mouth tangy BBQ pulled pork sliders nestled in a fluffy buttered brioche bun

\*GF buns available upon request  
\$120 / \$60

## Pan seared salmon filet | GF

Seasoned with lemon pepper  
\$140 / \$70

## Pasta primavera | V, VG

With tomato base, onion, zucchini, eggplant, peppers. Parmesan on side to make it vegan.  
\$110 / \$55

## Baked mac & cheese | VG

\$120 / \$60  
Add Nut-Free Pesto: +\$15 / \$7.5  
Add Bacon Bits: \$20 / \$10

## Spaghetti & marinara | VG

\$80 / \$40

# KIDS MENU

*Price per individual person*

## Five cheese flatbread | VG

\*GF option available  
Blend of two kinds of mozzarella, provolone, parmesan and romano cheese over housemade marinara.  
\$14

Add Pepperoni +\$2.5 | Add Bacon +\$2.5

## Fresh cut french fries | VG, V, GF

\$8

## Breaded eggplant parm | VG

With marinara & mozzarella served with spaghetti.  
\$120 / \$60

## Shrimp scampi |

\*GF spaghetti available upon request  
Lemon butter white wine sauce over spaghetti  
\$150 / \$75

## Vegan stuffed pepper | V, VG, GF

Filled with mediterranean sauteed vegetables with rice topped with matbucha.  
\$110 / \$55

## Jerk chicken | GF

Jamaican jerk chicken marinated and grilled to perfection with a kick of spice.  
\$130 / \$65

## Mediterranean chicken | GF

Marinated grilled mediterranean-spiced chicken thighs.  
\$130 / \$65

## Chicken Cordon Bleu | GF

Prosciutto, Swiss, fresh basil, with a Dijon cream reduction.  
\$140 / \$70

# DESSERT

*Only available for onsite catering*

## Cheesecake | VG

Topped with whipped cream, strawberry coulis, and fresh cut strawberries.  
\$110 / \$55

## Triple Chocolate Cake | VG

Chocolate three ways topped with brownie bites, whipped cream and strawberry.  
\$100 / \$50

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