



THE GRAPE RESTAURANT CATERING PACKAGE

ALL EVENT INQUIRIES
PLEASE CONTACT US AT
MAIL@THEGRAPERESTAURANT.COM
OR 214-828-1981

hors d'oeuvres & appetizers

minimum order of 20 please

house boursin, crystallized walnuts, caramelized onion tartlette \$3
burrata, seasonal fruit, arugula, balsamic on crostini \$3
whipped mascarpone, oven dried tomatoes, basil on crostini \$4
summer sausage with beer cheese on crostini \$3
chef's ham deviled eggs, pickled onions, mustard seeds \$3
shrimp ceviche tostada bites, jalapeno crema, cilantro on chip \$4
salmon rilletes on house cracker \$4
spicy crab stuffed cucumbers \$4
southwest quinoa bites with avocado dipping sauce \$4

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veggie stuffed mushrooms \$3  
luscher's "red hots" in a blanket \$4  
tasso ham hushpuppies with chipotle cream \$4  
BBQ meatballs \$4  
Korean beef Kabobs, toasted sesame seeds, Korean bbq sauce \$4  
braised lamb tartines, cambozola cheese, oven dried tomatoes, sweet onion jam \$4

### **dips & spreads**

*1-32 oz. serves 8-12*

*all served with appropriate chip, croustade, toast or crisp*

the grape's house made boursin, croustades \$24  
baba ghanoush, sundried tomato tapenade, crisps (vegan) \$22  
roasted garlic & tahini hummus, olive tapenade, spicy pita chips \$16  
french onion dip, old bay potato chips \$18  
spinach-artichoke-poblano dip, tortilla chips \$24

### **salads**

courtney's house salad with blue cheese vinaigrette \$6/pp  
chef's green salad with creamy parmesan dressing \$6/pp  
lemley tomato--burrata salad, arugula, onion, candied pine nuts, lemon-basil vinaigrette \$9/pp  
chopped BLT salad, chef's bacon, lemay tomato, bibb lettuce, avocado dressing \$9/pp

### **say cheese!**

simple cheese & fruit (cheddar, st.petes blue, brie, smoked gouda) \$4/pp  
chef's artisan cheese selection (cheddar, mycella blue, st. andre, benning goat gouda) \$10/pp  
chef's charcuterie & cheese display \$12/pp  
off-the-menu baked brie with honey, nuts & fruit \$57 (one size, feeds 15-18)  
chef's 3-choice charcuterie selection \$8/pp

### **silver dollar cocktail sandwiches**

*minimum order of 20 people*

chef's ham, dijon & gruyere cheese \$5 each  
steak, white cheddar & horseradish cream \$5 each  
waldorf chicken salad \$4 each  
brie grilled cheese, fig jam, sliced apple, arugula (vegetarian) \$4 each  
smoked roasted mushroom & goat cheese with lemon & arugula (vegetarian) \$4 each

## Dinner Time

*minimum of 20 people please*

### Entrées

- black pepper beef tournedo (4 ounce)** red wine demi glace \$16
- smoked trout cake (4 ounce)** horseradish cream and lemon \$10
- wok charred salmon (6 ounce)** maple Dijon glaze \$12
- cider-brined pork loin (6 ounce)** shiitake mushroom jam \$12
- herb crusted roasted chicken (6 ounce)** garlic jus \$12
- vegetable ratatouille** herbed quinoa pilaf, basil pesto (*vegetarian*) \$18

### Side Items

*\$7 per side per person*

- herb roasted yukon gold potatoes
- smoked chive mashed potatoes
- honey roasted root vegetables
- green beans, almonds, julienne tomato
- creamy corn, chef's bacon & peppers
- quinoa-vegetable pilaf
  
- roasted potato salad, grainy mustard vinaigrette, chef's bacon, & soft cooked eggs
- grill-roasted mushroom salad with roasted garlic-sherry vinaigrette
- wild rice, almond, dried fruit
- napa slaw, apple-cider vinaigrette
- quinoa and kale tabouleh salad

### Desserts

*minimum order of 20 please*

*\$4 each*

- banana fosters bread pudding, dark chocolate, rum caramel
- chocolate pot de crème, salted caramel cream
- individual crème brulee
- seasonal fruit crisp

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*\$3 each*

- lemon bars, brown butter crust
- caramel-pecan bars
- lemon-raspberry cheesecake bites

## **Chef's Sample Specialty Menus**

*We are happy to customize a menu for your special event. The possibilities are endless.  
Here are a few examples.*

*Minimum order of 20 people please*

### **Chef's Wine Country Picnic \$54 person**

**chef's ham deviled eggs** pickled onions, mustard seeds  
**seasonal fruit skewer**, mint leaves, olive oil  
**brie grilled cheese cocktail sandwiches** fig jam, sliced apple, arugula  
**chopped blt salad** bacon, tomato, bibb lettuce, avocado dressing  
**herb crusted roasted chicken** garlic jus  
**napa slaw** apple cider vinaigrette  
**roasted potato salad** grainy mustard vinaigrette, chef's bacon, soft cooked eggs  
**fresh baguette** whipped butter with french sea salt  
**lemon-raspberry cheesecake bites**  
**caramel-pecan bars**

### **'Bistro Favorites' \$60 person**

**luscher's red hots in a blanket**  
**off-menu baked brie** with honey, nuts and fruit  
**courtney's house salad** with blue cheese vinaigrette  
**black pepper beef tournedo** with red wine demi glace  
**wok charred salmon** maple Dijon glaze  
**green beans, almonds, julienne tomatoes**  
**smoked chive mashed potatoes**  
**fresh baguette** whipped butter with french sea salt  
**individual crème brulee**

### **Holiday Celebration \$67 person**

**house boursin**, crystalized walnuts, caramelized onion  
**salmon rillettes** on house crackers  
**veggie stuffed mushrooms**  
**lemley tomato-burrata salad** arugula, onion, candied pine nuts, lemon-basil vinaigrette  
**wild rice salad** almonds, dried fruit  
**cider-brined pork loin** shiitake mushroom jam  
**smoked trout cake** with horseradish cream and lemon  
**honey roasted root vegetables**  
**herb roasted Yukon gold potatoes**  
**fresh baguette** whipped butter with french sea salt  
**bananas fosters bread pudding** dark chocolate, rum caramel