

# *Fleetwood*

FARM WINERY

—EST. 1745—



## Catering Offerings



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For events with more than 60 guests, or for those requesting a specific style of service (such as plated dinners, formal coursing, or elevated presentation), Fleetwood may require the addition of professional catering services through our in-house team. We're happy to discuss your vision and tailor options that best suit your event needs.

# Buffet Breakfast



## MIMOSA & BELLINI BAR | \$50

*serves 25*

Bubbles paired with orange, cranberry, grapefruit, and pineapple juices.

*Bottles À La Carte | \$42*

***Pricing listed for each option is per person.***

### All American Breakfast | \$25

A classic breakfast spread which includes scrambled eggs, crispy bacon, sausage links, breakfast potatoes, assorted breakfast pastries, and a fresh fruit platter.

### Healthy Start Breakfast | \$28

Includes scrambled egg whites with spinach and tomatoes, crispy bacon, chicken sausage, breakfast potatoes, multigrain toast, and Greek yogurt parfaits.

### Continental Breakfast | \$18-\$20

A selection of breakfast breads and pastries, bagels with cream cheese, jam, and butter, individual cereal and oatmeal cups, and fresh fruit salad.



# Breakfast Boxes



Each box will come with a side of breakfast potatoes, chipotle aioli and fresh salsa.  
Minimum order of 12 boxes, with a choice of two sandwich varieties.

**\$16 per person**



## SANDWICH OPTIONS

Bacon Egg & Cheese

Sausage Egg & Cheese

Egg & Cheese

*\*Served on a brioche bun*



Chorizo Egg & Cheese Burrito

Bacon Egg & Cheese Burrito

Spinach Egg & Cheese Burrito

*\*Served on a flour tortilla*

# Lunch Offerings



## COLD SANDWICH BUFFET | \$20 per person

Your choice of three varieties of sandwiches, 2 sides, 1 dessert

## BOXED LUNCHESES | \$20 per person

Choice of one sandwich, 2 sides

*All boxes must have the same two sides, unless for allergy reasons. Minimum of 10 boxes per type of sandwich.*

## COLD SANDWICH OPTIONS

### **Roast Beef & Horseradish Cream**

Served with pickled onions and baby spinach.

### **Grilled Vegetable Stack**

Served with zucchini, portobello mushrooms, red pepper, and basil pesto.

### **Lemon Dill Chicken Salad**

Served with lettuce and tomato.

### **Black Forest Ham & Swiss**

Served with dijon mayo and romaine.

### **Smoked Turkey & Havarti**

Served with arugula, tomato, and cranberry aioli.

# Lunch Offerings



## SIDE OPTIONS

Creamy Potato Salad

Elote Corn Salad | Served with cotija, chili lime crema, and scallions

Green Side Salad | Spring mix, carrots, cucumber rounds, cherry tomatoes, served with a balsamic vinaigrette

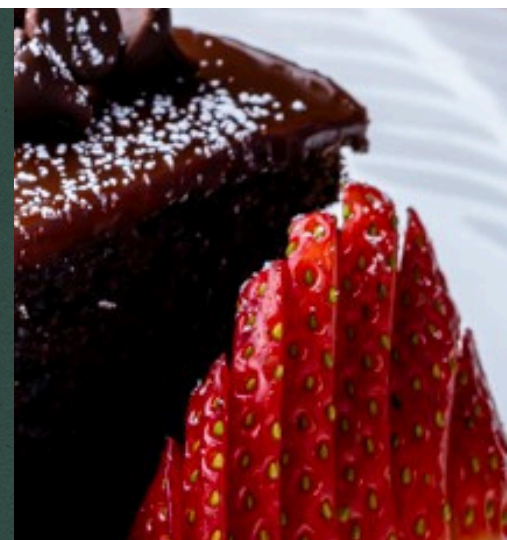
Individual Bags of Chips

## DESSERT OPTIONS

Chocolate Chip Cookies

Double Chocolate Brownie

Lemon Squares



# Lunch Offerings



## HOT SANDWICH BUFFET | \$22 per person

Your choice of three varieties of sandwiches, 2 sides, 1 dessert

## BOXED LUNCHES | \$22 per person

Choice of one sandwich, 2 sides

*All boxes must have the same two sides, unless for allergy reasons. Minimum of 10 boxes per type of sandwich.*

## HOT SANDWICH OPTIONS

Brisket Sandwich

Pulled Pork Sandwich

Pulled Smoked Chicken Sandwich

Smoked Turkey Sandwich

Black Bean Sandwich

*\*Served on a brioche bun*

# Lunch Offerings



## SIDE OPTIONS

Mac & Cheese  
Creamy Potato Salad  
Pesto Vegetables  
Corn Pudding  
Pesto Pasta  
Individual Bags of Chips

## DESSERT OPTIONS

Chocolate Chip Cookies  
Double Chocolate Brownie  
Lemon Squares



# Hot Buffet

Build Your Own Bowl Station



## PROTEIN OPTIONS

\$25 per person

Adobo Chicken

Chimichurri Marinated Steak



## ACCOMPANIMENTS

Cilantro Rice

Pico De Gallo

Refried Black Beans

Corn Salsa

Fajita Veggies

Sour Cream

Green Salsa

Shredded Cheese

Red Salsa

Shredded Lettuce

Chipotle Crema

Guacamole



# Hot Buffet



## The Full Spread | \$28 per person

18 Hour Smoked Brisket

Pulled Smoked Chicken

Creamy Mac & Cheese

Corn Pudding

Potato Salad

Green Salad

**Accompanied by pickles, bbq sauce, jalapenos, onions, and buns.**

# Hot Buffet



## Far East | \$28 per person

Soy Glazed Chicken Thighs

Stir Fry Teriyaki Beef

Vegetarian Fried Rice

Soba Noodles

Spicy Green Beans

Mandarin Fresh Green Salad

## Mediterranean Faire | \$28 per person

Chicken Kabobs

Beef Kubideh

Roasted Peppers & Onions

Basmati Rice

Mediterranean Orzo Pasta

Cucumber & Tomato Salad

# Flatbreads



## PEPPERONI | \$22

Mozzarella topped with pepperoni. It's a classic

## CAPRESE | \$22

Mozzarella, cherry tomatoes & fresh basil drizzled with balsamic glaze

## PESTO CHICKEN | \$26

Seasoned roast chicken, mozzarella, sundried tomatoes, balsamic glaze, and topped with fresh basil and a nut-free pesto

## CHIMICHURRI STEAK | \$26

Mozzarella, arugula, cherry tomatoes, grilled steak, and finished with chimichurri sauce

## PROSCUITTO | \$26

Mozzarella, arugula, prosciutto, finished with a balsamic glaze.

# Sliders & Wings



## SLIDER OPTIONS

**\$6 per slider**

Hot Chicken

Crabcake

**Served on pillowy, golden brioche buns, our handcrafted sliders are packed with bold flavor and made to satisfy.**

## BONE-IN WINGS

Smoked low and slow for bold flavor, these crisp, tender wings come with a mix of flats and drums. Served plain or tossed in BBQ or buffalo sauce, with ranch and bleu cheese on the side.

30 WINGS | \$45

50 WINGS | \$75

75 WINGS | \$120

100 WINGS | \$160

# Dips



## WHIPPED FETA | 45

Whipped feta cheese topped with a medley of cucumber, cherry tomatoes and fresh dill, drizzled with olive oil and served with toasted naan.

## BLACK BEAN HUMMUS (V) | 45

Black beans, seasoned with lime and cilantro, and topped with a cucumber and tomato salad. Served with cucumbers, cherry tomatoes and sugar snap peas.

## SPINACH & ARTICHOKE DIP | 60

A creamy blend of spinach, artichoke hearts, and parmesan cheese served with toasted naan bread.

## WARM CRAB DIP | 75

A crowd pleasing warm crab dip with just the right amount of seasoning, served with artisan bread for dipping.

# Platters & Trays



## FRUIT PLATTER | \$60

Fresh cut melon, pineapple, cantaloupe, grapes, fresh berries, and strawberry cream dip.

***\*Serves 15-20 guests***

## BAGELS & SPREAD | \$55

Plain, everything and sesame seed bagels. Offered with veggie and plain cream cheese.

***\*Serves 12 guests***

## BAGELS & LOX | \$160

Plain, sesame & everything bagels. Offered with plain cream cheese, smoked salmon, onions, capers, tomato, and fresh dill.

***\*Serves 12 guests***

## BREAKFAST PASTRIES | \$60

Croissants & danishes

***\*24 pieces of mini pastries***

## TEA SANDWICHES | \$60

Includes Chicken Salad, Smoked Salmon, and Egg Salad

***\*Includes 36 petite triangles (12 of each flavor)***

## COLD CUT SLIDERS | \$60

3 Options:

Roast Beef & Horseradish Cream

- Pickled onion, baby spinach

Turkey & Harvarti

- Arugula, tomato, cranberry aioli

Caprese

- Tomato, fresh mozzarella, fresh basil, balsamic glaze

***\*Includes 15 total sliders (5 of each flavor)***

## PESTO PASTA SALAD | \$55

Tossed cavatappi with grape tomato, squash, and fresh corn.

***\*Serves 12-15 guests***

## BRUSCHETTA PLATTER | \$90

Traditional tomato and basil mushroom ragout, served with grilled crostini.

***\*Serves 15 - 20 guests***

# Platters & Trays



## CUCUMBER ROUNDS | \$160

Hollowed out cucumbers topped with refreshing fillings.

3 Options:

Ricotta & tomato, chicken salad, and dill crema & shrimp

***\*Includes 50 pieces***

## GARDEN SALAD | \$60

Fresh cucumber slices, grape tomatoes, red onions and parmesan cheese. Served with balsamic dressing.

***\*Serves 18-20 guests***

## CAPRESE SALAD | \$90

Heirloom tomatoes, fresh mozzarella, and fresh basil, drizzled with olive oil and balsamic glaze.

***\*Serves 12-15 guests***

## QUICHE | \$25

3 Options:

Quiche lorraine

- Smoked bacon & swiss

Florentine

- Fresh spinach & mozzarella cheese

Mushroom medley

- Wild mushrooms & parmesan

***\*Each serves 8-10 | 9" whole quiche***

## CHEESE & CHARCUTERIE

A assortment of meats & local cheeses, served with mixed nuts, cornichons, dried apricots, artisan bread & whole grain mustard. Vegetarian option available.

SMALL (***serves up to 20***) | \$95

MEDIUM (***serves up to 45***) | \$150

LARGE (***serves up to 75***) | \$210

# Dessert & Drinks



## COOKIE & BROWNIE TRAY | \$50

Includes chocolate chips cookies, blondies, and double chocolate brownies

*\*Serves 24 guests*

## PEACH COBBLER | \$50

*\*Serves 12-15 guests | Contains Nuts*

## BANANA PUDDING | \$50

*\*Serves 20-24 guests*

## TRIPLE CHOCOLATE CAKE | \$75

*\*Serves 30-40 guests | Half a sheet cake*

## RUM CAKE | \$75

*\*Serves 30-40 guests | Half a sheet cake*

# Dessert & Drinks



## NON-ALCOHOLIC

### **Organic Social Tonic - HIYO**

- Watermelon Lime
- Blackberry Lemon

### **Athletic Brews (NA Beer)**

#### **NA Sparkling Wine**

#### **Mocktails:**

- NA Shandy

(NA Athletic Beer + Lemonade)

- NA Fleetwood 75

(NA Sparkling Wine + Lemonade + Lavender Syrup)

## SODA & SELTZER

***\$2 per person***

An assortment of Coke, Diet Coke, Sprite, Ginger Ale, San Pellegrino Sodas and Seltzer.

## COFFEE & TEA

***\$2 per person***

Freshly brewed coffee (regular & decaf), assorted creamers and sweeteners, hot water, and assorted teas.