



Market Avenue Wine Bar

Private Party & Special Event Menu

Small (15-20 guests) • Medium (20-30 guests) • Large (30-50)

	SMALL	MEDIUM	LARGE
STUFFED GRAPE LEAVES <i>Filled with rice, onions, pine nuts, dill & mint. Garnished with tomato, feta, lemon & olive oil.</i>	\$30	\$45	\$70
HUMMOS W/ PITA <i>Garnished with olive oil</i>	\$20	\$35	\$50
SCHMEARS <i>Choose three (3) of the following served with fresh bread: Garlic Neufchatel, pimento cheese, horseradish cheddar, hommus, olive tapenade, sun-dried tomato tapenade.</i>	\$35	\$65	\$95
SPANAKOPITA <i>Spinach and feta wrapped in crispy phyllo dough, served with tzaziki sauce</i>	\$40	\$55	\$100
STUFFED PEPPADEW PEPPERS <i>Piquant cherry peppers stuffed with local sausage and creamy garlic Neufchatel cheese</i>	\$30	\$45	\$80
CLASSIC SHRIMP COCKTAIL <i>Served with traditional cocktail sauce</i>	\$50	\$75	\$135
SPINACH AND ARTICHOKE DIP <i>Spinach and artichokes in a creamy dip, served With pumpernickel bread</i>	\$35	\$55	\$75
WINE BAR SAUSAGE PLATTER <i>A selection of three local sausages served with Dijon mustard, horseradish, gherkin pickles and crostini.</i>	\$40	\$75	\$110

WINE BAR CHEESE PLATTER	\$45	\$80	\$120
<i>Your choice of three, four or five cheeses served with fresh fruit and baguette</i>			
ANTIPASTO PLATTER	\$75	\$100	\$135
<i>Prosciutto, salami, soprasetta, and asiago cheese served with marinated olives, artichoke hearts, roasted red peppers, balsamic cipollini onions and crostini</i>			
BAKED BRIE	\$35	\$70	\$100
<i>Brie wrapped in buttery pastry and baked golden brown. Served with fresh fruit and baguette.</i>			
BISTRO SANDWICHES	\$50	\$70	\$120
<i>Thinly sliced prosciutto, lettuce, tomato, red onion and garlic Neufchatel cheese served on ciabatta bread.</i>			
PULLED PORK SLIDERS	N/A	\$100	\$150
<i>Tender slow-cooked pork in barbeque sauce served With sliders rolls and southern style slaw</i>			
SMOKED SALMON	\$100		
<i>A whole side of cold smoked salmon garnished with red onion and capers. Served with garlic Neufchatel cheese and water crackers.</i>			
MIXED GREENS SALAD	\$35	\$50	\$80
<i>Mixed greens with cucumber, carrot, tomatoes, peppers, and chick peas tossed in house balsamic vinaigrette</i>			
WHEATBERRY SALAD	\$25	\$50	\$75
<i>Wheatberries, chopped red peppers, golden raisins, local honey, spinach, white wine vinaigrette</i>			
VEGETABLE CRUDITE	\$40	\$60	\$80
<i>A seasonal selection of fresh, crisp vegetables Served with hommus</i>			
PIZZA PARTY			
<i>Cheese sheet pizza's starting at \$50. Additional toppings extra.</i>			

****Items on this menu require advanced ordering of 72 hours or longer prior to your event date.**

****Prices and ingredients are subject to change**

****Items cancelled with less than 72 hours notice may be charged full price for those items.**