

Sandwiches & Wraps

Serves 15-18 people

Muffaletta \$109

Traditional New Orleans style muffaletta piled high with ham, salami, provolone cheese and olive salad

Portobello Dagenhart Wrap \$109

Grilled chicken breast, grilled Portobello mushroom cap, caramelized onions, roasted red pepper, melted goat cheese and tangy balsamic mayo

Chicken Salad Wrap \$99

Grilled chicken breast, granny smith apples, dried cranberries, celery, onion and pecans mixed in our balsamic mayo

Turkey & Cranberry Wrap \$99

Sliced turkey breast with crisp romaine lettuce combined with our cranberry chutney

Club Sandwich \$99

Ham, turkey, bacon Swiss cheese lettuce and tomato

Veggie Delight \$89

Lettuce, tomato, red onion, cucumbers, cheddar cheese and balsamic vinaigrette

Chicken Caesar wrap \$99

Grilled chicken breast, crisp romaine lettuce, croutons, and parmesan cheese tossed in Caesar dressing

Drinks

Sweet & Unsweet tea Gallon \$6.95

Lemonade Gallon \$6.95

Salads

Serves 8-10 people

Chef Salad \$49

Romaine lettuce, deli ham and turkey, cheddar cheese, bacon, tomatoes, cucumber, hard boiled egg and croutons, with choice of dressing.

Caesar Salad \$49

Romaine lettuce, parmesan cheese and croutons, tossed in caesar dressing.

Far East Salad \$49

Romaine lettuce, mandarin oranges, crispy rice noodles, tomatoes, cucumbers, and grilled chicken, served with Asian style sesame ginger dressing

Balsamic Chicken & Blue Salad \$49

Romaine lettuce, tomatoes, red onions, cucumbers, bleu cheese, praline pecans and grilled chicken.

Chicken Salad \$49

Grilled chicken, granny smith apples, dried cranberries, celery, onions and pecans mixed with our balsamic mayo.

All catering orders are provided with plates, napkins, utensils and dressings.
Pricing does not include tax or gratuity.

850-435-4567

www.thevineyardpensacola.com



Catering & Party Menu

1010 N 12th Ave
Pensacola, Florida 32501
850-435-4567

Shareables

Crab cakes \$149

25 stacks of crab cakes on top of fried green tomatoes served with remoulade

Prosciutto Wrapped Dates \$99

30 fresh U.S. grown dates stuffed with goat cheese, wrapped in prosciutto, then broiled to a crisp.

Boudin Balls \$89

50 authentic boudin balls made by Cajun specialty meats right here in Pensacola.

Handrolled Asian Lumpia \$89

50 pieces of our golden brown lumpia, sourced from Saigon Asian Market, served with sweet thai chili sauce for dipping.

Vineyard Wings \$75

50 jumbo, juicy wings deep fried to a crisp perfection tossed in your choice of sauce. Barbeque, Hot, or our Homemade house sauce.

Meat and Cheese Platter \$59

A gourmet assortment of cured meats and cheeses served with condiments and bread.

Cajun Cheesecake \$49

Savory three cheese, crab and shrimp cheesecake topped with remoulade and served with baguette bread.

Artichoke Cheesecake \$49

Savory, three cheese and artichoke heart cheesecake served with baguette bread.

Chicken Tenders \$59

30 chicken tenders deep fried to golden perfection

Asian Veggie Dumplings \$49

30 steamed vegetable dumplings served on a bed of Asian slaw topped with sesame ginger sauce.

Veggie Platter \$49

An assortment of vegetables served with dipping sauce.

Coconut Shrimp \$49

36 pieces of coconut battered fried shrimp

Cranberry Salsa \$39

A sweeter taste of traditional salsa served with corn tortilla chips

Hummus \$29

Traditional hummus topped with goat cheese, sundried tomatoes and balsamic glaze served with pita bread

Sides

Whole side pan \$39/ Half side pan \$19

Mashed potatoes, Macaroni & Cheese, Potato Salad, Baby Lima Beans, Asian Slaw, Seasonal Vegetables, Brussel Sprouts

Desserts

Cobbler of the day

Whole pan \$69, Half pan \$39

Flourless, Gluten Free Chocolate Cake \$59

Key Lime Pie \$29

**Dessert options are seasonally rotated, call and ask about our current options.*

Mains

Lamb Lollipops \$249

Pan seared tender lamb chops with a demi-glace, served with fingerling potatoes and our mint applesauce

Seared Sesame Seed Ahi Tuna \$229

Seared 10oz sushi grade Ahi tuna steak crusted with black & white sesame seeds. Served with our homemade ponzu sauce, mashed potatoes and Asian slaw

Atlantic Salmon \$229

10oz filet of Atlantic Salmon topped with homemade, sweet mango salsa. Served with rice and asparagus

Lobster Ravioli \$179

Lobster filled ravioli served soft or "toasted" topped with herb and gouda cream sauce, and roasted red peppers

Chicken Divine \$179

Battered and fried chicken breast topped with large shrimp and smothered in a creamy crab sauce, served atop a heap of mashed potatoes and steamed broccoli

Corned Beef & Sweet Potato \$169

Thick slabs of corned beef served with baked sweet potato, seared asparagus and sweet & spicy mustard

Triple Threat Cajun Pasta \$109

Cajun seasoned chicken, shrimp and andouille sausage tossed in fettuccine noodles and Cajun cream sauce

Spinach Florentine \$109

Grilled chicken OR shrimp, chopped portabella mushrooms, spinach, julienne sun-dried tomatoes and fettuccine pasta tossed in creamy pesto Alfredo sauce

Shrimp & Gouda Grits \$99

Southern gouda grits topped with our herb and gouda cream sauce, shrimp, bacon, spinach and mushrooms



Catering Packages

Pasta Package

minimum of 15 people/ \$17.50 per head
choice of two pasta , salad and bread

- Triple Threat Cajun Pasta
- Chicken Spinach Florentine
- Shrimp Spinach Florentine

Seafood Package

minimum of 20 people/ \$25 per head
choice of two seafood mains, Salad

- Atlantic Salmon
- Seared Ahi Tuna
- Shrimp and Gouda Grits

Savory Package

minimum 20 people/ \$21.50 per head
choice of two mains, mashed potatoes, broccoli and salad

- Chicken Divine
- Corned Beef and Sweet Potato
- Shrimp and Gouda Grits.

App Trays

serves 10-15 people/ \$110- \$350
choice of three shareables

Lunch Package

serves 10-15 people/ \$13 per head
choice of two sandwiches, wraps or salads and one side

Variety Package

minimum 20 people/ \$17.50-\$25 per head
choice of two mains, salad and one side

Prices do not include tax or gratuity