



Cheese

Our nearly-world famous Cheese Course

Exotic, comfort, elegant, adventurous, or just plain stinky. Let our cheese savvy consultants help you select the perfect cheeses for your event.

Served with dried fruit & sliced baguette.

Prices will vary, allow us to provide you with a quote

Blues

A trio of blue cheeses with honey and nuts. Purely hedonistic.

Vintage port sold separately.

1.5 lbs of cheese - \$45

Tomato Basil Brie

A beautiful wheel of Brie layered with sundried tomatoes and fresh basil.

Served with sliced baguette.

\$35 serves 15

Cold appetizers

Antipasti Classico

The real deal – Italian cheese, marinated veggies, cured meats, olives.

Platter for 15 - \$45

Very Veggie

Fresh, raw, seasonal veggies with ranch dressing. Pure, simple, & healthy.

Platter for 15 - \$30

Classic Green Salad

Mixed greens tossed with the following:

tomatoes, cucumbers, sliced red onions, sliced carrots and house made croutons

Served with Balsamic-Rosemary Vinaigrette Dressing

Platter for 15 - \$25

Jumbo Shrimp

Go on – drop these puppies into the spicy house-altered cocktail sauce

\$45 for 40 pieces

Cucumber Crostini

Sliced cucumbers topped with our very own roasted red pepper dip and garnished with chives.

A beautiful array of colors brings a tasty addition to your party

\$30 for 24 pieces

Build it yourself sandwich bar

Begin with assorted fresh bread, add exotic gourmet cheeses, sliced meats, fixin's, trimmings and condiments. Perfection.
\$5 per person, 10 person minimum

Zesty hummus with Crostini and Fresh Baguette

Not your average hummus – we make ours with imported Pimento chili – that gives it a slightly smoky flavor with some heat.

A big bowl - \$15

Olive Bowl

House marinated mixed olives from various European countries.

A big bowl - \$20

Spinach Dip in Sourdough Bread Bowl

Everybody's favorite party snack; Grapevines special Spinach Dip recipe served with sliced baguette & crispy crostini

Bread bowl - \$20

Fruit Fantasia!

We are so lucky – with all the wonderful fruit available nearly year round, we can design a wonderful fruit display for you any month of the year!

Platter for 15 - \$45

Hotties

Gourmet Grilled Cheese

Been to Cheap Date Night lately? Then you get it. (For the uninitiated – these aren't your aunties sammies) Golden, grilled to perfection, oozing with goodness. Like a San Francisco floor show on bread. Chef's choice - although requests *might* be considered.

\$35 for 24 pieces

Pulled BBQ Pork Sliders

Mini pulled pork sandwiches on fresh rolls.

\$5 each, minimum 10 sliders

Spanish Albondigas

Scrumptious meatballs served on a skewer just like they do at the tapas bars in Spain!

\$30 for 30 pieces

Polynesian Meatballs

A sweet taste of the Islands with an Asian spice flair.

\$30 for 30 pieces

Baked Brie

Hot, melting brie with a layer of apricot preserves encased in a bakery crust. Served with sliced baguette.

\$35 serves 15

*Also available on request:
Gourmet sodas and sparkling water*