

1623.Winery

AT CORDAGE PARK

CLASSIC MENU

Stationary Hors d' Oeuvres (choice of one)

Cheese & Vegetable Display

selection of domestic and imported cheeses with mixed vegetables, artisan crackers & ranch dressing- add fresh seasonal fruit - \$1 per person

Smoked Salmon Display

smoked salmon, lemon-caper cream cheese, cornichon, pickled red onions & artisan crackers

Hummus Platter

roasted garlic hummus, chipotle cilantro &, sundried tomato hummus, pita chips

Bruschetta Display

selection of our four house made bruschettas on toasted French bread

Passed Hors d' Oeuvres (choice of two)

Thai Beef Satay - grilled & skewered marinated beef complimented with Thai peanut sauce

Chicken Satay - lightly fried & skewered chicken breast coated in Japanese bread crumbs & sesame seeds, complimented with a sweet chili dipping sauce

Sweet Chili or Sriracha Boneless Chicken Bites- lightly fried breaded chicken bites tossed in sweet chili or Sriracha sauce, accompanied by blue cheese dressing

Executive Chef Brent Clark

Cheeseburger Sliders- mini beef patty, American cheese, red onion, tomato and pickle relish, mini brioche

Caprese Skewer - cherry tomato and fresh mozzarella cheese tossed in basil pesto and drizzled with aged balsamic glaze

Wild Mushroom Bruschetta - warm wild mushroom mix, fresh herbs, tomatoes and parmesan cheese, toasted French bread

Classic Bruschetta - fresh mozzarella, diced tomato and extra virgin olive oil mixed with a basil pesto on toasted French bread

BLT Bruschetta - crispy apple wood smoked bacon, diced tomatoes, shredded lettuce and garlic-herb mayo on toasted French bread

Shrimp Bruschetta - marinated shrimp, tomatoes, arugula, shaved parmesan on toasted French bread

Shrimp Ceviche - shrimp, onions, peppers, tomatoes, cucumbers, cilantro, garlic & fresh lemon juice

Vegetable or Chicken Quesadillas - 3 cheese blend with seasonal vegetables **or** 3 cheese blend with caramelized onion, peppers and barbecue chicken

Spring Rolls - mini crispy spring rolls filled with chicken, pork or vegetables, served with a sweet & sour sauce

Thai Chili Shrimp - lightly fried, coated in Japanese bread crumbs and tossed in Thai chili sauce, complimented with a blue cheese dressing for dipping

Filo Wrapped Asparagus - drizzled with aged balsamic glaze

Assorted Flatbread Pizzas - chef's selection

Three-cheese, ham & pea or short rib Arancini - with marinara & shaved parmesan cheese

Stuffed Mushrooms - 3 cheese blend, spinach & artichoke or chorizo & scallop stuffed mushrooms

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Scallops & Bacon - scallops wrapped in Applewood smoked bacon in a pure maple glaze

Mini Beef Wellington - chopped mushroom & herbs with a medallion of beef tenderloin in puff pastry

Prosciutto Wrapped Asparagus - with lemon herb aioli drizzle

Shrimp Cocktail - classic shrimp cocktail with homemade cocktail sauce

Lobster Mac n' Cheese Spoon - fresh lobster in homemade three cheese blend & macaroni served in a Chinese spoon

Toasted Ravioli -breaded & deep-fried cheese ravioli served with warm marinara

Franks in Puff Pastry - classic "Pigs in a Blanket", served with stone ground mustard

Gazpacho Shooter - smooth & chilled with chopped tomatoes, cucumbers, onions, peppers & herbs

Barbeque Pulled Pork Sliders - house made blueberry barbeque hand pull pork, smoked Gouda, jalapeno-pickle relish, coleslaw, fried onions, mini brioche

Bacon Wrapped Pineapple Shrimp - with a chipotle dipping sauce

Prosciutto Wrapped Melon - drizzled with aged balsamic glaze

Soup or Salad (choice of one)

Garden Salad - mixed greens, sliced cucumbers, cherry tomatoes, shaved carrots & red onion, balsamic vinaigrette

Caesar Salad - romaine hearts, Caesar dressing, croutons, shaved parmesan cheese

New England Clam Chowder - oyster crackers

Butternut Squash & Apple Bisque - cinnamon crème fraîche, pumpernickel croutons, chives

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Main Entrée (choice of two)

Grilled marinated steak tips

Roasted chicken breast with herb jus

Tenderloin of beef with red wine demi-glace

Grilled Swordfish with a chilled tomato salsa

Butternut squash ravioli, bacon-sage cream sauce

Stuffed chicken breast -spinach, roasted red peppers with Smoked Gouda stuffed chicken
breast with bacon alfredo

Lobster mac n' cheese with light garlic, parmesan & panko crumb

Roasted Cod- garlic panko crusted with beurre blanc (white wine butter sauce)

Stuffed Meatloaf- pork, veal and beef stuffed with spinach, roasted red peppers, smoked
Gouda wrapped in bacon with a tomato herb glaze

Starch (choice of one)

Steamed jasmine rice

Mashed potatoes

Roasted fingerling potatoes with fresh herbs

Root veg au gratin potato, sweet potato, carrot, & celery root roasted in a light garlic parmesan
cream

Vegetables (choice of one)

Brown sugar glazed carrots

Steamed green beans in light garlic butter sauce

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Steamed broccoli in light garlic butter sauce

Roasted zucchini & summer squash with peppers & onions in herbed garlic butter

Assorted Dinner Rolls with Whipped Butter

The consumption of raw or undercooked meats, shellfish, poultry, or eggs may increase the risks of Food Bourne illness

Executive Chef Brent Clark

Before placing orders, please inform event coordinator if a person in your party has a food allergy

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