



Giving Back One Glass at a Time

MENU

rosemary sea salt popcorn

mini filet mignon sandwiches

on housemade sea salt silver dollar roll with fresh horseradish sauce and jumbo green olive garnish

roasted brussels sprouts

on tied bamboo pics with truffle honey aioli

Greek chicken meatballs

with garlic sautéed spinach, feta cheese, and tahini dipping sauce

Murray's cheeses

with fruit chutney, seeded flatbread crackers, and fresh fruit and spiced mixed nuts

pistachio sweet pea hummus

with fresh and roasted vegetables

tomato & roasted garlic Tarte Tatin

with gruyere cheese, dijon, and thyme

bite-size desserts, cookies, and chocolates from
Midwest Culinary Institute



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VEGETARIAN MENU

rosemary sea salt popcorn

basil pesto and sun-dried tomato panini
with fresh mozzarella on grilled focaccia with
marinated green olive garnish

roasted brussels sprouts
on tied bamboo pics with truffle honey aioli

spinach and artichoke fritters
w/ tahini dipping sauce

Murray's cheeses
with fruit chutney, seeded flatbread crackers, and
fresh fruit and spiced mixed nuts

pistachio sweet pea hummus
with fresh and roasted vegetables

tomato & roasted garlic Tarte Tatin
with gruyere cheese, dijon, and thyme

**bite-size desserts, cookies, and chocolates from
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GLUTEN-FREE MENU

rosemary sea salt popcorn

seared beef tenderloin
on greens with fresh horseradish sauce

roasted brussels sprouts
on tied bamboo pics with truffle honey aioli

sesame chicken satays
w/ tahini dipping sauce

Murray's cheeses
with fruit chutney, fresh fruit, and spiced mixed nuts

pistachio sweet pea hummus
with fresh and roasted vegetables

grilled zucchini
with garlic roasted mixed mini tomatoes, fresh mozzarella, kalamata olives, basil oil, and microgreens

bite-size desserts and cookies