

The Grapevine Café Catering Menu

Sandwich Trays

Served on croissants

Chicken salad, Tuna salad, Quinoa kale burgers

Pricing: Tray of (15) \$52

(20) \$70

(30) \$105



Platters - serve 20 people

Hummus Platter served with pita chips or fresh vegetables \$45

Spinach Artichoke dip served with pita or tortilla chips \$45

Bruschetta Platter served with balsamic glaze and parmesan \$40

Cheese Platter \$45

Includes 20 hors d'oeuvres size cheese balls, a variety of cheese, Kalamata olives, and assorted crackers

Meat & Cheese platter \$45

Prosciutto, fresh mozzarella topped with a balsamic glaze, Kalamata olives, and assorted crackers



(An 18 % gratuity added to catered parties)

House Salad \$25

Large tray of Spring mix topped with cucumbers, cherry tomatoes, shredded carrot, and croutons. Served with balsamic vinaigrette

Tray's of Our House Sides \$30

Kale Slaw, Potato salad, Macaroni salad

Mac & Cheese stuffed Portobello's \$9 ea.

Our Housemade mac and cheese baked in a Portobello mushroom.
Can be served with greens for a dollar more per Portobello.

Baked Mac & Cheese Tray \$45

A large tray of our Housemade mac and cheese baked with a crispy bread crumb topping.

Chicken Caprese \$10 ea.

Chicken breast stuffed with fresh mozzarella, tomato, and fresh basil.
Topped in roasted cherry tomatoes, garlic butter and balsamic glaze.
Served with buttered rice or penne.

Back Room Rental

(Accommodates up to 25 people)

\$100 (Up to 3 hours)

Whole Cafe Rental

(Accommodates up to 70 people)

\$250 (Up to 3 hours)