

# Willow Grove Estate: The Vino Venue Evening & Dinner Options

## Cocktail/Hors d'oeuvres Hour:

(starting at \$30/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)

- 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)

- 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 \$125/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