

WINE TASTING PARTIES

*Wine Tasting can add a lot to a fundraising effort or an at home dinner party. Wines from various countries or regions, from selected vinters, or from certain types of grapes, can be enhanced by food items prepared especially with those wines in mind.

*All prices are per 25 pieces

CHAMPAGNE ~ OLD & NEW

-Steamed Asian Lobster Dumplings	75.00
-Croustade with Smoked Trout Pate & Fine Herbs	56.25
-Belini with Dill Montrachet & Beluga Caviar	125.00

OLD WHITES ~ WHITE BURGUNDY ~ CHARDONNAY

-Slow Roasted Pheasant Feuilletes with Chardonnay Pan Reduction	100.00
-Crostini with Olive Oil Poached Swordfish, Oven Dried Tomatoes, Roasted White Eggplant & Black Olives	75.00
-Petite Tempura Crab Cakes with Savory Roasted Vidalia Remoulade	75.00

NEW WHITES ~ WHITE BURGUNDY ~ CHARDONNAY

-Canape with Seared Yellowfin Tuna & Wasabi Aioli & Korean Pepper Paste	56.25
-Summer Roll- Shrimp & Scallions	75.00
-Jicama Chip topped with Serviche	56.25

OLD REDS ~ BURGUNDY ~ BORDEAUX ~ CALIFORNIA

-Roasted Duck Brochettes with Blackberry Glaze	62.50
-Mushrooms stuffed with Caramelized Shallots & Chevre	50.00
-Miniature Beef Tenderloin Roulade with Morel Duxelle	62.50

NEW REDS ~ BURGUNDY ~ CALIFORNIA ~ RHONE

-Baby Lamb Chops with Lingonberry Glaze	100.00
-Venison Tenderloin with Peppercorn Cassis Sauce	125.00
-Croustade with Wild Mushrooms, Camembert & Toasted Waluts	56.25

DESSERT WINE

-Petite Crème Brulee Tart	75.00
-Chocolate Dipped Fruit (Minimum 10)	3.95 Per Person
-Petite Pineapple Upside- down Cake	75.00
-Caramel Apple Tartlets	50.00
-imported Cheese with Grapes, Nuts, Pate & Crackers Minimum 10 people	5.95 Per Person

