

-2017-

# CATERING MENU

*the Grape*  
**VINE**

Gourmet & Gift Shop - BOCA GRANDE, FL



*More Than You Imagined!*

*“An organized host will be  
a guest at their own party!”*

Please allow *The Grapevine* to help organize  
your gourmet food needs.

Whether you are planning a quiet dinner,  
an intimate cocktail gathering or a large special event,  
The Grapevine will ease the process by providing  
outstanding service, delicious food and fine wine.

We invite you to look over our extensive list of  
gourmet carry-out specialties.

*If you would like to order any of these wonderful creations  
please consider the following:*

- **at least 2 business days advance notice for order placement is required**
- **orders subject to product and chef availability**
- **minimum orders are for 4 people OR as specified in menu brochure**

TIP: Plan ahead as much as possible - some dates may be  
sold out due to heavy volume or large parties.

See back pages of this brochure for suggestions on  
wine, cheese, packaged food and serveware  
available for your entertainment planning.

*We look forward to serving you.*

Due to fluctuating market prices menu  
prices in this brochure are subject to change without notice.

# *Grapevine Specialty Cheese Boards*

Small                      Large  
serves 8-12    serves 12-16

ARTISINAL CHEESE BOARD with fruit garnish, includes:

Green Hill, Menage, Bellavitano Merlot, Cotswold

plus Bay Blue on large platters only \* .....\$65.00 .....\$85.00

Small platter includes one Carr's cracker

Large platter includes one Carr's and one additional cracker

"TURAPHILE" CHEESE BOARD with fruit garnish, includes:

Pleasant Ridge, Midnight Moon, Bellavitano Espresso, Mt. Tam

plus Cambazola on large platter only \* .....\$95.00 .....\$115.00

Enhanced with: fig spread and almonds

Small platter includes one Carr's cracker

Large platter includes one Carr's and one additional cracker

GOURMET CLASSICS BOARD with fruit garnish, includes:

Brie, Five Counties English Cheddar, Manchego, Drunken Goat

plus Cambazola on large platter only \* .....\$53.00 .....\$73.00

Small platter includes one Carr's cracker

Large platter includes one Carr's and one additional cracker

## *Grapevine Cheese Platter*

GOURMET CLASSIC CHEESE PLATTER same selection as

Gourmet Classics Board but arranged on round platter

with hard cheeses cubed \* .....\$60.00 .....\$80.00

\* If listed cheese is unavailable a cheese of comparable taste and price will be substituted.



# Platters

	Small serves 8-12	Large serves 12-16
OPEN FACE TEA SANDWICHES tomato or cucumber small: 24 pieces .....	\$38.00	xxxxx
CRUDITÉS seasonal vegetables served with dip .....	\$30.00	\$50.00
RAW & MARINATED VEGGIES with dip.....	\$30.00	\$50.00
FRESH FRUIT with yogurt or cream cheese dip .....	\$30.00	\$50.00
CHUTNEY & BACON TORTA with crackers.....	xxxxx	\$36.00
MEDITERRANEAN PLATTER feta cheese, olives, hummus, pepperocini, tomatoes, cucumbers & pita chips.....	xxxxx	\$55.00
ANTIPASTO PLATTER cheeses, meats, olives, roasted red peppers, tomatoes with eggplant tapenade & french bread....	\$65.00	\$85.00

## Grapevine Specialty Platters

	Half serves 10	Whole serves 20
POACHED SALMON with capers, chopped eggs, red onion, sour cream dill sauce & thinly sliced cucumber .....	\$100.00	\$175.00
SLICED TENDERLOIN with horseradish sauce ...	\$150.00	\$225.00
AIOLI PLATTER thinly sliced filet, smoked salmon, hard boiled eggs, small boiled potatoes & vegetables served with an Aioli sauce .....	\$125.00	\$200.00

## Seafood Specialties

COCKTAIL SHRIMP (16-20 ct) with cocktail sauce.....	\$26.00/lb
COCKTAIL SHRIMP (16 minimum).....	\$1.75/ea
COCKTAIL SAUCE small.....	\$1.50
large.....	\$3.00
MARGARITA OR MARINATED SHRIMP .....	\$28.00/lb
CRAB CAKES FULL SIZE, cooked .....	\$12.00/ea

## *Cold Hors d'oeuvres*

(12 piece minimum)

Each

DEVEILED EGG HALVES.....	\$1.00
BRUSCHETTA <i>with roasted tomato, pesto, &amp; mascarpone cheese</i> .....	\$1.25
CHERRY TOMATOES <i>stuffed with boursin</i> .....	\$1.25
PINWHEELS <i>with herb cheese, olives, celery, &amp; red peppers</i> .....	\$1.25
TEA SANDWICHES <i>tomato or cucumber</i> .....	\$1.25
TEA SANDWICHES <i>w/smoked salmon</i> .....	\$2.00
PROSCIUTTO WRAPPED <i>melon</i> .....	\$1.50
<i>asparagus</i> .....	\$2.00
SALMON ROULADE <i>served plain or with crackers</i> .....	\$2.50
ROASTED FILET <i>on toasted baguette with horseradish sauce</i> .....	\$3.00

TORTA (4" serves approximately 6-10)

CURRY <i>with apricots, cranberries &amp; cashews</i> .....	\$10.95
BLUE CHEESE <i>with cranberries &amp; hazelnuts</i> .....	\$10.95
CHUTNEY & BACON <i>with green onions</i> .....	\$12.95
TAPENADES/SPREADS/DIPS (per pound)	
HUMMUS <i>middle eastern dip of chickpeas &amp; tahini</i> .....	\$10.00
ARTICHOKE & SPINACH DIP.....	\$10.00
SMOKED SALMON PATE .....	\$18.00
GUACAMOLE .....	\$18.00
ARTICHOKE & GREEN OLIVE TAPENADE.....	\$19.00

## *Hot Hors d'oeuvres*

(12 piece minimum)

Each

MINI CHEESE QUICHE <i>with choice of 2: asparagus, bacon, ham, mushrooms, broccoli &amp; tomatoes</i> .....	\$1.50
BACON WRAPPED ALMOND STUFFED DATES .....	\$1.50
CHICKEN OR BEEF SATE <i>with Thai peanut sauce</i> .....	\$2.00
SWEDISH MEATBALLS.....	\$2.00
CRISPY ASPARAGUS <i>with asiago cheese</i> .....	\$2.50
STUFFED MUSHROOMS <i>with bacon, spinach &amp; crab</i> .....	\$2.50
BAKED BRIE & RASPBERRY PURSES.....	\$2.50
SPANAKOPITA <i>spinach &amp; feta in phyllo w/spicy cucumber sauce</i> .....	\$2.50
MINI CRAB CAKES <i>with remoulade sauce</i> .....	\$3.00
SCALLOPS WRAPPED IN BACON <i>with cajun tartar sauce</i> .....	\$3.00
BEEF WELLINGTON .....	\$3.00

## Salads

GREEN SALADS (4 person minimum) Price/Person

### GRAPEVINE HOUSE SALAD

choice of Italian, Ranch, Blue Cheese dressing .....	\$5.50
GREEK SALAD with Greek dressing.....	\$5.50
FRESH MOZZARELLA & TOMATO.....	\$6.50
SPINACH, APPLE, SPICED PECANS & MAYTAG	
BLUE CHEESE with a buttermilk dressing.....	\$6.50
CAESAR SALAD only salad .....	\$6.00
with chicken.....	\$9.00
with shrimp.....	\$12.00

COLD SALADS (6 person minimum) Price/Person

COLESLAW CREAMY or VINAIGRETTE.....	\$4.00
PASTA SALAD.....	\$4.00
TRADITIONAL or RED BLISS POTATO SALAD .....	\$4.00
FRUIT SALAD.....	\$4.50
COUSCOUS SALAD.....	\$5.00
WILD RICE SALAD .....	\$5.00
EGG SALAD.....	\$5.00
TUNA SALAD.....	\$5.00
CHICKEN SALAD or CURRY CHICKEN SALAD .....	\$5.00
SALAD NICIOSE .....	\$7.00
SHRIMP SALAD.....	\$8.00

## "Shake it Up" Salads

Healthy layered salads served in glass Mason Jars

(4 jar minimum per kind)

GREEK .....	\$9.95
PASTA .....	\$9.95
WILD RICE .....	\$9.95
ASIAN .....	\$9.95

# Dinners

CASSEROLE DISHES for 4 or more, priced per person

## SEAFOOD

JAMBALAYA <i>with yellow rice</i> .....	\$13.95
SHRIMP ETOUFFEE .....	\$15.95

## MEATS

SHEPHERD'S PIE <i>with beef</i> .....	\$10.95
<i>with lamb</i> .....	\$12.95
BEEF BURGUNDY .....	\$10.95
BEEF STROGANOFF <i>with egg noodles</i> .....	\$10.95
LASAGNA .....	\$10.95
MEATLOAF & MASHED POTATOES .....	\$10.95
OLD FASHIONED POT ROAST .....	\$10.95
SWEDISH MEATBALLS <i>with egg noodles</i> .....	\$10.95

## CHICKEN

CHICKEN & ARTICHOKE / YELLOW RICE .....	\$10.95
CHICKEN & BROCCOLI CURRY /YELLOW RICE ....	\$10.95
CHICKEN MARSALA <i>over pasta</i> .....	\$10.95
CHICKEN POT PIE .....	\$10.95
CHICKEN TETRAZZINI .....	\$10.95

## VEGETABLE

EGGPLANT PARMIGIANA .....	\$10.95
PASTA PRIMAVERA <i>with vegetables</i> .....	\$10.95
VEGETABLE LASAGNA .....	\$10.95

# Soup

SEASONAL SELECTION .....	\$14.00/qt
SEAFOOD OR CRAB BISQUE .....	\$18.00/qt

# Side Dishes

Minimum of six, priced per person

## VEGETABLES

4-CHEESE STUFFED TOMATOES.....	\$3.50
BROCCOLI & CHEESE CASSEROLE .....	\$3.50
BRUSSELS SPROUTS <i>sauteed with pearl onions, garlic &amp; cream</i> ..	\$3.50
GREEN BEANS <i>sauteed with bacon, onions &amp; almonds</i> .....	\$3.50
GREEN BEAN CASSEROLE <i>with fried onions</i> .....	\$3.50
MIXED GRILLED OR SAUTEED VEGETABLES .....	\$3.50
YELLOW & ZUCCHINI SQUASH CASSEROLE.....	\$3.50

## STARCHES

CORN PUDDING.....	\$3.50
SCALLOPED OR AU GRATIN POTATOES .....	\$3.50
SWEET POTATO CASSEROLE .....	\$3.50
TRADITIONAL OR CORN BREAD DRESSING.....	\$3.50
BAKED GRITS CASSEROLE OR CHEESE GRITS.....	\$3.50
MASHED POTATOES OR ROASTED GARLIC MASHED...\$3.50	
ROASTED NEW POTATOES <i>with garlic &amp; rosemary</i> .....	\$3.50
BLACK BEANS & YELLOW RICE.....	\$3.50
WILD RICE CASSEROLE .....	\$4.00
MACARONI & CHEESE.....	\$4.00





# Boxed Lunches

BOXED LUNCHES .....\$9.95/person

*include: chips, fruit, cookie & condiments  
choice of cheese: cheddar, american or swiss  
Ham | Corned Beef | Turkey | Roast Beef  
Tuna Salad | Chicken Salad | Shrimp Salad*

SALADS *include: fruit, cookie & dressing*

*Chef | Greek | Cobb  
Over greens: Shrimp, Chicken, and Tuna Salads*

# Luncheon

## SANDWICH PLATTER

*Sandwiches are cut in half and arrange on Platter*

*Ham | Turkey | Roast Beef | Chicken salad | Tuna salad*

*choice of cheese: cheddar, american or swiss*

*8 sandwiches (16 pcs) Choose up to 2 kinds ..... \$50.00*

*12 sandwiches (24 pcs) Choose up to 3 kinds.....\$75.00*



## Desserts:

BROWNIES (12 piece minimum) .....	\$1.50 /each
COOKIES (12 piece minimum) Chocolate Chip, Oatmeal-Raisin, Peanut Butter, Heath Bar.....	\$1.00 /each
KEY LIME OR LEMON SQUARES (12 piece minimum)	\$1.50 /each
APPLE CRISP (minimum of 6) .....	\$4.00 /each

## Pies & Cakes: Sold Whole

KEY LIME PIE "the BEST in Boca Grande!" .....	\$18.00
FRUIT or CREAM .....	\$18.00
PECAN PIE .....	\$20.00
CHEESE CAKE 10" Plain .....	\$24.00
Fruit Topping or Flavored .....	\$32.00
SPECIALTY CAKES (8" round, 2 layer, serves 8)	
Mounds Cake .....	\$24.00
Angel Food Cake with strawberries .....	\$24.00
Angel Food Cake with Grand Marnier soaked strawberries....	\$28.00

## Breakfast & Brunch:

MUFFINS Blueberry, Raspberry, Peach (6 piece minimum) .....	\$1.75
WHOLE COFFEE CAKE (serves 16 )	
Walnut Cinnamon, Blueberry, Pumpkin .....	\$36.00
APPLE STRUDEL (serves 2-4) .....	\$6.00
QUICHE WITH CHEESE (serves 6-8 ) Choose up to Three	
Asparagus, Bacon, Ham, Mushroom, Tomato, Onion, Spinach, Broccoli .....	\$18.00
STRATA Egg & Bread Casserole with Green Onions & Cheese (serves 6)	
Can also add Meat or Vegetable .....	\$30.00

## Breads

FRENCH BAGUETTES each.....	\$3.50
CORN MUFFINS (6 piece minimum).....	\$1.25
TEA BREADS (serves 4 )	
Zucchini, Banana, Raspberry, Cranberry, Pumpkin .....	\$6.00

Here is a sample of the fabulous selection of Gourmet  
Cheese, Pate and Fine Wine available at *The Grapevine.*

## *Cheese*

- |                     |                 |
|---------------------|-----------------|
| ➤ ST. ANDRE         | ➤ BAY BLUE      |
| ➤ STILTON           | ➤ MT. TAM       |
| ➤ MANCHEGO          | ➤ GREEN HILL    |
| ➤ COTSWOLD          | ➤ MENAGE        |
| ➤ TRIPLE CREAM BRIE | ➤ DRUNKEN GOAT  |
| ➤ PLEASANT RIDGE    | ➤ CAMBAZOLA     |
| ➤ HUNTSMAN          | ➤ MIDNIGHT MOON |

## *Fine Wine*

### White

- CHALK HILL
- JAYSON
- HESS
- NEWTON
- CLOUDY BAY
- SONOMA-CUTRER
- ROMBAUER
- JOSEPH DRUHIN
- DUCKHORN
- LACREMA
- TIEFENBRUNN
- WHITE HAVEN
- VEUVE CLIQUOT
- MOET CHANDON

### Red

- BROWNE FAMILY
- JAYSON
- CAYMUS
- HEWITT
- NEWTON
- RAYMOND
- POST HOUSE
- WRENWOOD
- RAMSEY
- ROMBAUER
- TIKAL
- MORGAN
- THE PRISONER
- DUCKHORN

- WINE PURCHASED BY THE CASE RECEIVES A 10% DISCOUNT
- CASE WINE ORDERS CAN BE DELIVERED
- WE WILL BE HAPPY TO ACCOMMODATE SPECIAL ORDERS!

The Grapevine stocks many Package Gourmet Foods to  
Enhance your Party Experience.

- Chocolates
- Truffles
- Crackers
- Chips
- Condiments
- Oils/Vinegars
- Cookies
- Coffee
- Snacks
- Spreads/Dips
- Salad Dressings
- Pickles/Olives

The Grapevine also stocks Accessories to  
Enhance your Entertaining needs.

- Cocktail Napkins
- Platters
- Serving Bowls
- Barware
- Hors d'oeuvre Spreaders
- Seaside Serving Dishes
- Placecards
- Chip n' Dips
- Wine Glasses
- Frames
- Placemats
- Local Cookbooks



Monday-Saturday 8:30am - 5:30pm

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