

1620 Winery

AT CORDAGE PARK

PREMIUM MENU

Stationary Hors d' Oeuvres (choice of two)

Cheese & Vegetable Display

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

Bacon Bar

chef selection- Applewood and jalapeno bacon- seaward and baked, chocolate covered, candied, pecan praline, maple, brown sugar, deep fried panko, caramel and much more

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

Lobster Dip Platter

local lobster and three cheese blend, served with pita chips

Lettuce Wrap Platter

roasted chicken, vegetable blend, Thai peanut sauce, soy glaze, steamed jasmine rice, lettuce cups

Mediterranean Display

stuffed grape leaves, traditional garlic hummus, Kalamata olives, roasted red peppers, feta cubes, marinated artichoke hearts, pita chips

Executive Chef Brent Clark

Charcuterie Board

assortment of genoa salami, soppressata, capicola and prosciutto, fresh mozzarella, provolone cheese, olives and banana peppers

Sushi Display

California and spicy tuna rolls with soy sauce, wasabi and pickled ginger

Raw Bar

local oysters on a half shell, little necks, shrimp cocktail, classic cocktail sauce, horseradish, lemon wedges

Passed Hors d' Oeuvres (choice of three)

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

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

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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 barbeque 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 bleu 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

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

Lamb Lollipops - grilled lamb chops with chimichurri

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Crab Cake Sliders - a mixture of lump crab, chives, yellow & red peppers, six spice blend coated in Japanese bread crumbs topped with pineapple salsa and spicy mayo

Tuna Poke- fresh raw seasoned tuna, avocado, cucumbers, sesame seeds, crispy wonton confetti in Chinese spoon

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

Seared Blacken Tuna with carrot & ginger spiced cucumber slaw, soy glaze on crispy wonton chips

Mini Tuna Taco - tuna tartare, cucumber- avocado & seaweed salad, spicy aioli, toasted sesame seeds, crispy wonton shell

Mini Crab Cakes - mixture of lump crab, chives, red peppers & a six spice blend coated in Japanese bread crumbs finished with a dollop of citrus-caper aioli

Prosciutto Wrapped Melon - drizzled with aged balsamic glaze

Signature Salads (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

Baby Wedge- baby iceberg lettuce, bleu cheese dressing, crispy crumbled bacon, diced tomatoes, & shaved red onion

Spinach Salad- baby spinach, sliced pears, blue cheese crumbles, toasted walnuts, shaved red onion, bacon-sherry vinaigrette

Caprese Salad - baby arugula, vine ripe tomatoes, fresh mozzarella, basil and aged balsamic vinegar

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Strawberry Fields Salad - mixed greens, sliced strawberries, toasted pecans, feta cheese, red onion with a Zinfandel Vinaigrette

Artisan Soups (Choice of one)

New England Clam Chowder- oyster crackers

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

Tequila lime Chicken Soup- Tequila infused chicken broth, hand pulled roasted chicken, tomatoes, corn, black beans, garnished with fried tortilla strips, white cheddar cheese, cilantro & lime wedge

Lobster Bisque- rich & creamy lobster broth, croutons & chive

Main Entrée (choice of two)

Tenderloin of beef with red wine demi glaze

Lobster tails poached in vanilla butter sauce

Prime rib slow roasted accompanied by au jus and horseradish crème

Roasted duck breast with cherry demi glaze

Chicken Saltimbocca-pan roasted chicken breast, prosciutto, provolone cheese, sage jus

Roasted chicken breast with herb jus

Grilled Swordfish with a chilled crab & watermelon salsa fresca

Sesame crusted roasted salmon, sweet soy glaze

Stuffed cod- roasted lobster, shrimp and crab stuffed cod with lobster cream sauce

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Starch (choice of one)

Mashed potatoes

Steamed jasmine rice

Roasted fingerling potatoes with fresh herbs

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

Vegetables (choice of one)

Steamed green beans in lite garlic butter sauce

Brown sugar glazed carrots

Steamed broccoli in lite garlic butter sauce

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

Asparagus tossed in a lemon-parmesan butter sauce

Roasted butternut squash with lite cinnamon butter

Fried brussel sprouts

Pasta (Choice of one)

Lobster ravioli in tomato & bacon Alfredo sauce garnished with chives

Butternut squash ravioli, bacon-sage cream sauce

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

Shrimp pasta- sautéed shrimp, roasted cherry tomatoes, basil pesto, shaved parmesan

Bolognese-beef, pork & veal, garden veggies, tomato cream sauce tossed in pappardelle pasta, shaved parmesan

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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*

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

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