



Easley Winery

2010 Premiere Dinner Menu & Function Specification Sheet

All meals are served buffet style. Minimum of 15 people required for 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. 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 (plus 9% tax & 20% gratuity). *Please initial next to your menu and dessert selections.*

Menu #1

English cut rosemary crusted roast of sirloin with peppercorn brandy sauce
Orange roughly piccata with tri-color roasted peppers
Smashed Yukon gold cheesy potatoes
Fresh green salad with key lime dressing

Menu #2

Petite filet with marsala mushroom sauce
4-5 shrimp thermador with golden pineapple salsa
Tri-color fettuccini tossed with grilled fresh spinach and green beans
Greek style salad

Menu #3

Braised lamb chop chaser (port wine demi-glaze)
Baked salmon with horseradish crust
Fresh green beans with baby carrots
Oven roasted Yukon gold potatoes tossed with gorgonzola
Caesar salad

Menu #4

Crab stuffed Salmon roulade in a citrus chili sauce
Baked turkey breast with rosemary and apple glaze
Fresh spinach and wild mushroom sauté
Fresh green salad with walnut vinaigrette and goat cheese

Dessert

(Please make one dessert selection for every 15 guests.)

Linzer torte with ice cream

Key lime pie

Cheesecake with sorbet

Death by chocolate cake with raspberry sauce and ice cream

Signature of Host / Date

Easley Winery Event Coordinator