



times ten

C E L L A R S

Light Bites/ Party Menu

Our Chef has hand selected each item on our menu. We attempt to use local and sustainable sources whenever possible. Our foods are produced with the same pride and care we put into every bottle of wine.

Items from our Event Menu require 7 days advanced notice as they are ordered and prepared for your specific event. The below items are designed to be served at room temperature to maximize flavors.

18% Gratuity will be added to all food orders

Small order: serves 15 to 20 people

Medium order: serves 25 to 30 people

Large order: serves 35 to 40 people

Cheese Boards includes nuts, dried fruit and fig preserves served with assorted crackers. We suggest ordering breads to accompany these cheese boards. We use local artisanal bakers for our breads.
Small board \$100 / Medium board \$135 / Large board \$185

Cheese Boards with Cured Meats same as above, served with a selection of artisanal domestic and imported meats
Small board \$125 / Medium board \$150 / Large board \$210

Assorted Fresh Breads

Provided by Village Baking
Small \$40 / Medium \$50 / Large \$60

Challah Rolls 1oz each

Small \$30 / Medium \$40 / Large \$50

Crostini topped with Fresh Goat Cheese along with garden tomatoes and arugula
Small \$40 / Medium \$60 / Large \$80

Crostini topped with Kert's Curry Chicken Salad garnished with chopped parsley
Small \$40 / Medium \$60 / Large \$80

Crostini topped with Tasso Ham Cajun seasoned ham, roasted mushrooms with fontina cheese, and garnished with chives
Small \$50 / Medium \$70 / Large \$100

Peppadew Peppers with Crab sweet peppers filled with lump crab salad
Small \$50 / Medium \$70 / Large \$100

X10 Hummus prepared traditionally with Garbanzo beans (Chick Peas) pureed with tahini, lemon, olive oil and toasted garlic. Topped with fresh gremolata and served with papadums'.
Small \$30 / Medium \$40 / Large \$50

Artichoke Spinach Dip a warm blend of cheeses folded into artichoke hearts, fresh spinach and red onion
Small \$40 / Medium \$50 / Large \$60

Kert's Curry Chicken Salad grilled chicken, red grapes & toasted walnuts tossed in a light yellow curry dressing
Small \$40 / Medium \$50 / Large \$60

All dips and spreads are served with assorted crackers

Crudit  crispy fresh raw seasonal vegetables served with our garlic Greek yogurt dipping sauce.
Small \$60 / Medium \$80 / Large \$100

Assorted Fruit fresh seasonal fruit
Small \$50 / Large \$70

Spinach Salad fresh spinach, radicchio, hearts of palm, and crispy pancetta ham tossed with a red wine vinaigrette
Small \$50 / Medium \$60 / Large \$70

House Mixed Green Salad mixed greens, shaved fennel, red onion and toasted walnuts tossed in an aged balsamic vinaigrette
Small \$45 / Medium \$55 / Large \$65

Classic Caesar Salad chopped romaine lettuce tossed with house made Caesar dressing, croutons and shaved Parmigiano-Reggiano
Small \$45 / Medium \$55 / Large \$65

Grilled Assorted Vegetables this will primarily consist of zucchini, squash, peppers, asparagus, and other seasonal selections, topped with Gremolata
Small \$90 / Medium \$110 / Large \$150

Polenta Cakes Italian baked polenta with fresh arugula and Parmigiano-Reggiano
Small \$50 / Medium \$70 / Large \$90

Simple Pasta penne, tossed with toasted garlic, red pepper, extra virgin olive oil and parmigiano-reggiano
Small \$50 / Medium \$70 / Large \$90

Roasted Fingerling Potatoes tossed with herbs, garlic and extra virgin olive oil
Small \$50 / Medium \$70 / Large \$90

Deli Style Meats with Sliders Fixings selection of smoked, roasted, or grilled meats served with accompaniments (whole grain mustard, house made BBQ sauce, and mayonnaise) Challah rolls and sandwich fixings
Small \$125 / Medium \$145 / Large \$175

Beef Tri Tip red wine and herb marinated, grilled medium rare. Carved and finished with our Times Ten Cabernet reduction.
Small \$160 / Medium \$190 / Large \$210

Grilled Pork Tenderloin brined and served with our house made BBQ sauce
Small \$130 / Medium \$160 / Large \$180

Rosemary Grilled all Natural Chicken Breast brined and carved, finished with extra virgin olive oil and herbs.
Small \$130 / Medium \$160 / Large \$180

Large Gulf Shrimp marinated with herbs and white wine. Lightly grilled and served with house made cocktail sauce and lemons.
Small \$150 / Medium \$180 / Large \$210

Cheese Cake Canapes Cheese Cake Love, a local bakery offers a great seasonal variety
\$30 per dozen

Assorted Chocolate Truffles Sweet Shop USA
\$40 per dozen

Assorted Cookies seasonal house made assorted cookies
\$30 per dozen

Warm Chocolate Brownies house made topped with chopped walnuts
\$30 per dozen

Event Cake Service \$1.00 per person (if requested by customer prior to their event)
Includes cutting, plates and service

Food prices are subject to change and will be billed on the day of your event.

**Upon ordering food, we require a 7 days' advance notice prior to your event.
Please speak with a manager for inquiries.**

**We appreciate your business.
214.824.9463
winery@timestencellars.com**

**Please let us know if there are any food allergies or concerns that we should be aware of.
Some items contain nuts, raw dairy, and egg yolk.**