



Party & Event Offerings

Small platters serve 20-25 people. Large platters serve 35-45 people.

- Charcuterie Tray
Assorted cured meats, grain mustard, pickled red onions and sliced baguette
 - Small – 80
 - Large – 140
- Cheese Tray
Assorted artesian cheeses, marcona almonds and sliced baguette
 - Small – 80
 - Large – 140
- Fruit Tray
Seasonal fruit with dipping sauce
 - Small - 45
 - Large – 90
- Red Pepper Hummus
Hummus spread with sliced cucumber and flatbread chips
 - Small – 30
 - Large – 60
- Spinach Artichoke Dip
Blend of cheese, artichoke hearts and spinach served with bread
 - Small – 60
- Deviled Eggs
Homemade sous vide deviled eggs
 - Small – 50
- Smoked Salmon Tray
Smoked salmon, lemon caper aioli and garlic flatbread
 - Small – 65
 - Large – 100
- Shrimp
Cooked, tail-on shrimp served with homemade cocktail sauce
 - Small – 60
 - Large - 110
- Thai Chicken Skewers
Tender strips of white chicken meat marinated and grilled on a skewer and topped with a peanut sauce.
 - Small – 95
 - Large - 135
- Meatballs
Warm meatballs served in Corkscrew's homemade Four Roses bourbon smokey BBQ sauce
 - Small – 55
 - Large - 95
- Flatbreads (Blackstone only)
Chicken Pesto, Gorgonzola and Pear, Roman Coin, Smoked Bacon
 - Small – Choose 4 for 48
 - Large – Choose 8 for 96
- Bruschettas (Blackstone only)
Pig & Fig, Roasted Pear, Firenze, Fresh Tomato, Salmon, CBJ (Cashew butter and jam)
 - Small – Choose 8 for 40
 - Large – Choose 16 for 80
- Salads
Corkscrew Chopped or Greek Farro
 - Small – 30
 - Large – 65
- Mini Quiches
Homemade, meat or veggie bite sized quiches
 - Small – 55
 - Large – 85
- Chocolate Truffles
Belgian truffles coated in cocoa powder. The perfect one bite dessert.
 - Small - 30
 - Large - 50
- Flourless chocolate cake
 - Slice - 5
 - Whole Cake - 60



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Drink Options & Pricing (Price Per Bottle Opened)

Wine Bottle Service Options

For large hosted groups we offer 2-4 different wines covering most palates: sweet white (Riesling or Moscato), dry white (Sauvignon Blanc/Chardonnay), lighter red (Pinot Noir), and fuller red (Cabernet Sauvignon). Wines are served by the bottle and charged based on consumption.

- ❑ Tier 1: \$30
 - ❑ Quality level 1 on average is typically serving La Crema Pinot Noir, Cult Cabernet Sauvignon, Sonoma Cutrer Chardonnay and Eroica Riesling
- ❑ Tier 2: \$40
 - ❑ Quality level 2 on average is typically serving King Estate Pinot Noir, Hall Cabernet Sauvignon, Jordan Chardonnay and Duckhorn Sauvignon Blanc
- ❑ Tier 3: \$50
 - ❑ Quality Level 3 on average is typically serving Migration Pinot Noir, Ladera Cabernet Sauvignon, Frank Family Chardonnay and Cakebread Sauvignon Blanc

Beer Bottle Service Options

- ❑ Up to 4 bottle options: \$5
 - ❑ Two beers - Typically Domestic and Stella Artois
 - ❑ Two craft beers - Typically Goose Island and Founders IPA

Liquor Service Options

- ❑ Price based on bottles selected
 - ❑ Includes mixers
 - ❑ Special cocktails available upon request

Mimosa Bar Options

- ❑ Includes unlimited three juices & fruit garnishes: \$45 plus bottles of bubbly

Non- Alcohol Options (Blackstone only)

- ❑ Includes Soda, Lemonade, Iced Tea: \$25
 - ❑ We offer hot coffee and tea per order for \$2.
 - ❑ Option to add a pot from Archetype Coffee for \$20