

Winery Menu

Each package comes with hard plastic plates, flatware, water service, and professional service staff

You choose: entrees and side dishes.

Entrees

Choose your favorite(s).

Chambourcin Beef

With a red wine mushroom demi-glace

Beef Brisket

Slowly smoked over hickory and glazed with Copperhead BBQ Sauce

Hearty Beef and Sausage Lasagna

Layers of noodles, ground beef, Italian sausage, cheese and marinara

Pulled Pork Barbecue

Hand pulled and tossed in our own Copperhead barbecue sauce

Roasted Porkloin

With an apricot-rosemary glaze

Asiago-Lemon Chicken

A Simmons Winery favorite of baked chicken breasts with asiago cheese, herbs and lemon

Nortonburg Chicken

Chicken in a rich red wine and mushroom sauce

Ranch Chicken

With ranch, bacon, scallions and cheddar

Sweet Chili Glazed Chicken

Chicken breast glazed with zesty and sweet chili sauce

Mushroom Lasagna

Layers of noodles, cheese, mushrooms and marinara.

Five Cheese Lasagna

Layers of noodles, cheese and marinara

Sides

Country Green Beans
Confetti Green Beans
Green Bean Casserole
Confetti Corn
Creamed Corn
Honey-Ginger Carrots
Baked Beans
Au Gratin Potatoes
Garlic New Potatoes
Whipped Potatoes with Gravy
Baked Macaroni and Cheese
Marinated Summer Tomato Salad
Deviled Egg Potato Salad
Black Bean, Corn and Red Pepper Salad
Bacon and Scallion Potato Salad
Red Potato and Dill Salad
Black Bean and Cilantro Rice
Broccoli and Raisin Salad
Carrot and Cranberry Salad
Fruit Salad
Seasonal Pasta Salad
Caesar Salad
Spinach, Bacon and Egg Salad
Seven Layer Salad
Cookie Platter
Artisan Marshmallow Platter
Cake Service
Field Greens Salad--Add \$1.00

Pricing

One entrée with three sides	14.50 each guest
Two entrées with four sides:	17.00 each guest
Three entrées with four sides:	18.00 each guest
Additional side:	1.50 each guest
Upgrade to china plates:	4.00 each guest

Please note that pricing is based upon service staff being on site for five hours (two hours for set up, two for serving and one for cleaning up). Should service staff be on site for more than five hours, an additional \$25 each staff person billed in full hours will apply.

50.00 service fee for events with 50 or fewer guests

Lemleys' Catering is glad to provide a 50% discount for children 10 years of age and under on this menu.

Please provide final guest count five business days prior to event.

This menu is valid for events booked on or before June 1, 2010.