



GROVELAND FAIRWAYS & VINWOOD CATERERS

2024 - 2025 SPECIAL OCCASIONS MENU



Vinwood's Signature Style and polished service are behind all of our sensational events, from simple to lavish. Every party is custom and each menu that we design is unique to your style, budget and tastes. Our offerings reflect the best flavors of each season, elegantly prepared and thoughtfully and creatively presented.

Whether you are planning a Company Outing or Meeting, Holiday Party, Communion, Confirmation, Graduation, Bridal or Baby Shower, Special Birthday, Retirement, Trade Show or Fundraiser, Vinwood offers Special Occasion Menus that will perfectly suit your event.

Food preferences and any food allergies are easily accommodated. Vinwood Caterers will always provide our decades of seasoned and gracious experience. Although we always customize every menu to match a client's taste, budget and individual style, Vinwood Caterers Special Occasions Menu Package always provides the following to ensure a seamless event:

- Wait Staff and Culinary Staff for a 3 Hour Event
- Fully Dressed Food Banquet Tables
- Silver Service Coffee and Tea Presentation
- All Administrative, Gratuities and Service Charges

Remember at Vinwood.....The Party Starts Here!





SPECIAL OCCASION MORNINGS

All of our menu pricing includes greenery for the food tables, complete setup and breakdown, off premise catering chef, wait staff, silver service coffee and tea, all administrative fees and service charges.

Prices noted below are per person and based on a 3-hour event.

Please Add 7% State & Local Meals Tax

Sunrise Breakfast Buffet

\$35

Pastry Basket of Croissants, Muffins and Danish with Sweet Creamery Butter and Fruit Preserves

Fresh Baked Bagels with Assorted Cream Cheeses

Farm Fresh, Fluffy Scrambled Eggs with Chopped Garden Herbs

Classic Breakfast Sausage Links

Greek Yogurt Assortment with Toppings of Fresh Berries, Honey and House Granola

Brunch Buffet

\$43

Spring Green Salad Tossed with Colorful Market Vegetables and an Aromatic Herb Dressing

Farm Fresh Scrambled Eggs Lightly Scrambled, Fluffy and Fresh

Sweet and Yukon Gold Potato Hash with Crispy Onions, Red Pepper and Garden Herbs

Honey Baked Ham Accompanied by Assorted Mustards and Petit Rolls

French Toast Casserole with Berries and Maple Syrup

Seasonal Fresh Sliced Fruit and Berry Platter with Orange Honey Yogurt on the Side

Beverage Service *(Included in package)*

Premium Coffees and Assorted Herbal Teas served from Elegant Silver Urns



BREAKFAST ENHANCEMENTS

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Organic Steel Cut Oatmeal Bar

\$6

With Toppings of Walnuts, Raisins, Dried Cranberries, Banana, Berries, Honey, Maple Syrup and Brown Sugar

Assorted Quiche

\$8

Ham and Gruyere, Artichoke, Roasted Red Pepper and Spinach, Broccoli and Tomato

Belgium Waffle or Buttermilk Pancake Bar

\$8

With Personalized Toppings of Nutella, Assorted Fresh Berries, Warmed Maple Syrup , Lemon Curd, Chocolate Bits, Freshly Whipped Cream and Sweet Creamery Butter

Benedicts

\$10

Gently Poached Eggs a Top Crisped English Muffins Napped with Classic Lemony Hollandaise Sauce.

Please select one:

Traditional with Maple Glazed Canadian Bacon

Florentine with Wilted Spinach and Shallots

Omelets and Eggs Action Station

\$10

Omelets and Eggs Prepared to Order with Fillings to Include Country Ham, Crisped Bacon, Sautéed Mushrooms, Garlicky Spinach, Sautéed Asparagus, Slivered Scallions, Colorful Roasted Peppers, Vermont Cheddar, American and Swiss Cheeses

Norwegian Smoked Salmon

\$10

Sliced and Served with Slivered Red Onion, Capers, Lemon, Tomato and Dilled Mustard Sauce with Assorted Bagels and Cream Cheeses

Prices listed are per person

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SPECIAL OCCASION LUNCHEONS

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Vinwood's Delicatessen

\$38
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Mixed Green Salad with Traditional Garden Vegetables and an Herbed Italian Dressing
Choice of Soup: Classic New England Clam Chowder, Tomato Bisque or Italian Wedding
Cold Cavatappi Pasta Tossed With Bocconcini, Fresh Basil, Cherry Tomatoes And Extra Virgin Olive Oil
Assorted Sandwiches to Include Tuna, Egg & Chicken Salad on Fresh Finger Rolls
Fresh Sliced Seasonal Fruit

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Lighter Fair Buffet

\$43
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"Virgillio's" Rolls with Butter
Caesar Salad with Vinwood's Signature Caesar Dressing, Fresh Parmesan and Savory House Made Croutons
Assorted Sandwiches to Include: Turkey, Apple and Brie on Marble Rye, Honey Roasted Ham with Dijon Mustard and Swiss Cheese on Baguette and Red Pepper Hummus and Vegetables on a Tomato Wrap (V)
Chicken, Broccoli, Ziti Alfredo
Home Made Meatballs with Marinara Sauce
Assortment of House Made Cookies

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Signature Luncheon

\$60
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Fresh-Baked Artisan Breads and Rolls
Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery, Green Beans, Parmesan Peppercorn Dressing
Herb Panko Crusted Chicken Paillard with Caramelized Onion and Sherry Sauce
Tri Colored Tortellini with Traditional Marinara Sauce
Roasted Baby Red Potatoes with Shallots, Cracked Black Pepper and Sea Salt
Seasonal Roasted Vegetables with Garlic and Herbs
Assorted House Made Cookies & Brownies
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SPECIAL OCCASION COCKTAIL RECEPTION

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SAMPLE MENU #1
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\$55

Passed Hors D'oeuvres
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Choice of 6
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Stationary Hors D'oeuvres Display
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Artisanal Cheese Selection

A Bountiful Offering Of Local and Imported, Perfectly Ripened Cheeses Such As New England Cheddar, Manchego, French Brie, Blue Cheeses and Gouda Gold Served On Marble Platters and Accompanied By Baskets of Gourmet Crackers, Flatbreads and Seasonal Fresh and Dried Fruits
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Fun Taste Stop!
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Mac & Cheese Martini Bar

Creamy Homemade Mac N' Cheese with a Selection of Tempting Toppings Such as Crispy Bacon, Chorizo, Golden Bread Crumbs, Grated Parmesan, Diced Tomatoes, Green Onion, Sautéed Mushrooms, Caramelized Onion, Roasted

Garlic and Crumbled Cape Cod Potato Chips
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SAMPLE MENU #2
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\$65

Passed Hors D'oeuvres
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Choice of 8
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Stationary Hors D'oeuvres Display
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Antipasti Misti Display

An Abundant Display of Italian Cured Meats Including Soppressata and Capicola, Imported Cheeses, Colorful Roasted Sweet Red and Yellow Peppers, Grilled Asparagus, Imported Olives, Marinated Mushrooms and Artichoke Hearts. Served with Crispy Bread Sticks and Focaccia Bread
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Small Taste Plates
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Cabernet Braised Short Ribs

Served on a Crispy Sweet Pea and Asparagus Risotto Cake
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ENHANCEMENTS

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| Artisanal Cheese Selection | \$8 |
| A Bountiful Offering of Local and Imported, Perfectly Ripened Cheeses Such as New England Cheddar, Manchego, French Brie and Gouda Gold Accompanied by Baskets of Gourmet Crackers, Flatbreads and Seasonal Fresh and Dried Fruits | |
| Farmer’s Garden Crudités | \$6 |
| Colorful, Seasonal and Artistic Arrangement of Garden Fresh Vegetables Served with an Array of Dipping Choices to Include Sun Dried Tomato, Fresh Herb and Gorgonzola, Lemon Pesto Goat Cheese and Caramelized Onion Dip. | |
| Soup | \$6 |
| Tomato Bisque | |
| Classic Italian Wedding | |
| New England Clam Chowder | |
| Pasta | \$6 |
| Angle Hair with Pesto | |
| Penne with Marinara Sauce | |
| Classic Baked Mac N’ Cheese with Crispy Panko Crumbs | |
| Entrees | \$10 |
| Baked Haddock with Buttery Herbed Crumbs | |
| Citrus and Ginger Glazed Salmon with Tropical Fruit Salsa | |
| Classic Chicken Marsala or Chicken Piccata | |
| Sides | \$5 |
| Classic Rice Pilaf | |
| Signature Smashed Potatoes with Sweet Roasted Garlic and Caramelized Onion | |
| Garden Fresh Green Beans with Roasted Cashews | |
| Market Grilled Vegetables with a Balsamic Glaze | |
| Enhanced Desserts | \$6 |
| Ice Cream Sundae Bar with Chocolate, Vanilla and Strawberry Ice Creams to be topped with Jimmies, M&M’s Walnuts, Peanuts, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch and Freshly Whipped Cream | |
| Sweet Buttermilk Mini Biscuits with Seasonal Fresh Berries, Chantilly Crème, Caramel and Fruit Sauces | |
| Beverage Service | \$2 |
| Premium Coffees and Assorted Herbal Teas served from Elegant Silver Urns | |

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