



times ten
C E L L A R S

In-house Catering

Chef Joey Crowell

Our catering options consist of four varied regional types of cuisines. These selections exhibit our favorite flavors while pairing beautifully with our wines. These items are served buffet style.

- Buffet service includes plates, stainless flatware, serving utensils, and cloth napkins. Chafing dishes and buffet décor are provided for the serving tables.
- Service includes set up, maintaining the buffet, clearing of plates and flatware, breakdown and clean-up.
- 1 server for every 30 guests is required at a rate of \$30 per hour with a 4-hour minimum per server.
- 18% gratuity is added on all food purchases.
- Food orders MUST be placed at least 30 days prior to your event.
- A non-refundable 50% deposit on the initial food order will be taken at the time the order is placed.
- Final headcount for your order is due 14 days prior to your event. NOTE: The balance of your food order, server fee and gratuity will be billed at this time.
- There is a 25 guest minimum required for catering orders.
- Guests 8 years of age and under are complimentary (limit 5 per event), therefore, don't include them in your headcount for the food order.

*Prices are subject to change

 **times ten**
C E L L A R S

Gourmet Tex-Mex

Tex-Mex menu comes with chips and salsa

Starters- Choice of 2 items

Fresh guacamole

White queso with peppers and onions

Taquitos stuffed with shredded beef and topped with queso fresco

Main Dishes- choice of 3 items

Chicken and beef fajitas with peppers and onions served with flour & corn tortillas

Shredded chicken enchiladas with verde sauce

Cheese enchiladas with red adobo sauce

Shredded beef enchiladas served with red adobo sauce

Shredded pork tamales

Sides-Choice of 2 items

Black beans

Spanish rice

Esquites (toasted corn kernels with chiles and cream)

\$29.00 per person

Texas Barbeque

Slow smoked Texas BBQ served with sliced white bread, pickles, onions, jalapenos and Bentley's BBQ sauce

Smoked Meats (190 Meats)

Slow smoked beef brisket, sliced lean

Smoked chicken breast

Pork country style sausage & Poblano sausage

Sides

Rich and creamy white cheddar mac and cheese, crusted with bread crumbs

Smoky, sweet baked beans with pork

Old fashioned creamy country slaw of mixed cabbage and carrots

\$29 per person

Rustic Italian

Italian menu comes with Italian bread

Starters- choice 2 items

Bruschetta with fresh tomatoes and mozzarella

Classic Antipasti: selection of cured meats, olives and marinated cured vegetables

Baked polenta topped with arugula, shaved parmesan, sea salt and olive oil

Cucumber rounds with roasted red pepper goat cheese

Salads- choice of 2 items

Caesar Salad: chopped Romaine tossed with a house-made Caesar dressing and shaved Parmesan cheese

House Salad: mixed baby greens, shaved fennel, red onion and walnuts tossed in aged balsamic vinaigrette

Mixed lettuces with radicchio, tomatoes & feta tossed with red wine vinaigrette

Pastas- choice of 2 items

Penne pasta blended with toasted garlic, red pepper, balsamella, arugula and Parmigiano-Reggiano

Bucatini pasta tossed with marinara sauce and finished with fresh basil

Pappardelle pasta served with a traditional Bolognese sauce

Main- choice of 2 items

Grilled Beef Tri Tip, carved, with a Balsamic glaze

Roasted Chicken with basil pesto

Grilled seasonal fish embellished with herbs, lemon, and olive oil

Grilled Pork Tenderloin with Sugo sauce (house-made, tomato-based sauce made with our Sangiovese wine)

\$39 per person

Vineyard Fare Menu

Our Vineyard Fare menu is served with artisanal breads, black garlic oil and balsamic glaze

Starters-choice of 2 items (passed)

Brochette of Gulf shrimp with arugula gremolata

Cucumber rounds with roasted red pepper goat cheese

Soft Polenta finished with herbs and shaved Parmigiano-Reggiano

Crostini with curry chicken salad

Salads-choice of 2 items

Caesar Salad: chopped romaine tossed with a house-made Caesar dressing, croutons and shaved parmesan cheese

House Salad: mixed baby greens, shaved fennel, red onion and walnuts tossed in aged balsamic vinaigrette

Mixed lettuces with radicchio, tomatoes & feta tossed with red wine vinaigrette

Main-choice of 3 items

Roasted Chicken Breast stuffed with blended cheeses and finished with rosemary and lemon

Brined Pork Tenderloin grilled and finished with balsamic glaze

Grilled Tri Tip carved and served with mushroom ragout

Seasonal Fish, grilled or roasted

Sides-choice of 2 items

Grilled seasonal garden vegetables

Penne pasta blended with toasted garlic, red pepper, balsamella, arugula and Parmigiano-Reggiano

Fingerling Potatoes

\$44.00 per person