

THIS IS A RECOMMENDED MENU FOR LARGER PARTIES. WE ARE VERY FLEXIBLE AND CAN CUSTOMIZE ANY MENU FOR YOUR OCCASION. WE CHARGE MENU PRICE AND DO NOT TYPICALLY CHARGE A FACILITY FEE. THIS MENU IS IN THE RANGE OF \$35 PER PERSON, NOT INCLUDING TAX, GRATUITY OR BEVERAGES.

WELCOME TO
THE VINEYARD HOUSE

THE DATE HERE!!
YOUR NAMES HERE!!

BAKED ARTICHOKE HEARTS
IN A GARLIC CHEESE SAUCE WITH CRUMBLLED BACON
BRUSCHETTA
TOMATOES, BASIL, CAPERS, GARLIC & VIRGIN OLIVE OIL

MIXED GREENS
WITH CHARDONNAY DIJON VINAIGRETTE

CHOICE OF:

GABE'S SALMON

SAUTEED SALMON FILET WITH A WARM SALAD OF SPINACH, TOMATO, FENNEL & RED ONION,
CRISPY RED POTATOES, LEMON BUERRE BLANC

ANGUS SIRLOIN

CHARBROILED MEDIUM RARE WITH MUSHROOM MERLOT SAUCE, MASHED RED POTATOES AND
SAUTEED VEGETABLES

CHICKEN MARSALA

DOUBLE CHICKEN BREASTS WITH MUSHROOM-MARSALA-CREAM, MASHED RED POTATOES AND
SAUTEED VEGETABLES

BUTTERNUT SQUASH RAVIOLI

BUTTERNUT SQUASH FILLED RAVIOLI, SAUTEED VEGETABLES,
ROASTED TOMATO GARLIC PESTO

APPLE CRISP

OR

CHOCOLATE WALNUT BROWNIE

WITH VANILLA BEAN ICE CREAM