

# CHRYSLIS VINEYARDS CATERING MENU

## Fixed Price Cold Meal Combinations

[All cold meal combinations are accompanied by a roll and a cookie/bar.]

### Chicken

**Moroccan Tandoori Chicken:** Roasted Breast of Chicken marinated in Yogurt and fragrant exotic “Tagine” spices, served on a bed of Date and Almond Couscous. Accompanied by Marinated and Grilled Vegetables.

\$15.95/person

**Mediterranean Chicken:** Grilled Breast of Chicken marinated in Lemon, Oregano, and Rosemary, served on a bed of Orzo with Tri-color Peppers and Onions. Accompanied by a Classic Caesar Salad.

\$15.95/person

**Sichuan-lacquered Chicken:** Tender Breast of Chicken in a Hoisin-Ginger Glaze, served on a bed of Rice Vermicelli and Vegetable “Angel Hair”. Accompanied by a Mixed Green Salad in a Peanut Vinaigrette.

\$15.95/person

**South of the Border Chicken:** Seared Chicken Breast encrusted with Cumin and Ancho Chili, served on a bed of Rice, Black Bean, and Corn Salad. Accompanied by grilled Southwest Vegetables.

\$15.95/person

### Pork

**Greek Islands Pork:** Roasted Tenderloin of Pork marinated in Citrus, Oregano, and Rosemary, served on a bed of Orzo Pasta with Tri-color Peppers, dressed with an Herbed Kalamata Olive Oil Vinaigrette. Accompanied by a Green Bean Salad with Vanilla-scented Ruby Red Onions.

\$16.95/person

**Good Ol’ Commonwealth Pork Roast:** Golden Loin of Pork lacquered with Apple-Sage Glaze, served on a bed of Roasted Root Vegetables, speckled with Granny Smith Apples, Virginia Peanuts, and Fresh Herbs. Accompanied by Marinated and Grilled Vegetables.

\$16.95/person

### Beef

**The Bull Run Mountain Tri-Tip:** Grilled Angus Beef marinated in Basil and Garlic on a bed of Basil-Balsamic Grilled Vegetables. Accompanied by a Baby Red Potato and Dill Salad.

\$17.95/person

**Mykonos Island Beef:** Grilled Angus Beef marinated in Lemon, Oregano, and Rosemary, served on a bed of Orzo with Tri-color Peppers. Accompanied by a Green Bean Salad with Vanilla-scented Ruby Red Onions.

\$17.95/person

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**Mardi Gras Beef:** Grilled Angus Tri-Tip glazed with Bourbon and Thyme, served on a bed of Red Bean and Rice Salad. Accompanied by Creole Celery Root and Carrot Remoulade.

\$17.95/person

## Entrée Salads

[All salads are accompanied by a roll and a cookie/bar.]

**Jenni's Farm Fresh Egg Salad:** Egg Salad made from Chrysalis Vineyards' own heritage breeds of free-range Chicken Eggs, speckled with Green Onions and Bell Peppers, dressed with chef's Herbed Aioli. Served with Hearts of Romaine and Ripe Tomatoes.

\$9.95/person

**Chrysalis Vineyards' Chicken Caesar:** Tender Breast of Chicken marinated with Basil and grilled, served atop Fresh Hearts of Romaine, grated Asiago, Garlic Croutons, served with House-made Caesar Dressing. (substitute beef upon request for additional charge)

\$12.95/person

**Chrysalis Vineyards' Greek Chicken Salad:** Tender Breast of Chicken marinated with Lemon Zest, Oregano, and Rosemary and grilled. Served with Lavender-scented Kalamata Olives, Aged Feta, Cucumbers, and Grape Tomatoes in a Lemon-Herb Vinaigrette.

\$12.95/person

**Portobello and Arugula:** Portobello Mushrooms, peeled, marinated in a Basil-Balsamic Dressing, and grilled to perfection. Served with young Arugula and shaved Asiago Cheese and dressed with a White Truffle Vinaigrette.

\$9.95/person

**Marinated Grilled Vegetables:** Fresh seasonal vegetables—carrots, green and yellow squashes, onions, red and green peppers, and eggplant—marinated in an Herbed Balsamic Dressing and grilled to perfection.

\$9.95/person

## Charcuterie Assortments

**The Individual Brie and Baguette:** Chateaux de France Double Cream Brie (France), accompanied by Fresh Seedless Grapes, Chrysalis Vineyards Norton-laced Cranberry Chutney and a freshly baked Demi-baguette.

\$14.50/serves 1-2

**Salame, Brie, and Baguette:** Chateaux de France Double Cream Brie (France) and Columbus Italian Salame (USA), accompanied by Fresh Seedless Grapes, Chrysalis Vineyards Norton-laced Cranberry Chutney and a freshly baked Demi-baguette.

\$14.50/ serves 1-2

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**Spicy Salame, Virginia Cheese, and Baguette:** Meadow Creek Dairy's Alpine Style "Mountaineer" Cheese (Galax, VA) and Columbus Spicy Calabrese Salame (USA), accompanied by Fresh Seedless Grapes, Chrysalis Vineyards Norton-laced Cranberry Chutney and a freshly baked Demi-baguette.  
\$14.50/serves 1-2

**The Virginia Cheese Plate:** Caromont Farms Fresh Chevre (*Esmont, VA*); Chrysalis Vineyards' Aged Cheddar and Pimento "Cheeseball" (*Middleburg, VA*); and Meadowcreek Dairy Appalachian – a semi-soft, Tomme-style Cow's Milk (*Galax, VA*). Accompanied by Chrysalis Vineyards Norton-laced Cranberry Chutney, chef's Spiced Virginia Peanuts, and a freshly baked Demi-baguette.  
\$14.50/person

**The International Cheese Plate:** Kerrygold Dubliner (*Ireland*), Blue Castello (*Holland*), Grafton Village Maple-smoked Cheddar (*USA*), Piel de Toro Manchego (*Spain*), and Woolwich Dairy Triple Crème "Goat Brie" (*Canada*). Accompanied by Chrysalis Vineyards Norton-laced Cranberry Chutney and a freshly baked Demi-baguette.  
\$19.50/person

**The Vineyard Meat and Cheese Plate:** Kerrygold Dubliner (*Ireland*), Blue Castello (*Holland*), Grafton Village Maple-smoked Cheddar (*USA*), Piel de Toro Manchego (*Spain*), and Woolwich Dairy Triple Crème "Goat Brie" (*Canada*). Accompanied by Italian Dry Salame and Spicy Calabrese Salame, Chrysalis Vineyards Norton-laced Cranberry Chutney and a freshly baked Demi-baguette.  
\$27.50/person

## Sandwiches

[All sandwiches are accompanied by a cookie/bar.]

**The Virginia Tech "Gobbler":** Roasted Breast of Turkey, Turkey Pastrami, and Muenster Cheese, piled high on a Rustic Club Roll with Vanilla-scented Ruby Red Onions, Fresh Lettuce, Ripe Tomatoes, and Kosher Pickles. Accompanied by a Baby Red Potato and Dill Salad.  
\$12.95/person

**The Caeli "Classic" Turkey and Cheese:** Roasted Breast of Turkey and American Cheese, piled high on a Rustic Club Roll with Chrysalis Vineyards Sage-scented Mayo and Mustard blend, Fresh Lettuce, Ripe Tomatoes, Shaved Red Onion, and Kosher Pickles. Accompanied by a Penne Pasta Salad with Roasted Red Peppers, Scallions, and Marinated Artichokes, dressed with Herbed Vinaigrette.  
\$12.95/person

**The Locksley Estate "Smoker":** Smoked Virginia Ham and Grafton's Maple-smoked Cheddar, piled high on a Rustic Club Roll with Chrysalis Vineyards Norton-laced Cranberry Chutney, Fresh Lettuce, Ripe Tomatoes, and Kosher Pickles. Accompanied by a Penne Pasta Salad with Zucchini and Sun-dried Tomatoes, dressed with Basil Vinaigrette.

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\$12.95/person

**El “Cubano”:** Leg of Pork roasted Cuban-style, hand pulled and piled high, with Smoked Virginia Ham, Swiss Cheese, Dill Pickles, and Oregano-mustard, served on a Rustic Club Roll. Accompanied by a Black Bean, Rice, and Corn “Fiesta” Salad.

\$12.95/person

**The Vegetarian:** Portobello Mushrooms marinated in a Basil-Balsamic Dressing and grilled, with chef’s Herbed Goat Cheese, Arugula, Shaved Red Onion, and Kosher Pickles on a Rustic Club Roll. Accompanied by a Salad of Herbed Orzo with Tri-color Peppers.

\$10.95/person

## Side Salads

[Each side salad is \$4.95 per person.]

**Baby Red Potato and Dill:** Potato Salad with Green Onion and Celery, dressed with a Creamy Dill Mayonnaise.

**Herbed Orzo with Tri-color Peppers:** Orzo Pasta Salad with Onion and Red, Yellow, and Green Peppers, dressed with an Herbed Extra Virgin Olive Oil Vinaigrette.

**Penne and Zucchini Salad:** Penne Pasta with Sun-dried Tomatoes, Fresh Zucchini, and Reggiano Cheese, dressed with Basil Vinaigrette.

**Penne, Roasted Peppers, and Artichokes Salad:** Penne Pasta Salad with Roasted Red Peppers, Scallions, and Marinated Artichokes, dressed with Herbed Vinaigrette.

**Creole Remoulade:** Julienne of Celery Root and Carrots with a Citrus, Mustard, and Sour Cream Dressing.

**Green Bean Salad:** Crisp-tender Green Beans, dressed with an Herb Vinaigrette, accompanied by Vanilla-scented Ruby Red Onions.

**Roasted Root Vegetable Salad:** Roasted Potatoes, Sweet Potatoes, and Carrots, speckled with Granny Smith Apples, Virginia Peanuts, Extra Virgin Olive Oil, and Fresh Herbs.

**Black Bean Fiesta Salad:** Rice, Red Onion, Black Beans, and Fresh Corn, dressed with a Cumin-Cilantro Vinaigrette.

**Couscous Salad:** Fluffy Couscous studded with Dried Dates, Toasted Almonds, Lemon, and Parsley.

**Vermicelli and Vegetable “Angel Hair”:** Asian Rice Noodles with Colorful Vegetable “Angel Hair” dressed in a light Soy and Sesame sauce.

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## Additional Items

### *Chef Hump's Crostini Companions*

**Herbed Buttermilk Blue and Chèvre Spread:** Award-winning Wisconsin blue cheese paired with Virginia's finest goat cheese are whipped with rich cream and laced with fragrant, fresh herbs to create a balanced cheese complement to many of our wines, specially the Chrysalis Vineyards Viognier.

**\$7/8 oz**

**Norton-laced Cranberry Chutney:** The classic American holiday condiment, with a twist! Tart and sweet cranberries are laced with savory aromatics and finished with Chrysalis Vineyards Norton wine, creating a perfect accompaniment to charcuterie plates as well as the turkey on your Thanksgiving table.

**\$7/8 oz**

**Roasted Eggplant Caponata:** By roasting the eggplant and slowly caramelizing the tomatoes in the oven, their sugars are concentrated and the acidity is reduced. The flavors are rounded with tart capers and Kalamata olives that are perfumed with thyme and rosemary. Try it with a freshly baked baguette – a perfect complement to our Norton wines.

**\$7/8 oz**

**Caribbean Pineapple and Almond Cheese Spread:** Rich and creamy, this cheese spread is studded with dried pineapple, scallions, toasted almonds, and herbs then bound by a sweet roasted garlic puree that is laced with lemons. Spread this on a freshly baked baguette and you have a wonderful complement to our recently released Barrel Select Norton. A truly unique addition to your holiday celebrations!

**\$7/8 oz**

**Cheddar and Chardonnay Cheese Spread:** It sounds like a perfect match, well it tastes even better! Rich and creamy, this cheese spread is made with the highest quality sharp cheddar cheese, our own Chrysalis Vineyards Chardonnay, roasted onions, and laced with fragrant spices, with a touch of horseradish and pepper. Add a baked baguette and you have a wonderful complement to either of our Chardonnays.

**\$7/8 oz**

**Sharp Cheddar and Roasted Garlic "Cheeseball":** The high quality, sharp Cheddar cheeses, combined with the sweet perfumes of roasted garlic and spices, then encrusted in roasted pecans make a perfect pairing for many of our wines. The smooth, creamy texture of this composed cheese creation frames a flavorful taste experience that is sharp, nutty, and fragrant, while at the same time maintains a balance in your mouth. Enjoying the cheese with one of our Nortons is a true testament of equality between food and wine.

**\$9.50/8 oz**

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## *Chef Hump's Sweet Treat's*

**Peanut Butter "Blondie":** WARNING – This mixture of wholesome ingredients studded with Gourmet Virginia Peanuts and Reese's Peanut Butter Chips® will become immediately habit forming! Have this rich confection with our Chrysalis Vineyards Petit Manseng and satisfy your cravings for decadent sweets with a wine and food-pairing tailor made for Virginia.

**\$4.00**

