

ROCKWAY  
VINEYARDS

## Shower Menus

### MENU 1

CHEF'S SOUP CREATION OF THE DAY  
FRESH ASSORTED ROLLS WITH BUTTER

ASSORTED SANDWICHES  
ROAST BEEF, EGG SALAD, TUNA SALAD, HAM & CHEESE

VEGETABLE AND DIP PLATTERS PER TABLE

TWO BITE DESSERTS

COFFEE & TEA SERVICE

\$30/PP ++

### MENU 2

#### FIRST COURSE

CHEESE TORTELLINI & FRESH ASSORTED ROLLS  
WITH BUTTER

#### SECOND COURSE

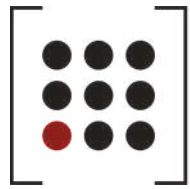
MINI GRILLED CHICKEN SLIDERS  
SERVED WITH CAPRESE SALAD

#### THIRD COURSE

ASSORTED TWO BITE DESSERTS

COFFEE AND TEA SERVICE

\$35/PP ++



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### MENU 3

#### FIRST COURSE

MIXED GREEN SALAD & FRESH ASSORTED ROLLS  
WITH BUTTER

#### SECOND COURSE

CHICKEN SUPREME, THYME JUS, ROASTED  
FINGERLING POTATOES, FRESH SEASONAL  
VEGETABLES

#### THIRD COURSE

CHEF'S HOMEMADE CHEESECAKE

COFFEE AND TEA SERVICE

\$40/PP

### MENU 4: HIGH TEA STYLE

MINI QUICHE

ASSORTED FINGER SANDWICHES

CUCUMBER CREAM CHEESE, EGG SALAD, TUNA SALAD,  
SMOKED SALMON BRIOCHE, CAPER DILL DRIZZLE

CHEESE, CRACKERS, AND VEGETABLE DIP PLATTERS

SCONES WITH CLOTTED CREAM & STRAWBERRY JAM

CHEESECAKE & FRUIT FOR DESSERT

COFFEE & TEA SERVICE

\$45/PP



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### ADD THE FOLLOWING TO ANY PACKAGE

HORS D' OEUVRES - \$9/PP

COCKTAIL TICKETS - \$6/PP

WINE DURING MEAL SERVICE - \$7/PP

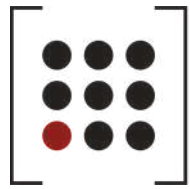
FRUIT PLATTERS WITH DESSERT - \$6/PP

PUNCH - \$5/PP

OPEN BAR - \$13/PER HOUR /PP

MENUS CAN BE DESIGNED TO SUIT YOUR SPECIFIC  
NEEDS AND BUDGET

FOR RESERVATIONS, PLEASE CONTACT:  
KIM HAMERTON, DIRECTOR OF HOSPITALITY & EVENTS  
EVENTS@ROCKWAY.NET



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## Breakfast Buffet

SCRAMBLED EGGS  
MAPLE BACON  
HOMESTYLE SAUSAGES  
FLUFFY BUTTERMILK PANCAKES  
HERB ROASTED BREAKFAST POTATOES  
FRUIT PLATTER  
ASSORTED YOGURTS & ORANGE JUICE  
CHOCOLATE CROISSANTS & CINNAMON BUNS  
TOAST STATION  
COFFEE & TEA STATION

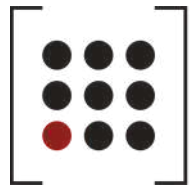
\$30/PP ++

## Brunch Buffet

SCRAMBLED EGGS  
EGGS BENEDICT  
MAPLE BACON  
HOMESTYLE SAUSAGES  
BAKED HONEY HAM CARVING STATION  
FLUFFY BUTTERMILK PANCAKES  
HERB ROASTED POTATOES  
FRUIT PLATTER  
ASSORTED YOGURTS AND GRANOLA  
CHOCOLATE CROISSANTS & CINNAMON BUNS  
TOAST STATION

COFFEE & TEA STATION  
ORANGE JUICE, CRANBERRY JUICE, TOMATO JUICE, SOFT DRINKS  
MIMOSA SERVICE

\$50/PP ++



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## Hot Lunch Buffet

CHEFS SOUP CREATION OF THE DAY  
FRESH ASSORTED ROLLS AND BUTTER  
MIXED GREEN SALAD  
PICKLES, OLIVES, ARTICHOKE, AND PICKLED ONIONS  
PENNE MARINARA  
HERB ROASTED CHICKEN  
ASSORTED TWO BITE DESSERTS  
COFFEE & TEA STATION  
ORANGE JUICE, CRANBERRY JUICE, TOMATO JUICE, SOFT DRINKS

\$40/PP ++

## Hot Dinner Buffet

CHEF'S SOUP CREATION OF THE DAY  
CAESAR SALAD  
ASSORTED FRESH ROLLS AND BUTTER  
PENNE ROSE WITH CURED PORK BELLY, BASIL OIL DRIZZLE GARNISHED  
WITH GRANA PADANO  
SLICED ROAST BEEF IN GRAVY  
ROASTED CHICKEN  
WHIPPED POTATOES  
PICKLES, OLIVES, ARTICHOKE, AND PICKLED ONIONS  
FRESH SEASONAL VEGETABLES  
ASSORTED TWO BITE DESSERTS AND FRESH FRUIT  
COFFEE & TEA STATION  
ORANGE JUICE, CRANBERRY JUICE, TOMATO JUICE, SOFT DRINKS  
ONE GLASS OF RED OR WHITE WINE UPON ARRIVAL

\$60/PP ++



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## Platinum Five Course Dinner

AN ASSORTMENT OF PASSED HORS D' OEUUVRES UPON ARRIVAL

### First Course

FIELD GREENS, MIXED GREENS SALAD, HOMEMADE POPPY SEED  
VINAIGRETTE DRESSING

### Second Course

PENNE ROSÉ, CURED PORK BELLY, BASIL OIL DRIZZLE, GARNISHED WITH  
GRANA PADANO

### Third Course

RAINBOW SORBET, TOPPED WITH ROCKWAY 9 PINK

### Fourth Course

FILET OF TENDERLOIN, GRILLED LOBSTER TAIL, YUKON GOLD WHIPPED  
POTATOES, FOREST MUSHROOMS, & FRESH SEASONAL VEGETABLES.

### Fifth Course

CHEF MATT'S VANILLA BEAN CRÈME BRULE WITH SEASONAL BERRIES

\$125.00 PP++

OPEN BAR AVAILABLE UPON REQUEST \$