



Easley Winery

2010 Mystery Café Dinner Menu & Function Specification Sheet

All meals are served buffet style. Minimum of 30 people required for Mystery Café function pricing. Package includes use of the Arbor Room for 3 hours with seating for 70 people. Additional time can be purchased as room rental at the rate of \$100.00* per hour. China, flatware & linen service are included in package pricing. Your function will include a Champagne welcome with assorted cubed cheeses & crackers, a winery tour, & wine tasting of most of our wine list & a one of a kind murder mystery café performance. Enjoy wine & complimentary beverage service (water, lemonade, & coffee). At the conclusion of your party, each guest will receive an Easley souvenir wine glass to take home. Host may bring in cake from a local bakery. Please add \$1.50 per person. Pricing is \$55.00 per person* for a single entrée. All meals come with your choice of salad, starch, & vegetable & are served with fresh baked bread & butter & dessert. *Plus 9% tax & 20% gratuity.

Please initial below to select your entrée(s) (each additional entrée is \$3.00 per person):

Poultry

- ___ Chicken Alfredo- Linguini tossed with creamy Alfredo sauce & topped with fresh parsley.
- ___ Lemon Basil Chicken- Chicken breast marinated in lemon, fresh basil & white wine.
- ___ Chicken Cacciatore- Chicken breast sautéed in a mixture of green peppers, onion, mushrooms, herbs & spices, served with your choice of buttered egg noodles or rice (counts as starch, please circle to indicate choice).
- ___ Coq Au Vin- Chicken breast marinated in red wine & served with a creamy mushroom sauce.
- ___ Citrus Rosemary Chicken- Chicken breast marinated & cooked in orange & paprika with a generous sprinkling of rosemary.
- ___ Cranberry Ginger Chicken- Chicken breast marinated in a cranberry ginger relish.

Pork

- ___ Rosemary Crusted Pork Tenderloin- Finest cut of Indiana pork, slow oven cooked in a broth of sweet basil, thyme, & red wine. -A house favorite.
- ___ Baked Ham & Turkey- Dual selection offers people a lean choice & all time favorite.

Pasta

- ___ Lasagna- Layers of lasagna noodles with generous portions of ricotta cheese, mozzarella cheese, & marinara sauce, baked to perfection. Available with sausage or vegetarian with fresh vegetables.
- ___ Ravioli- Cheese or meat filled ravioli topped with our secret recipe marinara sauce.

Beef

- ___ Beef Bordelaise- Beef tenderloin medallions braised, then simmered in a red wine sauce.
- ___ Beef Stroganoff- Beef, mushrooms, & onion in a rich, creamy sour cream & consommé sauce, served with your choice of homemade egg noodles or rice (counts as starch, please circle to indicate choice).
- ___ Beef Tenderloin- Juicy cut of Texas beef sautéed in red wine served with a tangy horseradish sauce.
- ___ Beef Marsala- Beef tenderloin medallions braised with a side of mixed mushroom sauce.
- ___ English Cut Rosemary Crusted Roast of Sirloin- Top choice sirloin served with a peppercorn brandy sauce.
- ___ Homestyle Hearty Meatloaf- Our tried & true recipe meatloaf served with brown gravy.

Please initial below to select your single salad choice (each additional salad is \$1.50 per person*):

- ___ Caesar Salad- A bed of fresh Romaine lettuce topped with homemade Caesar dressing & served with croutons.
- ___ Tossed Mixed Green Salad- A bed of fresh salad greens & vegetables tossed & served with a variety of homemade dressings.
- ___ Spinach Salad- A bed of fresh baby spinach garnished with red onion, bacon, egg, mushrooms, & served with homemade vinaigrette dressing. (\$2.00 per person* upgrade)
- ___ Greek Salad- A bed of fresh salad greens along with black olives, diced Roma tomatoes, feta cheese & tossed in our blend of Greek seasonings. (\$2.00 per person* upgrade)

Please initial below to select your single vegetable choice (each additional vegetable choice \$1.50 per person*):

- ___ Broccoli with Egg Butter
- ___ Apple Cider Glazed Carrots
- ___ Buttered Corn
- ___ Vegetable Medley
- ___ Cauliflower au Gratin
- ___ Asparagus
- ___ Fresh Green Beans with Carrots

Please initial below to select your single starch choice (each additional starch choice \$1.50 per person*):

- ___ Oven Roasted Red Potatoes
- ___ Wild Rice Pilaf
- ___ Risotto
- ___ Buttered Egg Noodles
- ___ Scalloped Potatoes
- ___ Au Gratin Potatoes
- ___ Orzo- Tomato or plain

Signature of Host / Date

Signature of Easley Winery Event Coordinator