



PRIVATE EVENTS



The Tasting Room
WINE CAFE

THE TASTING ROOM EVENTS MENU

COLD HORS D'OEUVRES

price listed per 1 dozen

CHAMPAGNE DEVEILED EGGS (GF)	36
smoked salmon, chives, capers	
ASPARAGUS TEA SANDWICHES (V)	24
brioche bread, whipped feta, chilled asparagus	
ANTIPASTI SKEWERS (V)	36
mozzarella, soppressata, cherry tomato, basil pesto	
CLASSIC BRUSCHETTA (V)	24
tomato, basil, parmesan, extra virgin olive oil	
PEAR & BLEU CHESSE BRUSCHETTA (V)	30
pear chutney, bleu cheese, candied pecans	
GOAT CHEESE BRUSCHETTA	36
whipped goat cheese, prosciutto, dates, saba	
SICILIAN TUNA TARTARE (GF)	46
castelvetrano olives, capers, shallots, lemon aioli	
<i>served in a tasting cup</i>	
MINI SHRIMP COCKTAIL (GF)	54
chilled shrimp, tomato-horseradish gazpacho	
<i>served in a tasting cup</i>	
CRAB SALAD (GF)	54
chilled crab, cucumber, green goddess remoulade	
SMOKED SALMON	45
lemon-dill cream cheese, multi grain crostini	
TRUFFLE BEEF CARPACCIO	45
truffle aioli, horseradish cream cheese, brioche	

HOT HORS D'OEUVRES

price listed per 1 dozen

GRILLED CHEESE BRIE BITES (V)	36
port wine pears, micro arugula, brioche	
GOAT CHEESE STUFFED MUSHROOMS (V) (GF)	36
goat cheese, spinach, melted leeks	
MEDITERRANEAN CHICKEN SKEWERS (GF)	42
aleppo pepper, garlic, greek yogurt	
MINI CRABCAKES	48
lump crab meat, green goddess remoulade	
CRISPY SHRIMP FRITTI	48
basil pesto aioli, lemon-caper gremolata	
<i>served on a skewer</i>	
TTR ITALIAN MEATBALLS	28
marinara, parmesan, basil	
<i>served in a tasting cup</i>	
BACON WRAPPED DATES (GF)	42
goat cheese, paprika aioli	
SOUTHERN FRIED CHICKEN SLIDERS	54
house pickle, spicy honey, sriracha aioli	
CACIO E PEPE ARANCINI	46
crispy rice croquettes, mozzarella, tomato jam	
KOBE BEEF SLIDERS	54
cheddar cheese, caramelized onion, brioche bun	
LAMB LOLLIPOPS (GF)	84
marinated & grilled, mint pesto	

SIGNATURE DISPLAY PLATTERS

SIGNATURE DISPLAY PLATTERS

Each platter serves 12 guests

CHEESEBOARD (V) (GF) 85
chef's selection of gourmet cheese with grapes, honey, membrillo, candied pecans, grilled ciabatta

CHARCUTERIE PLATTER (GFO) 85
soppressata, spanish chorizo, spicy capicola, olives, cornichons, mustard
grilled ciabatta

ANTIPASTI PLATTER (V) (GF) 85
marinated mozzarella, cherry peppers, marinated artichokes, pepperoncini, cherry tomatoes, marinated olives, grilled asparagus, marinated feta

MEDITERRANEAN PLATTER (GFO) 60
classic hummus, red bell peppers, carrots, cucumbers, celery, radishes, grilled pita

FRESH FRUIT PLATTER (V) (GF) 65
pineapple, seasonal melon, red grapes, strawberries, blackberries, honey yogurt

GRAND CRUDITÉ (V) (GFO) 70
classic hummus, whipped feta, spinach artichoke dip, cucumbers, carrots, radishes, grilled pita, celery

CHILLED SEAFOOD DISPLAY PLATTERS

Each platter serves 12 guests

SHRIMP COCKTAIL (GF) 140 HALF - 250 FULL
chilled jumbo shrimp, served with cocktail sauce and creole remoulade, lemon wedges

SMOKED SALMON (GFO) 110
norwegian smoked salmon, red onions, capers, hard boiled eggs, dill cream cheese, toast points

OYSTER TOWER (GFO) 140
three dozen east coast oysters served with cocktail sauce and creole remoulade, lemons, crackers

BUFFET PACKAGE

\$50 P/P

Includes 1 salad, 2 entrees, and 3 sides
Add additional entrees or sides - \$10 P/P

SALADS

TTR HOUSE SALAD (V) (GF)
spring mix, candied pecans, drunken
goat cheese, dried cranberries,
champagne vinaigrette

CAESAR SALAD
romaine hearts, parmesan cheese,
herb croutons

SIDES

**ROASTED GARLIC
MASHED POTATOES (GF)**

FRESH MARKET VEGETABLES (GF)

ROASTED BRUSSELS SPROUTS (GF)

BUTTER BRAISED CARROTS (GF)

**FRENCH GREEN BEANS
WITH BACON (GF)**

**ITALIAN RISOTTO
WITH BASIL PESTO (GF)**

BRICK OVEN PIZZA

MARGHERITA 22
house mozzarella, fresh basil, heirloom
tomato, red sauce

ARRABIATTA 22
house mozzarella, pepperoni, capicola,
sausage, fresh basil, red sauce

WILD MUSHROOM 22
house mozzarella, garlic, extra virgin
olive oil, white sauce

ITALIAN SAUSAGE & RED GRAPE 22
red wine braised grapes, gorgonzola,
saba, white sauce

PICCANTI 22
pepperoni, chili flakes, house
mozzarella, honey, red

ENTREES

ITALIAN MEATBALLS
our house signature meatballs, basil,
grana padano, san marzano tomato
puree

BAKED RIGATONI PASTA
rigatoni pasta, fresh basil, mozzarella,
choice of our signature marinara
or creamy basil pesto

BRAISED BEEF SHORT RIBS (GF)
cabernet-braised boneless
beef short ribs

CHICKEN SALTIMBOCA (GF)
pan-seared chicken with capicola
ham, provolone cheese, sage

CHICKEN PICATTA (GF)
pan-seared chicken
with lemon-caper butter

ROASTED SALMON (GF)
chive butter, green olive tapenade

Entrees based on 4 oz per person

PLATED LUNCH

Up to 3 courses, minimum \$18 P/P

SOUP & SALAD \$6 P/P

SOUP OF THE DAY

chef prepared selection,
made fresh daily

TTR HOUSE SALAD

spring mix, candied pecans,
drunken goat cheese, dried
cranberries, champagne vinaigrette

CAESAR SALAD

romaine hearts, parmesan cheese,
herb croutons

EXECUTIVE LUNCH ENTREES \$28 P/P

44 FARMS STEAK FRITES (GF)

8oz flat iron steak, arugula,
chive butter, truffle fries

HERB ROASTED CHICKEN BREAST (GF)

basil pesto risotto, grilled asparagus,
balsamic reduction

GRILLED SALMON (GF)

papas bravas, charred brussels sprouts,
paprika aioli

GARLIC SHRIMP PASTA

artichokes, asparagus,
cherry tomatoes, parmesan

LUNCH ENTREES \$18 P/P

up to 3 options on each course

GRILLED CHICKEN ARUGULA SALAD

baby arugula, grilled asparagus,
lemon aioli, avocado, parmesan

CHICKEN SALAD CROISSANT

slow poached chicken breast, red
onion, celery, lemon, mayo, grapes

AVOCADO BLT

brioche bread, avocado, bacon,
lettuce, tomato, lemon aioli

ITALIAN SUB SANDWICH

baguette, prosciutto, capicola, olive
mix, lettuce, mozzarella, tomato,
oregano, oil & vinegar

TTR CHEESEBURGER

signature beef blend, challah bun,
cheddar cheese, lettuce, tomato,
red onion, french fries

BAKED RIGATONI PASTA (V)

rigatoni pasta, fresh basil, mozzarella,
choice of our signature marinara
or creamy basil pesto. Served with
garlic bread

DESSERTS \$5 P/P

VANILLA BEAN CHEESECAKE

cabernet berry compote

NUTELLA BROWNIE

served with dulce de leche ice cream

ITALIAN LEMON CAKE

lemon cream cheese icing

WHITE CHOCOLATE BREAD PUDDING

salted caramel, whipped cream



PLATED DINNER MENU

Minimum \$40 p/p
up to 3 options on each course

FAMILY STYLE APPETIZERS \$18 EA

serves 3-4 guests

TUNA TARTARE (GF)
chives, crème fraîche, kettle chips

TTR SIGNATURE MEATBALLS
marinara, basil, parmesan,
grilled ciabatta

TRUFFLE BEEF CARPACCIO (GF)
porcini dust, pickled mushrooms,
truffle aioli

**GOAT CHEESE & PROSCIUTTO
BRUSCHETTA**
whipped goat cheese, date,
grilled ciabatta

SMOKED SALMON DEVILED EGGS (GF)
capers, cornichons, tarragon

MINI CRAB CAKES
petite greens, green goddess
remoulade

SOUP & SALAD \$6 P/P

SOUP OF THE DAY
chef prepared selection, made fresh
daily

TTR HOUSE SALAD
spring mix, candied pecans,
drunken goat cheese, dried
cranberries, champagne vinaigrette

CAESAR SALAD
romaine hearts, parmesan cheese,
herb croutons

GOAT CHEESE & PEAR SALAD (V) (GF)
petite greens, pine nuts, blackberries,
pears, crumbled goat cheese, balsamic
vinaigrette

SIGNATURE DINNER ENTREES \$40 P/P

CRISPY EGGPLANT PARMESAN (V)
broccolini, marinara, parmesan, basil

BLACKENED SALMON (GF)
asparagus, whipped potatoes,
lemon-caper beurre blanc

PAN ROASTED RED SNAPPER (GF)
basil pesto orzo pasta,
pickled tomato vinaigrette

CHICKEN SALTIMBOCA
capicola ham, provolone cheese,
asparagus, mushroom risotto

CABERNET BRAISED SHORT RIBS
boneless beef short ribs, butter glazed
baby carrots, whipped potatoes

**FILET MIGNON & GRILLED SHRIMP
+10 (GF)**
bacon wrapped asparagus, pave
potatoes, gorgonzola butter

SIGNATURE DESSERTS \$8 P/P

VANILLA BEAN CHEESECAKE
cabernet berry compote

WHITE CHOCOLATE BREAD PUDDING
bourbon crème anglaise,
whipped cream

ITALIAN LEMON CAKE
lemon cream cheese icing

CHOCOLATE TORTE (GF)
dark chocolate ganache,
whipped cream, sea salt



ACTION FOOD STATIONS

Requires a minimum of 30 guests

Price listed is P/P

Each station requires 1 chef attendant, Chef Attendant fee \$150

All stations are charged for the total of guaranteed guests

ROASTED SALMON (GF) 20

slow roasted side of salmon, served with dill crème fraiche, served with tzatziki relish, lemon and extra virgin olive oil

SPANISH PAELLA STATION (GF) 25

large format paella station served by our chefs with bomba rice, chicken, shrimp, mussels, chorizo, green peas, saffron butter

ITALIAN RISOTTO STATION (V) (GF) 20

risotto prepared in front of your guests with your choice of basil pesto, herb-parmesan or butternut squash.

add sautéed shrimp for \$ 5 person

PENNE PASTA STATION (V) 18

pasta prepared in front of your guests with your choice of basil pesto, marinara, or alfredo sauce.

Includes grilled chicken, tomatoes, spinach, parmesan, mushrooms.

add meatballs for \$ 4 P/P

add sautéed shrimp for \$ 5 p/p

ROASTED LEG OF LAMB (GF) 25

slow roasted with rosemary served with garlic chimichurri, assorted dinner rolls, sliced to order by our chefs

PRIME RIB CARVING STATION (GF) 30

herb & garlic crusted ribeye roast, served with horseradish cream, bordelaise, and assorted dinner rolls, sliced to order by our chefs

BEEF TENDERLOIN AU POIVE (GF) 35

seared and roasted served with red wine demi, assorted dinner rolls, sliced to order by our chefs

DESSERTS

MINI DESSERTS \$42 P/DZ

NUTELLA BROWNIE BITES
KEY LIME PIE
STRAWBERRY SHORTCAKE
CHOCOLATE TORTE BITES (GF)
BANANAS FOSTER PIE
VANILLA BEAN CHEESECAKE
SEASONAL PANNA COTTA (GF)
SEASONAL BREAD PUDDING
TIRAMISU PIE SHOT

MINI DESSERTS \$42 P/DZ

CHOCOLATE CHIP COOKIE
WHITE CHOCOLATE
MACADAMIA COOKIE
DOUBLE CHOCOLATE COOKIE
LEMON RICOTTA COOKIE
SNICKERDOODLE COOKIE

COFFEE/HOT TEA \$6 P/P

KATZ COFFEE & HOT TEA SERVICE



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WINE CAFE