



# 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 at least **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*

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**Small order: serves 15 to 20 people**

**Medium order: serves 25 to 30 people**

**Large order: serves 35 to 40 people**

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**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 \$90 / Medium board \$140 / Large board \$200**

**Cheese Boards with Cured Meats** same as above, served with a selection of artisanal domestic and imported meats  
**Small board \$130 / Medium board \$200 / Large board \$275**

### **Assorted Fresh Breads**

Provided by Village Baking  
**Small \$40 / Medium \$60 / Large \$85**

### **Challah Rolls 1oz each**

**Small \$40 / Medium \$60 / Large \$85**

**Crostini topped with Fresh Goat Cheese** along with an arugula gremolata  
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 Ham and Pimento Cheese** smoked ham with house made pimento cheese  
Small \$40 / Medium \$60 / Large \$80

**Ham and Turkey Baguette Sandwiches** baguette with smoked ham or roasted turkey, shredded lettuce, cheese, mayo and gourmet mustard  
Small \$60 / Medium \$90 / Large \$120

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**X10 Hummus** prepared traditionally with Garbanzo beans (Chick Peas) pureed with tahini, lemon, olive oil and toasted garlic. Topped with fresh gremolata  
Small \$30 / Medium \$45 / Large \$60

**Artichoke Spinach Dip** a warm blend of cheeses folded into artichoke hearts, fresh spinach and red onion  
Small \$35 / Medium \$60 / Large \$85

**Kert's Curry Chicken Salad** grilled chicken, red grapes & toasted walnuts tossed in a light yellow curry dressing  
Small \$40 / Medium \$60 / Large \$85

**All dips and spreads are served with assorted crackers**

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**Crudit ** crispy fresh raw seasonal vegetables served with our garlic Greek yogurt dipping sauce.  
Small \$50 / Medium \$75 / Large \$110

**Assorted Fruit** fresh seasonal fruit  
Small \$45 / Large \$95

**Pasta Salad** penne pasta with fresh mozzarella, oregano, garden tomatoes, basil; tossed in a rustic balsamic vinaigrette  
Small \$45 / Medium \$70 / Large \$95

**House Mixed Green Salad** mixed greens, shaved fennel, red onion and toasted walnuts tossed in an aged balsamic vinaigrette  
Small \$45 / Medium \$70 / Large \$95

**Classic Caesar Salad** chopped romaine lettuce tossed with house made Caesar dressing, croutons and shaved Parmigiano-Reggiano  
Small \$45 / Medium \$70 / Large \$95

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**Grilled Assorted Vegetables** this will primarily consist of zucchini, squash, peppers, asparagus, and other seasonal selections, topped with Gremolata  
Small \$90 / Medium \$135 / Large \$180

**Polenta Cakes** Italian baked polenta with fresh arugula and Parmigiano-Reggiano  
Small \$50 / Medium \$75 / Large \$105

**Simple Pasta** penne, tossed with toasted garlic, red pepper, extra virgin olive oil and parmigiano-reggiano  
Small \$50 / Medium \$75 / Large \$105

**Roasted Fingerling Potatoes** tossed with herbs, garlic and extra virgin olive oil  
Small \$50 / Medium \$75 / Large \$105

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**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 \$120 / Medium \$187.50 / Large \$255

**Beef Tri Tip** red wine and herb marinated, grilled medium rare. Carved and finished with our Times Ten Cabernet reduction.  
Small \$130 / Medium \$205 / Large \$280

**Grilled Pork Tenderloin** brined and served with our house made BBQ sauce  
Small \$110 / Medium \$175 / Large \$235

**Rosemary Grilled all Natural Chicken Breast** brined and carved, finished with extra virgin olive oil and herbs.  
Small \$100 / Medium \$160 / Large \$215

**Large Gulf Shrimp** marinated with herbs and white wine. Lightly grilled and served with house made cocktail sauce and lemons.  
Small \$130 / Medium \$205 / Large \$280

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**Gallon of Iced Tea \$6**

**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  
\$35 per dozen

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

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

**Upon ordering food, we require at least 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.**