

# 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 approximately 20 people

Mediterranean Nachos \$50

Fried Pita "chips" topped with tahini sauce, feta, diced cucumber, cherry tomatoes, olives & red onion (Add Hummus +\$15)

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 (Add Prosciutto +\$15)



(An 18 % gratuity added to catered parties)

## House Salad \$25

Large tray of Spring mix topped with cucumbers, cherry tomatoes, shredded carrots. Served with choice of 2 dressings - House-made lemon vinaigrette, poppyseed, ranch & balsamic

## Tray's of Our House Sides \$30

Kale Slaw, Potato salad, Macaroni salad

## Baked Mac & Cheese Tray \$55

A large tray of our Housemade mac and cheese baked with a crispy bread crumb topping. (Add Pesto +\$5 • Add Buffalo Chicken +\$15)

## Chicken Caprese \$14 ea.

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

## Lasagna Roll Ups

Ricotta with vegetarian marinara

(Tray of 25) \$50

Ricotta with meat sauce

(Tray of 25) \$60



## Fresh Squeezed Lemonade

Large Pitcher \$35

## Iced Tea

Large Pitcher \$25



## Back Room Rental

(Accommodates up to 25 people)

\$150 (Up to 3 hours)



## Whole Cafe Rental

(Accommodates up to 70 people)

\$300 (Up to 3 hours)

Variety of cookies & cupcakes available - \$42/Dozen Cupcakes • \$36/Dozen Cookies