

# The Wine Cellar Catering

505 Cherry Street (573) 442-7281

## Fresh Salads with House Made Dressings

(served with sliced local bread)

<b>Fresh Fruit Salad</b>	<b>\$4 per person</b>
Assorted fresh & seasonal fruit, local and domestic	
<b>Cyr's Caesar Salad</b>	<b>\$6 per person</b>
Romaine hearts, parmesan, red wine-Dijon vinaigrette (no anchovies)	
<b>Orange Mozzarella Salad</b>	<b>\$7 per person</b>
Local greens, oranges, fresh mozzarella, strawberries, candied pecans, and an orange balsamic vinaigrette	
<b>Raspberry Blue Cheese Salad</b>	<b>\$7 per person</b>
Local greens, blue cheese, toasted walnuts, and raspberry-basil vinaigrette	
<b>Tomato, Cucumber and Local Feta Salad</b>	<b>\$6 per person</b>
Goatsbeard feta, tomatoes, cucumbers, red onion-herb vinaigrette	
<b>Curry Chicken Pasta Salad</b>	<b>\$6 per person</b>
Grilled chicken, celery, carrots, grapes, walnuts, and creamy curry dressing	
<b>Balsamic Glazed Chicken Salad</b>	<b>\$11 per person</b>
Garlic & herb baked chicken breast with romaine hearts, parmesan crisps, tomatoes, red onion and creamy red wine vinaigrette	

## From Scratch Soups

(6 oz pp)

(served with sliced local bread)

<b>Roasted Tomato Basil</b>	<b>\$5 per person</b>
<b>Creamy Mushroom Bisque</b>	<b>\$5 per person</b>
<b>Seafood &amp; Local Sausage Gumbo</b>	<b>\$6 per person</b>
<b>Creamy Potato Leek</b>	<b>\$5 per person</b>
<b>Sweet Potato Coconut Curry (Gluten Free)</b>	<b>\$5 per person</b>

## Family-Style Platters

<b>The Wine Cellar Cheese Platter</b>	<b>\$5 per person</b>
Local, regional, and domestic cheeses with fruit, nuts & bread	(4 oz pp)
<b>Charcuterie Platter – Sliced Regional &amp; Local Meats</b>	<b>\$8 per person</b>
Local sliced ham, local lamb sausages, prosciutto, grilled vegetables, olives and mustard, served with sliced local bread	
<b>Vegetable Crudit� with Creamy Blue Cheese</b>	<b>\$4 per person</b>
Grilled, marinated, pickled and fresh veggies	
<b>Sliced Grilled Beef Tenderloin</b>	<b>\$8 per person</b>
Glazed with sorghum, lavender, and garlic	(4 oz pp)
<b>Sliced Roasted Local Pork Loin w/ Rosemary Apple Butter</b>	<b>\$7 per person</b>
	(4 oz pp)
<b>Grilled Chicken Legs &amp; Thighs</b>	<b>\$7 per person</b>
Sweet & spicy honey-bourbon and jalape�o glazed	(one leg & thigh pp)
<b>Local Cheese, Red Pepper, &amp; Spinach Stuffed Chicken</b>	<b>\$7 per person</b>
	(4 oz pp)
<b>Sliced Grilled Local Sausages with Peppers &amp; Onions</b>	<b>\$6 per person</b>
<b>Roasted Local Whole Leg of Lamb</b>	<b>Market Price</b>
Sweet garlic and mint pesto rubbed	
<b>Applewood Smoked Whole Salmon</b>	<b>Market Price</b>
Dill cr�me fraiche, preserved lemon & apple relish, local bread toasts	
<b>Baked Brie Encroute</b>	<b>\$25/\$50</b>
With local preserves, candied pecans & sliced local bread	half/whole

## House Made Sides

<b>Creamy Yukon Gold Potato Salad</b>	<b>\$5 per person</b>
Yukon potatoes, house made bacon, and a dijon-mustard aioli	
<b>Potato, Leek &amp; Gruyere Gratin</b>	<b>\$5 per person</b>
Layered gold potatoes baked with gruyere cheese and leeks	
<b>Warm Sweet Potato &amp; Goat Cheese Gratin</b>	<b>\$5 per person</b>
Layered sweet potatoes baked with local goat cheese	

<b>Cauliflower &amp; Chorizo Gratin</b>	<b>\$5 per person</b>
Layered cauliflower, local chorizo, colby cheese and caramelized onion	
<b>Local Penne Pasta with your choice of sauce:</b>	<b>\$5 per person</b>
Roasted tomato & herb, or creamy wild mushroom	
<b>Local Brown Rice Baked with Mushrooms &amp; Herbs</b>	<b>\$5 per person</b>
<b>Saffron &amp; Caramelized Onion Couscous</b>	<b>\$4 per person</b>
<b>BBQ Lentils with House Smoked Bacon</b>	<b>\$4 per person</b>
<b>Local Cream &amp; Garlic Whipped Potatoes</b>	<b>\$4 per person</b>
<b>Honey &amp; Cumin Scented Carrots</b>	<b>\$4 per person</b>
<b>Balsamic Root Vegetables</b>	<b>\$4 per person</b>
<b>White Wine Sautéed Local Greens</b>	<b>\$4 per person</b>
<b>Grilled or Steamed Seasonal Vegetables</b>	<b>\$4 per person</b>

### **Hors D'oeuvres & Spreads**

<b>Roasted Pepper Hummus with Sliced Local Bread</b>	<b>\$2 per person</b>
Garlic, peppers, chili, toasted sesame, garbanzo beans, lime (3 oz pp)	
<b>Smoked Gouda Garlic Spread w/ Sliced Local Bread</b>	<b>\$2 per person</b>
Whipped gouda, garlic, and crème fraiche, served room temp. (3 oz pp)	
<b>Tomato &amp; Roasted Garlic Bruschetta</b>	<b>\$3 per person</b>
Basil marinated tomatoes served with grilled parmesan crostinis	
<b>Goat Cheese Truffles</b>	<b>\$24 per dozen</b>
Assorted (Honey & Lemon, Black Pepper, Fresh Herb)	
<b>Three Cheese Stuffed Mushrooms</b>	<b>\$20 per dozen</b>
With spinach, fontina, cheddar, fresh local goat cheese and truffle oil	
<b>Roasted Tomato &amp; Parmesan Polenta Cakes</b>	<b>\$20 per dozen</b>

<b>Balsamic Tomato &amp; Mozzarella Skewers</b>	<b>\$18 per dozen</b>
<b>Twice Baked New Potatoes</b> With walnut pesto and blue cheese	<b>\$20 per dozen</b>
<b>Vegetarian Stuffed Pastries</b> Mushrooms, caramelized onions, aged goat cheese	<b>\$22 per dozen</b>
<b>Curried Chicken, Potato &amp; Carrot Stuffed Pastries</b>	<b>\$24 per dozen</b>
<b>Chorizo, Roasted Pepper, &amp; Feta Empanadas</b>	<b>\$24 per dozen</b>
<b>Local Beef &amp; Pork Meatballs with Tomato Ragout</b>	<b>\$28 per dozen</b>
<b>Rosemary &amp; Garlic Local Lamb Meatballs</b> With a pickled peach BBQ sauce	<b>\$32 per dozen</b>
<b>Ginger Beef Skewers in Spicy Almond Butter Sauce</b> Sesame-ginger beef with peppers and onions	<b>\$36 per dozen</b>
<b>Coconut Chicken Skewers with Pineapple BBQ Glaze</b>	<b>\$24 per dozen</b>
<b>Poached Apple with Prosciutto Skewers</b> Riesling poached apple with prosciutto	<b>\$18 per dozen</b>
<b>Sweet &amp; Spicy Scallops Skewers</b> Lemon and honey glazed scallops, grilled jalapeños and house made bacon	<b>\$29 per dozen</b>
<b>Local Rainbow Trout Rilette Crostinis</b> Poached trout salad with lemon & dill on crispy local sliced bread	<b>\$20 per dozen</b>
<b>Local Trout Cakes with Sweet Pepper Remoulade</b>	<b>\$21 per dozen</b>
<b>Local Trout Ceviche Shooters with Wheat Tortillas</b> Tamari and herb marinated trout, roasted peppers, and avocado	<b>\$25 per dozen</b>
<b>Sliced Crab Crepes with Mango Salsa</b>	<b>\$18 per dozen</b>
<b>Traditional Shrimp Cocktail</b> Horseradish, pepper-vodka cocktail sauce	<b>\$21 per dozen</b>
<b>East or West Coast Oysters, Grilled or Raw</b>	<b>Market Price</b>

## House Made Mini Desserts

<b>Mo Pecan Praline Sugar Cookies</b>	<b>\$18/per doz.</b>
<b>Whole Wheat Carrot Cake with Cream Cheese Frosting</b>	<b>\$20/per doz.</b>
<b>Lavender Shortbread Cookies with Lemon Icing</b>	<b>\$16/per doz.</b>
<b>Mo Pecan Pie Shortbread Bars</b>	<b>\$22/per doz.</b>
<b>Double Chocolate Chunk Cookies</b>	<b>\$16/per doz.</b>
<b>Lemon Cheesecake Bars with Yogurt Icing</b>	<b>\$20/per doz.</b>
<b>Apple Strudel Slices with Caramel Sauce</b>	<b>\$22/per doz.</b>
<b>Chocolate Truffle Brownies with Local Cocoa Nibs</b>	<b>\$22/per doz.</b>
<b>Mini Vanilla Crème Brulees with Local Cream &amp; Eggs</b>	<b>\$22/per doz.</b>
<b>Assorted Dessert Platter</b>	<b>\$100</b>
Your choice of three “by the dozen” desserts, serves 25 people	
<b>Molten Chocolate Fondue Pot</b>	<b>\$4 per person</b>
Served with seasonal fruit and house made marshmallows	

**\*\*\*When possible, The Wine Cellar is happy to honor special requests. \*\*\***

***Health Dept Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.***

## Beverages

\$2.00 per person for assorted chilled bottled and canned beverages

Your choice of: Bottled Still or Sparkling Water, Sparkling Aranciata, Sparkling Limonata, Bottled Iced Tea, Canned Coke, Diet Coke, or Sprite

## Rental

\$2.00 per person (includes linen napkins, flatware, and plateware, up to 4 items)

\$1.00 per person for glassware (wine glasses and water glasses)

\$1.00 per person for disposable plates, napkins & silverware

\$10.00 cooler of filtered ice

## Delivery/Pick-up

\$25 Delivey Fee (Includes delivery and set-up, pick-up and clean-up, and fuel surcharge.)