



ASHTON
CREEK

VINEYARD

CATERING MENU

HORS D'OEUVRE MENU

SEAFOOD

	*TUNA TARTARE	\$15
	Sushi grade yellowfin. Cucumber. Scallion. Sesame Citrus marinade. Served in Phyllo Shell	
	CRAB CAKES	\$10
	Mini broiled lump crab cakes served with Bay-style Remoulade	
<i>GF</i>	SHRIMP COCKTAIL	\$8
	Seasoned, steamed and chilled. Served over ice with Cocktail sauce	
	PIMENTO CRAB DIP	\$9
	Pimento Cheese blend. Old Bay. Herbed Crostini	

VEGETARIAN

<i>GF</i>	STRAWBERRY SPRING ROLL	\$9
	Fresh Strawberry. Cucumber. Goat Cheese. Vibrant greens. Wrapped in rice paper and Served with Sesame Ginger sauce	
	MAC & CHEESE CROQUETTES	\$9
	Four Cheese mac-n-cheese. Deep Fried. Served with Red Pepper Jelly	
	BRAIDED PUFF PASTRY	\$7
	Spinach & Feta stuffed puff pastry	
<i>GF</i>	CAPRESE SKEWERS	\$6
	Cherry tomato. Olives. Mozzarella Pearls. Balsamic reduction. Basil	
<i>GF</i>	STUFFED MUSHROOMS	\$7
	Spinach. Artichoke. Herbed Fromage	
	SPINACH & ARTICHOKE DIP	\$7

POULTRY

<i>GF</i>	CHICKEN SKEWERS	\$9
	Marinated and Grilled chicken thigh. Choice of-Sweet Chili, BBQ, or Garlic Parmesan	
	BLACKENED CHICKEN SLIDERS	\$9
	Blackened chicken breast. Marinated cucumber. Pickled red onion. Spicy Mayo. Brioche bun	
	THAI CHILI CHICKEN BITES	\$6
	Chicken breast seasoned with Thai Chili, lemongrass and ginger in a puff pastry	

PLATTERS

	CHARCUTERIE	\$9
	Assortment of cured meats, pickled vegetables and spreads	
	FRUIT & CHEESE	\$9
	Assortment of fresh cut fruit and Artisanal Cheeses	
<i>GF</i>	*SASHIMI ROLLIN'	\$21
	Assortment of sushi rolls, nigiri and sashimi	
	GRAZING TABLE	\$19
	Assortment of meats, cheeses, and breads paired with grilled vegetables, fresh fruit, and spreads	

BEEF & LAMB

	MINI BEEF WELLINGTON	\$11
	Mushroom Duxelles. Puff Pastry	
	ALL BEEF SLIDERS	\$13
	Wagyu ground beef. Red wine-onion Jam. American cheese. Arugula. Chipotle mayo. Brioche bun	
<i>GF</i>	LAMB DOLMAS	\$6
	Ground Lamb & rice filling with notes of allspice and fresh herbs. Wrapped in grape leaves, steamed in olive oil-lemon broth	
	BRAISED LAMB TACOS	\$10
	Chipotle and Red wine braised leg of lamb. Fire-roasted corn salsa. Pickled red onion. Avocado-Lime crema	

PORK

	CUBAN SLIDERS	\$8
	Roasted pulled pork. Sliced ham. House pickles. Honey Dijon mustard. Brioche bun	
<i>GF</i>	PORK WINGS	\$7
	Mini Pork shanks marinated and roasted. Choice of Jerk BBQ, Honey BBQ, or Sweet Chili	
	BACON & BRIE SLIDERS	\$9
	Smoked bacon. Creamy Brie cheese. Green apple. Chipotle mayo. Brioche bun	

GF = Gluten Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

ENTREE MENU

SEAFOOD

- GF* **BAKED SALMON** \$17
Choice of Blackened, Lemon Pepper, or
Garlic Herb
- CRAB STUFFED SALMON** \$26
Salmon Filet stuffed with lump crab and
broiled. Topped with herbed bacon cream
sauce
- SHRIMP SCAMPI** \$20
Jumbo Shrimp. Garlic Butter. White
Wine. Lemon Zest. Parmesan. Fettuccine.

POULTRY

- GF* **CHICKEN MARSALA** \$19
Lightly crusted chicken breast in a
mushroom Marsala sauce
- CHAMPAGNE CHICKEN** \$20
Chicken Breast topped with mushrooms
in a creamy champagne sauce
- ROASTED CHICKEN** \$17
Bone-in Chicken thigh. Garlic Herb
crusted. Served with Peppercorn Ranch &
Honey Mustard
- BAKED CHICKEN BREAST** \$17
Boneless Chicken Breast. Choice of
Garlic Herb, Lemon Pepper or
Blackened. Served with Peppercorn
Ranch & Honey Mustard

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BEEF & LAMB

- GF* **FLANK STEAK** \$24
Caramelized Onion. Chimichurri.
- GF* **LAMB CHOPS** \$27
Mediterranean style rub. Fresh Herbs.
Sideway's Gastrique
- GF* **SMOKED BRISKET** \$18
Beef Brisket. Served with Smokey-Sweet
and Carolina style BBQ sauces
- GF* **PRIME RIB** \$29
Served with Creamy Horseradish & Red
Wine Au Jus

PORK

- GF* **BBQ PULLED PORK** \$10
Slow smoked pulled pork. Served with
Smokey-Sweet and Carolina style BBQ
sauces
- GF* **HONEY GARLIC RIBEYE** \$18
Thick cut pork ribeye. Seared with a soy-
honey garlic glaze

VEGETARIAN

- GNOCCHI** \$12
Tossed in a spinach cream garlic sauce
served with sun-dried tomatoes
- GF* **PORTABELLA STEAK** \$15
Balsamic Reduction. Caramelized Onion.
Garlic Herb butter

SIDES MENU

<i>GF</i> BROCCOLI RABE	\$4	<i>GF</i> COLESLAW	\$2
<i>GF</i> ASPARAGUS	\$4	<i>GF</i> PARMESAN RISOTTO	\$5
BAKED MAC & CHEESE	\$5	GREEK PASTA SALAD	\$5
<i>GF</i> MASHED POTATOES	\$4	<i>GF</i> MIXED GARDEN SALAD	\$4
<i>GF</i> ROASTED ROOT VEGETABLES	\$5	VINEYARD CAESAR SALAD	\$4
<i>GF</i> GREEN BEANS	\$3	CORNBREAD	\$2
<i>GF</i> ROASTED BABY POTATOES	\$4	DINNER ROLLS	\$1
RICE PILAF	\$4	COLLARD GREENS	\$4

INCLUDED WITH ENTREES

WHITE CHINA PLATES & SILVERWARE
DISPENSED WATER STATION WITH DISPOSABLE CUPS

INCLUDED WITH HORS D'OEUVRES

DISPOSABLE PLATES, NAPKINS, SILVERWARE
DISPENSED WATER STATION WITH DISPOSABLE CUPS

PACKAGE ADD-ONS

NAVY OR IVORY TABLE LINENS	\$14/EACH
MATCHING CLOTH NAPKINS	\$3/EACH
SWEET OR UNSWEET TEA	\$1/PERSON
LEMONADE	\$1.50/PERSON
WATER PRE-SET ON TABLES	\$2/PERSON

CATERING REQUIREMENTS

\$500 MINIMUM ORDER

6% tax & 20% Service fee added to all invoices