

# Hors d'Oeuvres

---

## Cheese and Charcuterie Display

Chef's selection of imported and domestic cheeses and assorted meats

Small \$60 / Medium \$175 / Large \$300

## Mediterranean Tapas

Mediterranean delights such as olive tapenade, tomato bruschetta, hummus, and spiced feta dip. Served with pita chips, crackers and fresh baked bread

Small \$50 / Medium \$125 / Large \$250

## Fresh Vegetable Crudités and Dip

Chef's selection of seasonal offerings, sourced from The Farm at LaBelle Winery and other local purveyors, with house-made dip

Small \$40 / Medium \$100 / Large \$200

## Shrimp Cocktail Platter

Jumbo shrimp displayed with LaBelle Jalapeño Wine Cocktail Sauce, horseradish and black pepper

Small \$60 / Medium \$150 / Large \$300

## Sliced Fruit Display

Beautifully displayed chef's selection of seasonal fresh fruit from The Farm at LaBelle Winery and other local purveyors

Small \$35 / Medium \$100 / Large \$175

*Small serves 10, Medium serves 25, Large serves 50*

---

## Artichoke Stuffed Mushrooms

Mediterranean Skewer

Watermelon Feta Skewer

Classic Deviled Eggs

*\$2.50 per piece*

Curried Chicken Cups

Moroccan Chicken Skewer

Chèvre Cheese and The Winemaker's Kitchen Jam Tart

Shrimp Cocktail with LaBelle Jalapeño Wine Cocktail Sauce

*\$3.00 per piece*

Bacon Wrapped Scallops

Beef Teriyaki Skewer with Toasted Sesame Seeds and Scallions

Lobster Salad Canapé on Cucumber Round with Lemon Zest

Smoked Salmon on Cucumber Round with Lemon Cream Cheese and Dill

*\$3.50 per piece*

*2 dozen minimum per item*



# *Breakfast Platters and Sandwiches*

---

## **Seasonal Continental Display**

Selection of muffins, croissants, chocolate croissants and artisan breads  
Served with butter and chef's selection of The Winemaker's Kitchen jams and jellies

Small \$80 / Medium \$200 / Large \$400

## **House-Made Quiche**

Tomato and Spinach

Quiche Lorraine

Cheddar and Bacon

Small \$24 / Medium \$55 / Large \$120

## **Yogurt and Granola**

Locally sourced yogurt and house-made granola with fresh fruit

Small \$46 / Medium \$115 / Large \$230

## **Bagels and Lox**

Assorted bagels with smoked salmon, cream cheese and accompaniments

Small \$95 / Medium \$240 / Large \$475

*Small serves 10, Medium serves 25, Large serves 50*

## *Breakfast Sandwiches*

Individually wrapped sandwiches on toasted ciabatta with seasoned,  
fresh-cracked egg and Vermont cheddar cheese

### **Choice of:**

Bacon

Ham

Sausage

Tomato

\$8



# *Sandwich and Salad Platters*

\$25 pp

Served with house-made potato chips and fresh-baked assorted cookies

## *Sandwiches*

*Please select three*

Roast Beef on Ciabatta with Smoked Gouda, Lettuce,  
Tomato and Horseradish Cream

LaBelle Roasted Chicken Salad on Whole Wheat Wrap  
with Cranberries, Walnuts, Apples and Cheddar Cheese

Turkey on Honey Wheat Wrap with Lettuce, Tomato  
and Cranberry Mayo

Ham and Swiss on Brioche with Lettuce, Tomato and  
LaBelle Seyval Blanc Mustard

Caprese on Ciabatta with Tomato, Fresh Mozzarella,  
Baby Arugula, Balsamic and Basil Pesto

## *Salads*

*Please select two*

**Roasted Vegetable Pasta Salad**  
Tossed in a pesto-parmesan mayonnaise

**Seasonal Green Garden Salad**  
Served with The Winemaker's Kitchen Seyval Blanc Vinaigrette

**Caesar Salad**  
Served with fresh croutons and house-made Caesar dressing

**Three-Bean Salad**  
Cannellini, kidney and garbanzo beans tossed in apple cider vinaigrette  
with red onions and fresh herbs

**Quinoa Salad**  
Red quinoa with baby spinach, cucumber and cherry tomatoes  
Served with The Winemaker's Kitchen Seyval Blanc Vinaigrette  
+\$2 pp



# Dinner Entrées

\$35 pp

**Includes:**

*House-made rolls with Vermont butter and chef-selected seasonal side and vegetable*

**Chicken with Seyval Cream**

Searched boneless breasts of chicken, seasoned with  
The Winemaker's Kitchen Poultry Seasoning  
Served with LaBelle Seyval Blanc Cream Sauce

**Chicken LaBelle**

Searched boneless breasts of chicken, seasoned with The  
Winemaker's Kitchen Poultry Seasoning, topped with crispy  
prosciutto, sundried tomatoes and roasted button mushrooms  
Served with LaBelle Riesling Butter Sauce

**Apple Wine Brined Pork Tenderloin**

Tender pork, infused with LaBelle Apple and Corazon wines,  
topped with grilled apples and LaBelle Maple Glaze

**Baked New England Haddock**

Fresh from the sea haddock topped with herb cracker crumbs  
Baked in LaBelle Seyval Blanc Cream Sauce

**Salmon Picatta**

Fresh Atlantic salmon with lemon, capers and fresh herbs  
Served with LaBelle White Wine Sauce  
+\$5 pp

**Soy Maple Glazed Salmon**

Pan-seared Atlantic salmon coated with a soy and maple glaze  
+\$5 pp

**Granite State Hanger Steak**

Hanger steak, seasoned with The Winemaker's Kitchen  
Steak Seasoning, topped with peperonata  
Served sliced with LaBelle Granite State Red Wine Reduction  
+\$5 pp

**Tender Beef Short Ribs**

Tender short ribs, braised in LaBelle Americus and Red Alchemy wines, with  
roasted seasonal vegetables, fingerling potatoes and rosemary  
+\$5 pp

**Four Cheese Ravioli  
(Vegetarian)**

Four cheese filled ravioli with mushrooms, pearl onions and arugula  
Served in a roasted cream sauce

**Vegetable Quinoa  
(Vegetarian and Vegan)**

Seasoned red quinoa with chef's choice of seasonal vegetables



# Beverages

---

## Honest Iced Tea & Huburt's Lemonade

Bottled natural lemonade and naturally sweetened iced tea  
\$3 per bottle

## Soft Drinks

Assorted Coca-Cola products  
\$2 per bottle

## Bottled Water

\$1 per bottle

## LaBelle Wine

Choose from over 30 varieties of our award-winning wines  
We're happy to make suggestions based on your menu selections

# Cocktail Kits

---

Each kit contains LaBelle wine, natural ingredients, and instructions  
Liquor not included and must be purchased separately  
Serves 8 - \$30  
Serves 16 - \$60

## White Sangria

Made with LaBelle Dry Apple wine and assorted fruits  
Complete this cocktail by adding triple sec

## Red Sangria

Made with LaBelle Granite State Red wine and assorted fruits  
Complete this cocktail by adding brandy

## Mulled Apple Wine

Made with LaBelle Dry Apple wine and The Winemaker's Kitchen Mulling Spices

## Seyval Blanc Margarita

Our twist on a classic margarita with the addition of LaBelle Seyval Blanc wine  
Complete this cocktail by adding a good quality tequila and triple sec or Cointreau

## Cranberry Cosmo

Cosmopolitan done right by using our LaBelle Cranberry wine  
Complete this cocktail by adding triple sec or Cointreau

## Bloody Mary

Add kick to the classic Bloody Mary recipe with our version, using  
LaBelle Jalapeño wine with house-made Bloody Mary mix

## Winemaker's Smash

Rum punch made with LaBelle Cranberry wine, fruit juices and more  
Complete this cocktail by adding Brugal Anejo rum



# Dessert

---

## Dessert Displays

### Cookies and Bars

Assorted baked cookies, brownies and bars  
\$5 pp

### Drunken Berries

Seasonal berries soaked in LaBelle Three Kings wine  
\$4 pp

### Mini Macrons

Display of assorted macrons  
\$5 pp

### Chocolate Covered Strawberries

\$4.50 pp

### Chocolate Pots de Crème

\$6 pp

## Available for Purchase

---

### Plastic LaBelle Winery Logo Cups

\$.50 each

### Glass Beverage Dispenser

Ask your sales person for details

### Biodegradable Plates and Cutlery

\$2 pp

### Recyclable Serving Utensils

\$3 per food item

All orders include LaBelle Winery logo cocktail napkins

