



Catering Menu

- Charcuterie Tray**
Assorted cured meats, grain mustard, pickled red onions and sliced baguette
 - Small – \$80
 - Large – \$140
- Cheese Tray**
Assorted artisan 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 smoky BBQ sauce
 - Small – \$55
 - Large - \$95
- Flatbreads (Blackstone only)**
Chicken Pesto, Bacon, Duck Confit, Mushroom Ricotta
 - Small – Choose 4 for \$48
 - Large – Choose 8 for \$96
- Bruschettas (Blackstone only)**
Fresh Tomato, Salmon, Pig & Fig, Warm Apple, Bacon & Blue Cheese
 - 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



Catering Menu

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 (16 cups) from Archetype Coffee for \$25