



times ten

C E L L A R S

1100 Foch Street, Fort Worth, Texas

Event Food 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 this menu need to be ordered at least 1 week in advance as they are specially ordered and prepared for your event. The below items are designed to be served at room temperature to maximize flavors.

An 18% gratuity will be added to your food purchase.

Small order: serves 15 to 20 people

Medium order: serves 25 to 30 people

Large order: serves 35 to 40 people

Cheese Boards

Chef's selection of seasonal cheeses, nuts, dried fruit. The board may be finished with honey, balsamic vinegar, or infused oils; assorted crackers will be provided. For an even nicer offering we suggest ordering the assorted breads listed below from our local artisan bakery.

Small board \$100 / Medium board \$135 / Large board \$185

Cured Meats and Cheese Boards

Same as cheese board above, served with a selection of artisanal domestic and imported cured meats.

Small board \$125 / Medium board \$150 / Large board \$210

Assorted Fresh Breads

Provided by The Black Rooster Bakery

Small assortment \$40 / Medium assortment \$50 / Large assortment \$60

House Trio of Dips, with assorted crackers

Classic chopped olive and vegetable relish in an olive oil base;

Creamy hummus (pureed garbanzo beans, tahini, lemon, olive oil, and garlic);

Red pepper puree (roasted red peppers pureed with fresh goat cheese)

Small \$50 / Medium \$60 / Large \$70

Artichoke Spinach Dip

A warm cream cheese dip, with chopped leaf spinach, garlic, sun-dried tomatoes, and artichokes with assorted crackers.

Small \$40 / Medium \$50 / Large \$60

Curried Chicken Salad

Grilled chicken, red grapes, and toasted walnuts tossed in a light yellow curry dressing with assorted crackers.

Small \$40 / Medium \$50 / Large \$60

Pimento Cheese Dip Tray

Four-year aged cheddar and sweet pimentos lightly folded together with green onions and jalapeños, served with an assortment of crackers.

Small \$40 / Medium \$50 / Large \$60

Crudité of Raw Vegetables with Dipping Sauce

Seasonal selection of crisp raw seasonal vegetables, cut and arranged and served with our greek yogurt dipping sauce

Small \$60 / Medium \$80 / Large \$100

Deli Style Meats with Sliders

Selection of smoked, roasted, or grilled meats served with accompaniments (whole grain mustard, ketchup, and mayonnaise) Brioche rolls and sandwich fixings

Small \$125 / Medium \$145 / Large \$175

Canapés

This is a small round piece of either toasted or grilled bread topped with your selection of the following.

Smoked Salmon Canapés

Small \$40 / Medium \$60 / Large \$80

Herbed Goat Cheese Canapés

Small \$40 / Medium \$60 / Large \$80

Curried Chicken Salad Canapés

Small \$40 / Medium \$60 / Large \$80

Salads

Classic Caesar with chopped romaine lettuce, tossed with house-made Caesar dressing, croutons, and shaved parmesan

Small \$45 / Medium \$55 / Large \$65

Classic Caesar with shaved parmesan and shredded grilled chicken

Small \$60 / Medium \$70 / Large \$80

House Salad, a savory mix of local greens with shaved fennel, thinly sliced red onion, and toasted walnuts with our house-made aged balsamic vinaigrette

Small \$45 / Medium \$55 / Large \$65

Sweets

Provided by our favorite local bakeries
Whole cakes are available upon request

Event Cake Service, \$1.00 per person
Includes cutting, plates, and service

Assorted Chocolate Truffles made by The Cake Ball Company
\$40 a dozen

Cake Balls from the Elixir Bakery
\$29 a dozen

White Chocolate Cheesecake by J'Raes Bakery
\$35 per cake

Flourless Chocolate Decadence Torte Cake by Chef Garrett
\$45 per cake

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

Please contact the winery to place your order.

We do require 1-week notice if you would like to order from this menu.

You can speak with any **times ten manager.**

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Please let us know if there are any food allergies or concerns.

We use nuts and some raw cheeses.