



EVANSBURG VINEYARDS

3 8 5 7 G e r m a n t o w n P i k e

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.

CHARCUTERIE

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 vinegarett

\$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

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 |

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

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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