

CORKSCREW

WINE & CHEESE

Private Party & Catering Menu

We can assist with selecting specifics to ensure a good spread. Each party is customized to determine the right amount of food ranging from light snacks to heavy hors d'oeuvres.

On average, small plates serve 20 - 25 people & large serves 35 - 40 people.

Cheese Tray

Assorted artisan cheeses marcona almonds & baguette

SMALL - \$80

LARGE - \$140

Charcuterie Tray

Assorted cured meats, grain mustard, pickled red onions & baguette

SMALL - \$80

LARGE - \$140

Fruit Tray

Seasonal fruit with dipping sauce

SMALL - \$45

LARGE - \$90

Red Pepper Hummus

Hummus with sliced cucumber & flatbread chips

SMALL - \$30

LARGE - \$60

Spinach Artichoke Dip

Blend of cheeses, artichoke hearts & spinach served with bread

SMALL - \$60

Deviled Eggs

House-made sous vide deviled

SMALL - \$50

Smoked Salmon Tray

Smoked salmon, lemon caper aioli & garlic flatbread

SMALL - \$65

LARGE - \$100

Shrimp Cocktail

Cooked, tail-on shrimp served with homemade cocktail sauce

SMALL - \$60

LARGE - \$110

Thai Chicken Skewers

White chicken meat marinated and grilled on a skewer, topped with a house-made peanut sauce

SMALL - \$95

LARGE - \$135

Meatballs

Warm meatballs tossed in house-made BBQ sauce

SMALL - \$55

LARGE - \$95

Flatbreads *(Blackstone only)*

Chicken Pesto, Bacon Cheddar, Duck Confit, Mushroom Ricotta

SMALL - \$48

LARGE - \$96

Bruschettas *(Blackstone only)*

Fresh Tomato, Salmon, Pig & Fig, Warm Apple, Bacon & Blue Cheese

SMALL - \$40

LARGE - \$80

Mini Quiches

Homemade, meat or veggie quiches

SMALL - \$55

LARGE - \$85

Salads

Corkscrew Chopped or Greek Farro

SMALL - \$30

LARGE - \$65

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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Private Party Drink Packages

Wine

Riesling (Sweet White), Chardonnay (Dry White), Pinot Noir (Light Red) & Cabernet (Full Red). *Different or additional varietals can be provided upon request.*

Wines served by the bottle are charged based on consumption.

TIER 1 - \$35 per bottle (\$7/glass)

TIER 2 - \$45 per bottle (\$9/glass)

TIER 3 - \$55 per bottle (\$11/glass)

Beer - \$5/per bottle

We offer 4 beer bottle options. Domestic, Wheat, IPA & Seasonal. *Different or additional types of beer can be provided upon request.*

Cocktails & Spirits

We offer full bar, bottle service or custom drinks upon request. *Ask about creating a signature drink!*

Non-Alcohol Options

Unlimited NA Drink Package - \$25
Includes Soda, Diet Soda, Lemonade & Iced Tea

Coffee per order - \$2

Archetype Coffee Pot / 16 cups - \$30

Mimosa Bar

Unlimited Juice & fruit

JUICES & FRUIT - \$45

• Orange • Cranberry • Seasonal

SPARKLING WINE - \$35/per bottle

Sangria Bar

30 servings per batch

BATCH SANGRIA - \$200/per batch

• Red • White

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Wine Tasting Packages

Wine Tastings must be pre-arranged and scheduled through Jessica Keith.

Informal Wine Tasting / Mixer

Best for large private parties with 20 plus people.

Select four to six different wines, typically Riesling (Sweet White), Chardonnay (Dry White), Pinot Noir (Light Red) & Cabernet (Full Red). *Different or additional varietals can be provided upon request.*

Guest come to the bar to taste through wines & engage with wine specialist to learn more about the wines. Host may also offer guest to have a glass they like best!

Payment based on number of bottles opened. Host has ability to hand pick wines at a higher quality and price than presented below.

TIER 1 - \$35 per bottle (\$7/glass)

TIER 2 - \$45 per bottle (\$9/glass)

Wine Flight

Best for seated groups of any size.

Every Wednesday we offer a Wine Flight. This is an informal, predetermined Wine Flight. Includes two ounce pours of each wine and a Wine Flight sheet with information regarding each wine.

Payment usually ranges from \$10 - \$17.

Wine Tasting

Best for seated groups up to 30 people.

Wine specialist will spend 15 to 20 minutes with the group providing some wine knowledge and specific information on the wines being presented. A custom tasting sheet with descriptions and area for notes will be provided. Two ounces pours of four wines

Select: Red, White, Sparkling, Rose - or all of the above!

\$25 per person OR \$35 per person

Formal On-site Wine Tasting

Best for parties of six to 30 people.

Customer chooses number of wines (four to eight). Wine specialist will hand select wines based on customer preferences and budget. Sommelier will providing wine knowledge and specific details on the wines being presented. A custom tasting sheet with descriptions and area for notes will be provided.

Payment per bottle at retail price based on budget (minimum \$35 per bottle + \$5 corkage). Plus Sommelier Hours charged: \$75 per hour.

Formal Off-site Wine Tasting

Best for parties of four to 30 people.

Customer chooses number of wines (four to eight). Wine specialist will hand select wines based on customer preferences and budget. Sommelier will come to your home (or preferred off-site location) providing wine knowledge and specific detail on the wines being presented. A custom tasting sheet with descriptions and area for notes will be provided.

Payment per bottle at retail price based on budget (minimum \$35 per bottle). Plus Sommelier Hours charged: \$135 per hour.