



Wine & Dine Retreat

BUFFET MENU

50 people minimum

Entrées

Choose one of the following vegetables:

- IA Pitt Ham
- Roasted Pork in Au Jus
- Stuffed Pork Chop*
- Carved Pork Loin ♣
- Chicken Breast Mornay
- Parsley Chicken Breast
- Lemon Pepper Chicken Breast
- Teriyaki Chicken Breast
- Smoked Chicken ♣
- Sherried Chicken on Rice
- Parmesan Chicken Breast
- Chicken Alfredo Bake
- Carved Turkey Breast
- Tender Roast Beef in Au Jus
- Beef Meatballs in Mushroom Sauce over noodles
- Carved Roast Beef
- Pepper Steak
- Smoked Beef Brisket ♣
- Beef Tips in Burgundy Sauce ♣
- Prime Rib*
- Carved Beef Tenderloin*
- Swiss steak (w Tomatoes)
- Baked Lasagna
- Baked Cod
- Shrimp Scampi
- Salmon with Dill Sauce*

- Green Bean Almandine
- Green Bean Casserole
- Whole Kernel Corn
- Baked Beans
- Glazed Baby Carrots
- Peas, onions and Mushrooms
- Prince Edward Blend (baby carrots, green beans, yellow beans)
- Mixed Vegetables (Green Beans, Peas, Carrots and Corn)
- Asian Blend (broccoli, Green Beans, Mushrooms, Peppers and Onions)
- Sicilian Blend (Green Beans, Carrots, Cauliflower, Peppers and Onions)

Choose one of the following starches:

- Rice with Peas and Carrots
- Parsley Potatoes
- Roasted Red Potatoes
- Wild Rice Mix
- Whipped Potatoes
- Au Gratin Potatoes
- Cheesy Potato casserole
- Macaroni and Cheese
- Baked Potatoes

♣ Indicates a specialty of DeBord Catering.

*ADDITIONAL CHARGE

Includes dinner rolls, butter and choice of 2 beverages (tea, punch or lemonade or coffee)

Two Entrée \$12.95

Three Entrée \$13.95

Choose 4 of the Following Salads:

- Tossed Lettuce Salad
- Pasta Salad
- Cottage Cheese
- 5 Bean Salad
- Mixed Greens Salad
- Broccoli Salad
- Potato Salad
- Fresh Fruit Salad
- Rocky Road Fluff
- Oreo Fluff
- Cherry Fluff



Appetizers Await

- **Chinese Egg Rolls** - A well-seasoned pork and vegetable filling wrapped in a thin crisp skin. Cocktail size. ♣
- **Herbed Parmesan Cheese Puffs** ♣ - A party favorite. This is one of my most popular appetizers. Petite slices of French bread topped with my special Parmesan filling
- **Smoked Alaskan Salmon Filet** -(Market Price)
- **Jumbo Cocktail Shrimp** - (market Price)
- **Cocktail Meatballs** - Cocktail size meatballs in a sweet & sour sauce.
- **Swedish Meatballs** - Cocktail size meatballs made the traditional way in a sour cream sauce.
- **Gourmet Shrimp Spread** - Lots of shrimp in a seasoned cheese mixture with a hint of garlic.
- **Dill Dip** - Great as a dip for fresh vegetables.
- **Greek Spanakopita** - Triangles of phyllo stuffed with a spinach and feta cheese filling.
- **Mini Cocktail Quiches** - Small bite size quiches, perfect for a brunch, lunch or party.
- **Crab Meat Puffs** - English muffin triangles topped with a cheesy crabmeat filling.
- **Little Smokies** - In orange sauce
- **Drunk Dogs** - In a beer & bbq sauce
- **Jalapeno Quickies** - Cheddar and Monterey Jack cheese combine with hot or mild peppers to make a quiche-like party canapé.
- **Spinach Dip in Hawaiian Bread** - Creamy spinach dip stuffed in a large loaf of Hawaiian bread.
- **Silver Dollar Canapés** - Mini chicken, tuna or ham salad sandwiches on silver dollar buns.
- **Cold Layered Mango Crab Spread** - A colorful and unusual Crab Spread excellent with hearty crackers or toasts
- **Hot Toasted Almond Seafood Spread** - Lots of Crab Meat and shrimp in a cream cheese base.
- **Maytag Blue Cheese Spread** - The Midwest's finest Blue Cheese made into a cocktail spread.
- **Mexican Sombrero Dip** - A hot layered dip of meats, beans and cheese.
- **Mexican Salsa** - A mild or hot combination of tomatoes and fresh vegetables. Great for dipping.
- **Mexican Pizza** - A beautiful appetizer-a creamy bottom layer of refried beans, cheeses and salsa topped with more cheese, onions, tomatoes and ripe olives.
- **Mexican Cheese Dip** - Not too spicy and best served with homemade tortilla chips
- **Sausage Stuffed Mushrooms** - Large mushrooms stuffed with a savory meat & cheese filling ♣.
- **Artichoke Canapés** - A quiche-like mixture of artichokes, cheeses and special seasoning. Serve hot or cold.
- **Hot Spinach & Artichoke Dip** ♣ - A delicious blend of vegetables and cheeses with a hint of garlic.
- **Cucumber Canapés** - Canapé slices of French bread, topped with a creamy filling, a slice of cucumber and fresh dill.
- **Herbed Garlic Spread (Boursin Cheese)** - A garlic lover's delight!
- **French Bread Finger Croutons** - Better than a cracker-Toasted fingers of French bread ready to spread with your favorite dip.
- **Cattleman's Chipped Beef Spread** - A traditional favorite great on crackers. Can be served hot or cold.
- **Alaskan Smoked Salmon Spread** ♣
- **Chicken Breast Fingers** - Sliced chicken breasts in your choice of sauces- Cantonese, Mango Curry or Southwestern Barbeque.



Winery & Wine Terrace Menu: 2018 Featuring



info@creeksidevineyards.com / 309-787-WINE / Coal Valley IL

All prices as listed + tax & gratuity ~ Additional Menu Items available at debordcatering.com

- **Brie Cheese in Puff Pastry**
- **Fresh Tomato Basil Bruschetta** - With garlic croutons.
- **Hot Rye Bread Spread**
- **Feta Cheese & Olive Puffs** - In mini phyllo cups.
- **Fresh Vegetable Canapés** - A tender pastry crust topped with a lightly seasoned layer of cream cheese and fresh vegetables.
- **Spinach Tea Sandwich** - A dainty tea sandwich made with thinly sliced bread and a homemade spinach filling.
- **Pita Toasts** - Triangles of Pita bread lightly toasted and seasoned
- **Pimento Cheese Spread** - Absolutely one of my best spreads- great on crackers or croutons.
- **Tortilla Wraps** - Flavored Tortillas wrapped around assorted fillings - Vegetarian, Chicken Salad, Ham & Cheese, and Mexican.
- **Hot Crab & Artichoke Spread** - Lots of crabmeat in a delicious creamy spread.
- **Chipotle Shrimp Cups** - A spicy southwestern filling in a crisp shell.
- **Liver Pate** - Made the traditional way with Chicken Livers, Butter, and Brandy.
- **Aged Cheddar Cheese Spread** - Excellent served with apple slices and of course, wine.
- **Hot Feta Cheese Spread**
- **Miniature Pulled Pork Sandwiches** ♣ - Served with cocktail buns and our house bbq sauce on the side. (#1 Selling Item)
- **Miniature Brisket Sliders** ♣ - Served on cocktail with BBQ sauce on the side.
- **Rib lets** ♣ - Smoked Rib Tips glazed in our signature BBQ sauce
- **Open Faced Chicken Canapés** - A dainty tea sandwich with a parsley flower.
- **Bacon Wrapped Dates** - A plump date is stuffed with a smoked almond & then wrapped in bacon, savory & sweet.
- **Shrimp Puffs** - Baguette slices topped with a shrimp & cheddar cheese filling.
- **Olive Cheese Canapés** - Bread triangles spread with a creamy green olive spread.
- **Wonton Shrimp** - An elegant appetizer, shrimp lightly coated with crushed wonton.
- **Salad on a Stick** - A skewer of marinated grape tomatoes, mozzarella cheese cubes, olives and fresh basil.
- **Curried Crab Spread** - Lump Crab meat with just the right amount of Curry added for a little spice!
- **Blue Cheese & Cranberry Bruschetta** - A unique appetizer that will be sure to please the foodies in your group!

Heavy Hors \$12.95/ Person

*Choose 10 of the above items (5 Hot 5 Cold)**

Light Hors Package \$9.95/ person

*Choose 6 of the above items (3 hot and 3 cold)**

*The Following Items are excluded from the Buffet Package
Shrimp Cocktail, Whole Smoked Salmon Fillet, and Brie in Puff Pastry.

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ITALIAN COUNTRYSIDE FEAST

Chicken Carbonara & Lasagna with Meat Sauce (Marinara)

\$11.95/person ~ Vegetarian Options are available at no additional Charge ~ 30-person min

Choice of Vegetable

- | | | |
|--|---------------------|---|
| Green Bean Almandine | Glazed Baby Carrots | Peas, onions and Mushrooms |
| Whole Kernel Corn | Baked Beans | Mixed Vegetables (Green Beans, Peas, Carrots, Corn) |
| Asian Blend (broccoli, Green Beans, Mushrooms, Peppers and Onions) | | |
| Sicilian Blend (Green Beans, Carrots, Cauliflower, Peppers and Onions) | | |
| Prince Edward Mixed Vegetables (Carrots, Yellow Bean and Green Bean) | | |

Choice of 4 Salads

- | | | | |
|----------------------|----------------|----------------|-------------------|
| Tossed Lettuce Salad | Pasta Salad | Cottage Cheese | 5 Bean Salad |
| Mixed Greens Salad | Broccoli Salad | Potato Salad | Fresh Fruit Salad |
| Rocky Road Fluff | Oreo Fluff | Cherry Fluff | |

BBQ @ Creekside Vineyards

\$11.95/person (30-person min)

Smoked pork with homemade BBQ sauce on the side, potato chips, baked beans & choice of 4 salads.

Picnic @ the Vineyards

\$9.95/ person (\$6.95/ person with drop off service) 2 Meats

\$10.95/ person (\$7.95/ person with drop off service) 3 Meats

Meats

Choice of 4 Salads

Deli Sliced Roast Beef, Breast of Turkey & Honey Glazed Ham on Cocktail Buns

Assorted Sliced Domestic Cheeses & Condiments