



**SHALE RIDGE**

**PRIVATE PARTY**

*Tasting Room & Barrel Room*

**MENU**

# APPETIZERS

AVAILABLE FOR BARREL ROOM OR TASTING ROOM

Pick **one** from each tier start at **\$16.00**,

Pick **two** from each tier **\$21.80**. All prices plus taxes and gratuity

TIER 1	TIER 2	TIER 3
Bacon Wrapped Water Chestnuts glazed with a sweet savoury sauce	Fresh Fruit Platter or Bowl & Dip (Seasonal)	Fresh Vegetable Platter & Dip
Spinach & Artichoke Dip – served warm with pita bread & Tostitos	Flatbread Bruschetta & Feta	Spinach Dip Served Cold with Pumpnickel Bread
Stuffed Mushrooms –Cheese combination of cheeses & spices, stuffed & baked	Pinwheel Wraps – mixture of veggie, cranberry or taco pinwheel wraps	Mini Quiche – assortment of mini quiche with protein and vegetables, crust or crustless
Stuffed Mushrooms –Cheese & Bacon – combination of cheeses, bacon & spices stuffed & baked	Meatballs - ½ ounce meatballs served with your choice of sauce – honey garlic, honey BBQ or sweet & sour	Pepperoni Pizza Bites – deep fried & served with marinara sauce or ranch
Stuffed Mushrooms – Crab – mixture of crab meat, cheeses & spices, stuffed & baked	Devilled eggs	Shrimp Cocktail – the name says it all
Stuffed Peppers	Cauliflower Bites (Vegetarian)	Mac & Cheese Bites
Caprese Salad Skewers – fresh mozzarella, sweet basil & cherry tomatoes drizzled with balsamic reduction - Seasonal		Taco dip – Served with Tostitos

# LUNCH

AVAILABLE FOR BARREL ROOM OR TASTING ROOM

Choose one main and one salad

\$17.20 / person (main, salad, bun)

MAIN CHOICES	SALAD CHOICES
Lasagne (Beef, chicken, vegetarian)	Garden
Shepherd's Pie	Caesar
Chicken Alfredo	
Chicken Parmesan	

# DINNER

## AVAILABLE FOR TASTING ROOM ONLY

MINIMUM ORDER: 50 PEOPLE

INCLUDED in the price per person: All Staff for setup, serving & clearing AND all chafing dishes and warmers.

The following Deluxe Entrée's available and priced separately – Starts at \$5.00 extra per plate.

Stuffed Pork Tenderloin, Stuffed Chicken, Pecan Crusted Chicken, Beef Tenderloin.

All dinners include - Assorted rolls & butter, pickle & olive tray.

Any Dietary Restrictions or Allergies?

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

### DESSERT - \$4.95 per person

PICK 3 - Pecan, Pumpkin, Apple crumble, Cherry crumble, Lemon Meringue Pie, Cherry Cheesecake,

Chocolate peanut butter delight,

Fruit Tray, Strawberries in the Snow, Squares, and Cookies

### NUMBER OF PEOPLE PRICE PER PERSON

50-99 \$40.20

# DINNER

## AVAILABLE FOR TASTING ROOM ONLY

MINIMUM ORDER: 50 PEOPLE

INCLUDED in the price per person: All Staff for setup, serving & clearing AND all chafing dishes and warmers.

<i>ENTRÉES— ADD \$5.00 PER PLATE FOR 2ND MEAT CHOICE</i>	<i>POTATOES (PICK 2)</i>	<i>VEGETABLE (PICK 2)</i>	<i>SALADS (PICK 2)</i>
Roast Beef	Mashed	Prince Ed. Medley	Tossed
Turkey	Baked	Green Beans	Caesar
Pork Tenderloin	Roasted	Corn	Macaroni
Chicken Breast	Scalloped	Baby Carrots	Tai Chow Mein
Ham			Broccoli
<i>Vegetarian &amp; Vegan</i>	1 Serving = 50/50	1 Serving = 50/50	Pasta
Eggplant Parmesan			Coleslaw
Stuffed Peppers			Greek
Pasta Penne with Marinara sauce			<i>1 Serving = 50/50</i>
Vegan Stuffed Peppers			<i>SALAD BAR OPTION + \$9.95 pp 4 salads (from list above)</i>
Vegan Stuffed Portobello Mushrooms			
Vegan Spaghetti Squash with roasted tomatoes, onions & garlic			SHRIMP
			Devilled Eggs



*Please email us with your selections at least two weeks before your reservation so we can arrange this for your private party booking. We look forward to hosting you!*