

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.

Add-on food options are available.

3+ Course Dinner:

(starting at \$55/person)

- Charcuterie & Small Bites
- 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.

Sit-down 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
Teriyaki Meatballs
Brisket on Toast Points
Chicken skewers
Baked Brie
Bruschetta
Lamb Lollipops
Corned Beef Slider
Guacamole & Chips
Homemade Flatbreads
Hummus & Veggies

Main Dish Proteins

Grilled Flank Steak
Braised Beef Brisket
Grilled Salmon
Asian Chicken
BBQ Chicken
Garlic/Basil Halibut
Seared Ahi
Homemade Pizzas
Beef Short Ribs
Lasagna

Sides

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