

Traditional Plated Dinner Menu

Vinwood Caterers offers an all inclusive plated dinner menu for the discerning taste of our clientele. This unique menu package presents a range of delectable culinary options along with enhanced services to help make the overall event planning experience enjoyable and uncomplicated.

The following menu options are available with our plated dinner package:

- *Hors d'oeuvres selections (priced separately)*
- *Starter course (priced separately)*
- *A presentation of freshly baked breads and rolls*
- *First course*
- *Main course*
- *Silver service coffee station*
- *Dessert station*

The per person prices quoted include the following:

- *Coordinating floral arrangements for the food tables*
- *Complete setup & breakdown*
- *Off premise catering chef*
- *Catering coordinator*
- *Complete culinary staff*
- *Dining room manager*
- *Complete wait staff (No additional gratuities)*
- *Choice of China pattern*
- *Silver plated flatware*
- *Stemware for the guest tables*
- *Standard full length linen with overlays for all tables*
- *Table-side Champagne and wine service (Does not include Champagne or wine)*
- *Cake cutting and presentation*
- *All necessary catering service equipment*
- *All administrative fees and service charges*

The following menu is an example of our most popular food selections and services. However our staff of professionals can help you to create a personalized bill of fare reflecting your very own style and desires. You can rest assured knowing we will assist you throughout the entire planning process of your special occasion. From custom menus to themed events, Vinwood Caterers will be helping you to create that special day you and your guests will remember for years to come.



Before placing your order, please inform your server if a person in your party has a food allergy

First Course: (Included with entree)

Spring Green Salad

Young greens tossed with traditional vegetables and aromatic herb dressing

*Classic Caesar Salad

With Vinwood's signature Caesar dressing, fresh parmesan and savory croutons

Spinach Salad

Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette

Haricots Verts, Belgian Endive and Mushroom Salad

With a white wine Dijon vinaigrette

Insalata Caprese

Vine-ripened tomatoes, fresh basil, bocconcini (marinated mozzarella) drizzled with a basil infused olive oil

Boston Bibb Salad

Fresh bibb lettuce with sliced apples, bleu cheese, pistachio nuts and Dijon vinaigrette

Salade a la Fleur

Young greens with edible flower petals, fresh herbs and Champagne vinaigrette

Mesclun Greens with Red Grapes and Wasabi peas

Served with a creamy sweet guava dressing

Baby Arugula Salad

Fresh arugula with fire roasted peppers, honey glazed pecans and chèvre with a balsamic dressing

Summer Salad

Peppery arugula, sweet ripe strawberries, and buttery hazelnut dressing create layers of contrasting flavor in this simple salad

Harvest Salad

Mixed greens with dried cranberries, spiced walnuts, goat cheese, sliced pears and a cranberry vinaigrette

Main Course

Spring Chicken Breast Stuffed with Spinach and Chèvre

Accompanied by a red pepper mornay sauce

Sautéed Breast of Chicken Marsala

Sautéed chicken breast finished with imported Marsala wine, fresh mushrooms and sweet red peppers

Chicken Piccata

Sautéed with Mediterranean capers, lemon, mushrooms and white wine

Chicken Breast with Raspberry Red Wine Sauce

Accompanied by a fresh raspberry mint compote

Herb Crusted Chicken

Boneless chicken breast dusted with garden herbs accompanied by caramelized onion and a sweet sherry sauce

*Roast Tenderloin of Beef

Oven roasted center cut tenderloin featuring our brandied mushroom peppercorn mélange served on the side

*Roast Prime Rib of Beef

Seasoned and slow roasted prime rib with peppercorn infused au jus

*Pan Seared Filet Mignon with Merlot Sauce

Our most succulent cut of beef pan seared, then finished under flame and presented on a garlic crouton with a savory merlot sauce

*New Zealand Baby Lamb Chops

Tender seasoned lamb chops broiled to perfection and served with a rosemary mint sauce

Duck Breast with Cumberland Sauce

Fresh duck breast served with a Cumberland sauce traditionally prepared with red currant, port, orange and lemon zest

Main Course

Native Crab Stuffed Roulade of Sole

Rolled Atlantic sole filled with a crab stuffing and highlighted with a Champagne béchamel sauce

*Grilled North Atlantic Salmon

Fresh cut salmon filet brushed and grilled with a sweet red pepper butter and served with dill hollandaise

*Seared Ahi Tuna with Kiwi Mango Chutney

Center cut yellowfin tuna steak served with a tempting kiwi mango chutney

Grilled Swordfish with Cucumber Lime Salsa

Center cut swordfish charbroiled and accompanied by a cucumber lime salsa

Chilean Sea Bass with Miso Mustard Sauce

Asian inspired fresh Chilean sea bass accented with traditional Japanese ingredients

*Filet Mignon and Maine Lobster Tail

A pairing of charbroiled filet mignon and fresh lobster tail featuring béarnaise sauce and shallot butter

*Roasted Tenderloin of Beef and Baked Stuffed Shrimp

Slow roasted tenderloin of beef with a wild mushroom sauce and jumbo shrimp baked with a lemon and garlic laced stuffing

Grilled Vegetable Lasagna

Grilled fresh vegetables featuring asparagus, eggplant, zucchini and other seasonal vegetables layered with plum tomato marinara, pesto ricotta and fresh mozzarella

Accompaniments: (Included with entree)

Potato/Rice/Grains/Risotto

Baby red potatoes sautéed with shallots, fresh garlic and cracked black pepper

Lemon wild rice

Wild and brown rice with dried cranberries

Rosemary scented roasted new potatoes

Herb roasted fingerling potatoes

Twice baked potato with cured bacon, chives and aged cheddar cheese

Sweet pea risotto with green onion and imported Parmesan

Seasoned basmati rice

Macadamia nut couscous

Smashed new potato laced with roasted garlic and caramelized onion

Jasmine Rice

Lemon and scallion potato puree

Wild mushroom risotto

Vegetables

Medley of fresh sautéed vegetables

Grilled asparagus with gorgonzola

Oven roasted vegetables with garlic and thyme

Sugar snap peas with sweet red peppers

Zucchini, Summer squash and Bermuda onion

Steamed asparagus with lemon butter

Baby carrots with fresh dill

Broccoli with hollandaise sauce

Portobello mushrooms sautéed in garlic butter

Fresh green beans with roasted cashews

Grilled vegetables

Sweet Accolades

Fresh Berries and Cream

A selection of fresh strawberries, blueberries, blackberries and raspberries with freshly whipped cream

Chocolate Dipped Fruits

Strawberries, apricots and pineapple dipped in chocolate glacé

Coffee & Tea Service

Silver Service Coffee Station

Premium coffees and assorted herbal teas served from elegant silver urns

**These menu items may be served raw or undercooked.*

Consuming raw or undercooked meat, fish, seafood, poultry and eggs may result in food borne illness.