

Fleetwood

FARM WINERY

—EST. 1745—



Catering Offerings



Contents



Buffet Breakfast | 3

Breakfast Boxes | 4

Lunch Offerings | 5-8

Hot Buffet | 9-10

Indian Buffet | 11-13

Flatbreads & Sliders | 14

Dips | 15

Platters & Trays | 16-17

Desserts & Drinks | 18-19

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 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 LUNCHES | \$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

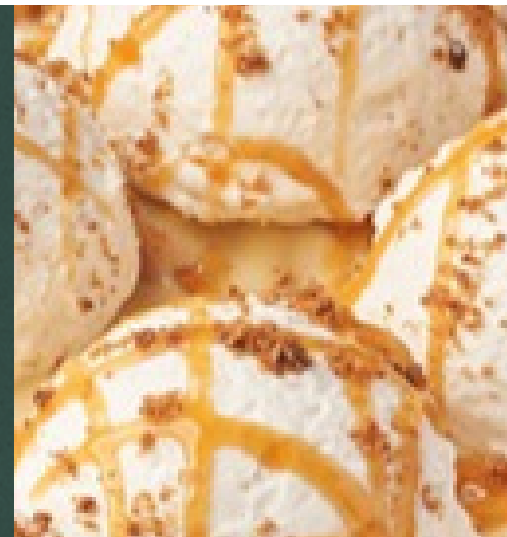


SIDE OPTIONS

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



Far East

\$28 per person

Soba Noodles
Soy Glazed Chicken Thighs
Stir Fry Teriyaki Beef
Vegetarian Fried Rice
Spicy Green Beans
Mandarin Fresh Green Salad

Mediterranean Faire

\$28 per person

Chicken Kabobs
Beef Kubideh
Roasted Peppers & Onions
Mediterranean Orzo Pasta
Cucumber & Tomato Salad
Basmati Rice

The Full Spread

\$28 per person

Green Salad
Potato Salad
18 Hour Smoked Brisket
Pulled Smoked Chicken
Creamy Mac & Cheese
Corn Pudding

Accompanied by pickles, BBQ sauce, jalapeños, onions, and buns.

Indian Buffet



Indian Buffet | \$35 per person

Includes 4 entrée (2 Veg & 2 Non-Veg)

Vegetarian Entrées *(Please Select Two)*

Paneer Butter Masala | Vegetarian, GF

Cottage cheese in a rich tomato-butter cream sauce

Palak Paneer | Vegetarian, GF

Cottage cheese simmered in creamy spinach

Dal Makhani | Vegetarian, GF

Slow-cooked black lentils and kidney beans with butter and cream

Chana Masala | Vegan, GF

Chickpeas in a spiced tomato-onion gravy

Aloo Gobi | Vegan, GF

Roasted cauliflower and potatoes with turmeric and spices

Baingan Bharta | Vegan, GF

Fire-roasted eggplant mashed with tomatoes, onions, and herbs

Methi Matar Malai | Vegetarian, GF

Vegetarian curry with fresh fenugreek leaves, green peas and cream

Karahi Paneer | Vegetarian

Paneer simmered in a tomato gravy with onions and sweet bell peppers

Malai Kofta | Vegetarian

Vegetable and paneer dumplings in a creamy tomato gravy

Buffet Accompaniments

Included in Buffet Price

JEERA BASMATI RICE

GREEN SALAD

CUCUMBER MINT RAITA

ASSORTED NAAN

Garlic & Butter Naan

Indian Buffet



Non-Veg Entrées *(Please Select Two)*

Butter Chicken

Tandoori chicken in a rich tomato-butter cream sauce

Chicken Tikka Masala

Char-grilled chicken in a spiced tomato cream sauce

Chicken Korma

Mild cashew and yogurt curry with aromatic spices

Chicken Vindaloo (spicy)

Tangy Goan curry with vinegar, garlic, and chili

Chicken Saag

Chicken simmered in a seasoned spinach gravy

Chicken Chettinad

South Indian style curry with roasted spices, coconut, and black pepper

Goat Curry | +6pp

Tender bone-in goat slow-braised in a traditional onion, tomato, ginger, and garam masala gravy

Lamb Rogan Josh | +5pp

Kashmiri-style lamb curry with aromatic spices, tomatoes, and yogurt

Lahori Chicken Karahi

Bone In chicken cooked with crushed tomatoes, green chilies and fragrant spices

Indian Buffet



A la Carte Platters of Appetizers (50 Pieces per Platter)

Chicken Tikka (GF) | \$95

Boneless chicken marinated in yogurt and spices, grilled in the tandoor

Vegetable Samosas | \$80

Crispy pastry filled with spiced potatoes and peas, served with tamarind and mint chutneys

Paneer Tikka (GF) | \$95

Marinated paneer cheese grilled in the tandoor with peppers and onions

Vegetable Pakora (GF) | \$80

Seasonal vegetables dipped in chickpea batter and fried until crisp

Aloo Tikki (GF) | \$85

Crispy potato patties served with mint and tamarind chutneys

Tandoori Shrimp (GF) | \$110

Jumbo shrimp marinated in yogurt and tandoori spices

Flatbreads & Sliders



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

PROSCUITTO | \$26

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

CHIMICHURRI STEAK | \$26

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

SLIDER OPTIONS

\$6 per slider | +\$3 gluten free

Hot Chicken

Crabcake

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

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

Hallowed 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

\$4 per person

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