



SAPPHIRE CREEK WINERY CATERING OPTIONS

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PASSED APPETIZERS

(Sapphire Creek recommends 3 passed appetizers per event)

General Tsao's Mini Chicken Meatballs - \$4.00pp
Jumbo wings glazed with sauce & sesame seeds

BBQ Pulled Pork Purses - \$4.88pp
Flaky pastry wrapped around tender BBQ pulled pork

Vegetarian Friendly Spring Rolls - \$3.50pp
Accompanied by sweet & sour dip

Kalamata Olive & Gruyere Mini Tartlets - \$3.75pp

Crispy Coconut Shrimp - \$5.25pp
Served with mao-ploy sauce

Spanakopita - \$3.25pp
Blend of spinach, feta, and spices wrapped in flaky fillo triangle

Lobster Bisque Shots - \$6.50pp
Accompanied by a petite Lobster profiterole

Crab Cakes - \$4.50pp
Jumbo lump crab cakes accompanied by roasted red pepper crème fraiche

Smoked Salmon - \$4.88pp
Homemade Potato Chip, smoked salmon tartare and cream cheese herbed mousse with lemon

Ahi Tuna Tartar - \$5.25pp
served on crispy wonton with avocado/wasabi mousse

Arancini di riso - \$4.25pp
Seasonal risotto croquettes with truffle béchamel

Kobe Steak - \$8.50pp
Served on crostini w/ micro greens & herbaceous Boursin

Lamb Lollipops - \$9.00pp
Concord Grape Chile Jam and Goat Cheese Crème Fraiche Cream

Seared Duck Breast - \$8.00pp
homemade potato latkes with friséé and citrus vinaigrette

**Customizable menus available. All prices subject to change due to seasons and availability.*



STATIONARY APPETIZERS DISPLAYS

(Sapphire Creek Recommends 2 Stationary Displays per event)

Chips & Dips Display - \$5.25pp

*Cumin & Lime dusted tortilla chips
Accompanied by guacamole, fresh pico de gallo, and salsa*

Cheese & Berry Display – \$6.25pp

Beautiful berries accompanied by assorted cheese, crackers, and crostini

Bruschetta Station - \$5.50pp

Freshly baked crostini, tomato bruschetta, balsamic, parmesan

Crudité Display - \$5.75pp

Vibrant Vegetables served with Hummus, Ranch, and olive tapenade

Pecan Crusted Chicken Tenders - \$4.88pp

Accompanied by local honey mustard

Wing Station - \$8.25pp

A Heaping Trio of Grilled Chicken Wings and Drumsticks - Jamaican Jerk with Mango and Lime Sour Cream, Spicy Buffalo Wings with Dipping Sauces and Asian Sesame and Soy with Spicy Thai Peanut Sauce

Assembled Antipasti Platters - \$8.75pp

Assorted Italian Meats & Cheeses with Roasted Garlic & Pickled Peppers - Served with Flatbreads & Organic Italian Rosemary Crackers

"Best Ever" Ceviche - \$7.88pp

Three Chosen Sashimi Grade Fish and Shrimp with Papaya, Jalapeños, Cilantro & Red Onion - Served with Fresh Fried Corn Chips

"Mediterranean Antipasti"- \$9.00pp

A Lavish Display of Hummus, Spinach and Feta Spanakopita with Tzatziki Sauce and Stuffed Grape Leaves with Olives, Pepperoncini, Tomatoes and Onions, Served with Cumin Scented and Grilled Pita Bread

Seasonal Crostini Bar - \$5.50pp

*Grilled Flank steak with chimichurri, grilled vidalia relish and sriracha aioli
Balsamic Strawberry with lemon pepper ricotta and basil chiffonade
Truffled white bean crostini with crisp sage*

Frutti del Mar - \$21.00pp

Oysters on the ½ shell, jumbo shrimp cocktail, calamari salad, steamed & chilled mussels, white wine steamed clams, Jonah crab claws, jumbo caper berries, appropriate garnishes & mignonette. Add on shelled King Crab M/P

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SALADS

Simply Prepared House Salad - \$7.75pp

Mixed greens, cherry tomato, sliced cucumbers, shaved parmesan cheese, balsamic vinaigrette

Caesar Salad - \$8.00pp

Romaine lettuce, focaccia croutons, black pepper, Caesar dressing

Sapphire Salad - \$8.75pp

Arugula, shaved red onion, berry, local goat cheese OR shaved parmesan, balsamic vinaigrette

Chop Salad- \$9.00pp

Tomato, smoky bleu cheese, olive, onion, white beans, sherry vinaigrette

Roast Pear Salad - \$9.75pp

Arugula, gorgonzola, roast pear, candied pecans, honey champagne vinaigrette

Caprese - \$8.50pp

Fresh mozzarella, garden tomato, garden basil pesto, balsamic

Roast Beet Salad - \$8.75pp

Roast beets, local goat cheese, arugula, shaved red onion, Vidalia onion vinaigrette

SIDES

Jimmy's Green Beans - \$4.50pp

Tossed with brown butter, shaved garlic, light chili

Steamed Broccoli - \$4.00pp

Steamed Asparagus - \$5.50pp

Seasonal Vegetable Medley - \$4.75pp

Oven Roast Carrots - \$4.50pp

Finished with local honey & orange zest

Herbaceous Fingerling Potatoes - \$4.50pp

Mashed Potatoes - \$4.25pp

Add garlic - \$.50pp

Roasted Red Skin Potatoes - \$4.00pp

Risotto - \$4.88pp

White wine, onion, parmesan, garden herbs

Vegetarian Wild Rice Pilaf - \$4.25pp

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ENTREES

All pricing is for Family Style dinner service.
Please add an additional \$3.00 per guest if Plated Dinner Service is desired

Pan Seared Atlantic Salmon – (\$27.00 8oz / \$16.00 4oz)

Finished with garden basil pesto & vibrant pea tendrils

Oven Roast Halibut – (\$33.00 8oz / \$18.50 4oz)

Finished with white wine, lemon, and fresh thyme

Sea Bass – (\$37.00 8oz / \$19.50 4oz)

Garnished with herbaceous, citrus chutney, and microgreens

Pan Seared Chicken – (\$25.50 8oz / \$15.50 4oz)

Finished with garden basil pesto & vibrant pea tendrils

Chicken Picatta – (\$27.00 8oz / \$17.25 4oz)

Fresh herbs, capers, & lemon

Chicken Marsala/Madeira – (\$27.00 8oz / \$17.25 4oz)

Wild mushrooms, garden herbs

Beef Tenderloin – (\$39.00 8oz / \$23.00 4oz)

Herbaceous garlic “steak oil”, pea tendrils

Braised Short Rib – (\$31.00 8oz / \$19.50 4 oz)

Wild mushroom demi-glace

Eye Round – (\$26.50 8oz / \$17.75 4oz)

Accompanied by horseradish crème fraiche

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LATE NIGHT BITE OPTIONS

Chicken Tender Bar - \$6.00pp

Crispy chicken tenders, accompanied by ranch, BBQ, honey mustard, and marinara sauce

Wing Bar - \$4.50pp

Honey mustard, teriyaki, traditional, blue cheese

Tortilla & Chip Bar - \$12.50pp

Soft shell tortillas, lettuce, fresh pico de gallo, guacamole, salsa, ground beef or chicken

Pizza Display - \$6.00pp

Traditional Margherita & Toppings (TBD)

Slider Bar - \$8.50pp

Mini beef burgers, hand cut thyme & sea salt chips

Soft Pretzel Bar - \$5.50pp

Stadium mustard, cheese sauce

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SAPPHIRE CREEK BRIDAL LUNCHEON

Strawberry & Spinach Salad

Candied walnuts, crisp bacon, crumbled feta, strawberries, poppy seed dressing

Chicken Salad

Accompanied by slider buns

Fresh Fruit & Berry Salad

Shortbread Cookies

Water, Iced Tea, Lemonade

Champagne

\$21.00pp *(excluding alcohol)*

SAPPHIRE CREEK GROOMSMEN LUNCHEON

Grinders & Sliders

Turkey Bacon

Italian

Roast Beef

Veggie Caprese

Hand Cut Sea Salt & Thyme Chips

Loaded Potato Salad

Fruit Filled Fry Pies

Water & Soft Drinks

Assorted Beer or Bottle of Liquor

\$21.00pp *(excluding alcohol)*

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