

Willow Grove Estate: The Vino Venue Evening & Dinner Options

Cocktail/Hors d'oeuvres Hour:

(starting at \$25/person)

- Signature Champagne Cocktail
- Selected wine & beer
- Cheese & Charcuterie
- 1 or 2 Hot Appetizers

Additional wines available by the bottle.

3+ Course Dinner:

(starting at \$55/person)

- A selection of cheeses, meats & crackers
- Salad or Pasta
- Main Course (1 or 2 proteins, 2 sides of starch/vegetable)
- Dessert Course with one item

Wines available by the bottle and can separately be paired with the menu.

Family Style Dinner:

(starting at \$35/person)

- Salad or Pasta
- Main Course (1 protein, 2 sides starch/vegetable)
- Dessert

Wines available by the bottle and can separately be paired with the menu.

Multi-Course Wine-Paired Dinner:

(starting at \$95/person)

- A selection of 2 Hors d'oeuvres
- Salad or Pasta
- Protein w/ a side accompaniment
- Protein w/ a side accompaniment
- Dessert

Each course is paired with 1-2 wines. Pricing includes paired wines.

For each of the above, the per person cost includes food & service (tax and tip are separate).

Except with the wine-paired option, wine & beverages are charged separately.

Sample items are listed below. We welcome your own ideas/suggestions and are open to building a unique menu based on your preferences!

Hors d'oeuvres

Grilled Asparagus
Shrimp Scampi
Brisket on Toast Points
Chicken skewers
Seared Ahi skewers
Bruschetta
Chicken Meatballs
Baked Brie
Guacamole & Chips
Homemade Flatbreads
Hummus & Veggies
Roasted Nuts
Corned Beef Slider
Meatloaf Slider

Main Dish Proteins

Grilled Flank Steak
Braised Beef Brisket
Skirt Steak w Hoisin Black Beans
Asian Chicken
BBQ Chicken
Grilled Salmon
Seared Ahi
Garlic/Basil Halibut
Skewers: Beef, Lamb or Chicken
Homemade Chili
Homemade Pizzas
Beef Short Ribs
Lasagna

Sides

Roasted Baby Potatoes
Black Rice sauté
Roasted veggie medley
Sweet & spicy squash
Corn & Black Bean Salad
Garlic Mashed Potatoes
Wild Rice
Various Hot Pastas
Asian Noodle Salad
Cole Slaw (spicy)
Marinated Veggies
Sautéed Asparagus/Mushrooms
Broccoli & Red Onion