



Grandale Vintner's Table and 868 After Hours Dinner Events

Thank you for your interest in Grandale Catering and our After Hours Dinner Event Package. This package contains menus and pricing for private events offered after regular operating hours in our beautiful and intimate settings in either Grandale Vintner's Table or in the 868 Winery Tasting Room after normal operating hours.

While we have made it easy for you to choose from pre-selected options, Grandale Catering also offers a **Custom Chef Created Menu Package** designed and tailored entirely just for your event. As in our Vintner's Table, Grandale Catering prides itself in growing and sourcing as many local products as possible, while preparing all items served in-house using classical methods.

The prices indicated do not include taxes or credit card fees. Payment by check is preferred. If you will be paying with a credit card, an additional 3.5% will be added to cover our fees.

Once you have reviewed the information listed below, please contact me via email at EventsMgr@868estatevineyards.com or via phone at 540-336-8407 to answer any questions or to schedule an appointment or phone consult to discuss the details of your special event so we can put together an event proposal. Thank you and we appreciate your interest in our services.

Misty Willette, Events Manager
EventsMgr@868estatevineyards.com
Office 540-668-6000
Mobile 540-336-8407

After Hours Dinner Event Package
\$80.00 Per Person-course add ons available

Custom Chef Created Menu Package-includes tasting
\$103.00 Per Person- menu created during tasting

Package Details

- There is a minimum of 20 guests and a maximum of 55 guests (all attendees are counted as guests, regardless of age)
- Events held in Grandale's Vintner's Table are limited to 32 guests, and events in 868 Tasting Room are limited to 55 guests
- Limited Bar for 4 hours (7pm-11pm) with your event (beverage limit listed on page 6)
- The hours are 7pm-11pm no exceptions (10:30 last call for beverage orders)
- Per Person price includes all food and limited beverages, state sales tax and credit card fees not included
- 18% Gratuity will be added



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After Hours Dinner Event Menu

\$80.00 Per Person

Select two Passed Hors d'oeuvres for your menu

See Passed Hors d'oeuvres Page 5

Salad Selection – Select one for your menu

Served with A French “Pan de Champignon” Roll and Piped Butter Rosette on the Bread and Butter Plate

- Spinach tossed in a Creamy Peppercorn Dressing topped with Plumped Tart Cherries, Toasted Almonds, and Marinated Onions
- Mixed Local Greens tossed in Balsamic Vinaigrette with Shaved Onion and Grape Tomatoes
- Grandale Grilled Caesar Salad with Herb Croutons and Anchovy

Entrees – Select two Entrees for your menu

You will need to provide an accurate count of the menu mix 30 days before the event. I will also need a table map with guest positions and an identifier (ie. blue sticker) on the place card that reflects their order.

Up to 5 Vegetarians can be accommodated without choosing a Vegetarian Option for your Menu, they will be served plated and be billed your normal menu per person cost.

- Sliced Beef Tenderloin over Rosemary Red Potatoes and Butter Poached Asparagus with a Shallot Sherry Bordelaise
- Pan Fried Skin On Free Range Chicken Breasts with Purple Potato Discs, Baby Sunburst Squash, and a local Wildflower Organic Honey Lemon Beurre Blanc
- Grilled Asparagus, Peppers, Scallions, Snap Peas, Red Onions, and Broccoli served beside Creamy Oregano Peppercorn Farfalle Pasta
- Chile and Garlic Marinated Mahi Mahi over Lime Cilantro Basmati Rice and Grilled Yellow Squash topped with an Avocado-Corn-Mango Salsa
- Maryland Crab Cakes served Tomato Basil Orzo and Asparagus with a Roasted Red Pepper Aioli
- Grilled Wild Salmon served on Tomato Tarragon Basmati Rice and Vegetable Medley Sprayed with Fresh Lemon and Extra Virgin Olive Oil

Dessert – Select one for your menu

- Flourless Chocolate Decadence with Whipped Cream and Caramel
- NY Style Cheesecake with Wildflower Honey and Granola



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Additional Course Options

Appetizer– Add a Appetizer course to your menu

\$8.25 per person additional

Select one Appetizer for your menu

- Maryland Crab Cake on Crossed Asparagus with a Roasted Pepper Aioli
- Merlot Brined Beef Tenderloin Brochette with Truffle Butter and Micro Greens
- Local Pulled Pork over Sweet Potato Bread Pudding and Swiss Chard with Cinnamon Vinaigrette
- Maine Lobster Poached in Local Butter served in a Pastry Bouche with Wilted Local Spinach
- House Smoked Wild Salmon with Local Egg Salpicon, Caramelized Cippolini Onions, and Black Pepper Fennel Oil
- Golden and Ruby Beets Roasted and served with Maytag Blue Cheese, Candied Nuts, and Celery Heart
- Grilled Baby Vegetables with Tabouli and Leek Confit

Soup– Add a soup course to your menu

\$4.00 per person additional

Select one Soup for your menu

- Roasted Potato Chowder
- Smoked Tomato Bisque
- Butternut Squash with Local Maple Cider Cream Fraiche
- Watermelon and Chayote with Micro Basil
- Gazpacho with Chive Oil
- Red Bean and Shrimp Au Pistou
- Latin Black Bean with Local Chicken
- White Bean and Local Pork with Scallions
- Chicken and Cous Cous with Spinach



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Passed Hors d'oeuvres Selection

Vegetarian

- Spanakopita (Spinach and Feta Cheese wrapped in Phyllo Dough)
- Smoked Tomato and Local Goat Cheese Bite Sized Bruschetta
- Mushroom Ragout Tartlet
- Brie and Raspberry Phyllo Log
- Cremini Mushroom stuffed with Spinach and Feta Cheese
- Gazpacho Shooters garnished with Pesto

Land Animals

- Buffalo Chicken Toast Point with Blue Cheese Spread
- Fresh Curry Chicken Sate
- Andouille Sausage wrapped in Puff Pastry and topped with Mustard Cream
- Prosciutto Wrapped Asparagus
- Sliced Beef Tenderloin on Charred Baguette with Pepper Salsa
- Asian Marinated Local Beef Sate

Sea Creatures

- Shrimp and Roasted Pepper Salad served in Spoon
- Mini Crab Cakes with Lemon Caper Aioli
- Apple Wood Smoked Bacon wrapped around a Day Boat Scallop
- Fresh Yellow Fin Tuna on a thick Cucumber Medallion with Soy, Sesame, and Wasabi



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Beverage Selection

- Non Alcoholic
 - Coke, Diet Coke, Sprite, Iced Tea, and Bottled Water
 - Regular and Decaf Coffee
- Alcoholic (Limited Bar with up to 3 drinks per guest)
 - Wines
 - 868 Red Wine
 - 868 White Wine
 - Beer
 - Yeungling, Yeungling Light

**You may upgrade your package with different beers and wines. Please consult with Chef Author for pricing and availability*

