



# IRON & VINE

RESTAURANT, BAR & EVENTS

## SAMPLE EVENT MENUS

### BREADS ROLLS & BUTTER

### APPETIZERS

Tomato Basil Bisque Shooter & Mini Grilled Cheese

Chicken or Vegetable Potstickers

Pretzel Bite & Beer Cheese

Grilled Chicken or Beef Skewer, Thai Chile Glazed GF

Tomato Caprese Skewer, Balsamic Glaze

Grill & Chill Shrimp Cocktail

Sesame Tuna Wonton, Sriracha Aioli

Grilled Chicken Bruschetta, Boursin Cheese, Sliced Pear

Wild Mushroom Bruschetta, Roasted Garlic Goat Cheese

### SALADS

Market Salad

Mixed Greens Tomato, Cucumber, Red Onion, Shredded  
Carrot with Ranch & Balsamic Dressing

Harvest Salad

Mixed Greens, Local Apples, Toasted Almonds,  
Butternut Squash, Maple Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Parmesan Cheese, Cherry Tomato,  
Crispy Capers, Caesar Dressing

Heirloom & Burrata

Local Heirloom Tomatoes, Burrata Cheese, Shaved Red  
Onion, Garlic Olive Oil, Balsamic Reduction



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### SIDES

Mushroom Risotto

Roasted Fingerling Potatoes

Roasted Garlic Whipped Potatoes

Herbed Rice Pilaf

Truffle Mac & Cheese

Grilled Vegetables with Fresh Herbs

French Green Beans with Sliced Almonds

Roasted Carrots, Broccoli & Cauliflower

### ENTREES

Airline (French Cut) Chicken Breast

Stuffed Mediterranean Chicken

Boneless Short Rib, Braised with Bordelaise Sauce

Grilled Top Sirloin , Garlic Herb Butter

Pepper Crusted NY Strip Au Poivre, Brie Cream Sauce

Filet Mignon, Petite Grilled Filet & Red Wine Demi-Glace

Roasted Pork Loin, Apple & Pear Chutney

Seared Salmon, Soy Ginger Glaze

White Seabass, Citrus Beurre Blanc

Grilled Cauliflower Steak, Moroccan Chimichurri

Mushroom Ravioli, Garlic Herb Cream Sauce

Stuffed Poblano Pepper