

---

The  
*Weddings at...* **Ginny Lee** at Wagner Vineyards

---

*Hors d'Oeuvres*

—  
**WAGNER PACKAGE**

~ **Fresh Fruit of the Season** ~

*Accompanied by a rich chocolate sauce and a Riesling fruit dip*

~ **Crudités and Dip** ~

*A variety of fresh seasonal vegetables served with our chef's choice of dips*

~ **Domestic Cheese Display** ~

*A tempting array of Swiss, Cheddar and Pepperjack Cheese served with  
Crackers, sliced baguettes of bread and herbed butter*

**\$8.75**

**per person per hour**

—  
~ **DELUXE WAGNER PACKAGE** ~

As above with the following Import Cheese

*English Derby, Roquefort and Brie Cheese*

*Served with sliced baguettes of bread and herb butter*

**\$9.75**

**per person per hour**

---

The  
*Weddings at... Ginny Lee* at Wagner Vineyards

---

## *Additional Hors d'Oeuvres*

---

*Bruschetta \$55*

- Mozzarella, Tomato and Basil (60 pcs) •
- Honey Onion Marmalade and Chevre' (50 pcs) • Tuscan Olive (50 pcs) •

*Quesadillas \$60*

- smoked chicken (60 pcs) • vegetarian black bean (60 pcs) •

*Stuffed Mushrooms (50 pcs) \$60*

- crabmeat • sausage • herbed cream cheese • ham and cheddar •

*Shrimp Wrapped in Bacon (50 pcs) \$95*

*Scallops Wrapped in Bacon (50 pcs) \$75*

*Bacon Wrapped Water Chestnuts (60 pcs) \$55*

*Bacon Wrapped Herb Chicken (50 pcs) \$60*

*Shrimp Cocktail (50 pcs) \$95*

*Turkey and Asiago Pinwheels (50 pcs) \$55*

*Mini Beef Kabobs (50 pcs) \$60*

*Mini Chicken Kabobs (50 pcs) \$60*

*Smoked Sausage Skewers (50 pcs) \$55*

*Ham and Pineapple Skewers (50 pcs) \$55*

*Vegetable Mousse (50 pcs) \$60*

*Fruit and Wine Glazed Meatballs (50 pcs) \$60*

*Flatbread Spinach Crostini (50 pcs) \$60*

---

**Station Appetizers**

*Baked Brie in Puff Pastry \$75*

*Three Cheese Artichoke Dip \$65*

*Asiago Spinach Dip \$65*

---

The  
*Weddings at... Ginny Lee* at Wagner Vineyards

---

## *Vineyard Buffet*

Choice of two entrees, one starch, & one vegetable.  
Accompanied with a Garden Salad & 3 dressings, breads & rolls.

**\$33.50 per person**

### ***Poultry Entrees***

- *Greek Chicken with Spinach, Feta, Olives and Tomato* • *Baked Italian Breast of Chicken* •
- *Chicken Medallions with White Wine Cream* • *Marinated Chicken with Roasted Pepper Mélange* •
- *Chicken Asiago* • *Chicken Fra Diavlo Giardinier* • *Bourbon BBQ Breast of Chicken Mesquite Grill* •
- *Turkey Divan* • *Turkey with Chardonnay Mushroom Sauce* • *Turkey Sauté Asiago* •

### ***Pasta Entrees***

- *Garden Pasta ~ Seasonal Garden Vegetables, Marinara and a blend of three cheeses* •
- *Penne Pasta with choice of Alfredo, Garlic or Red Sauce* •
- *Chef's Pasta Wagner ~ Spinach, Tomato Pesto, Penne, Garlic and Wine* •

### ***Beef Entrees***

- *Roast Top Sirloin of Beef* • *Beef Sirloin Tips Bordelaise* •
- *Country Style Pot Roast with Vegetables* • *German Beef Roulade* •

### ***Pork and Lamb Entrees***

- *Sliced German Style Porkloin with Sauerkraut and Caraway* • *Grilled Marinated Pork Chops* •
- *Sliced Leg of Lamb with Garlic Demi-Glace* • *Breaded Italian Pork Chops* •
- *Roast Pork with au jus* • *Smoked Pit Ham with Red Wine Raisin Sauce* •

### ***Seafood Entrees***

- *Baked Haddock with Lemon Butter* • *Seafood Newburg* •
- *Baked Cod with Almond White Wine Cream* • *Seafood Scampi* •

---

### ***Starch Options***

- *Garlic Mashed Potatoes* • *Roasted Red Potatoes* •
- *Garlic Roasted Potatoes* •
- *Rice Pilaf* • *Wild Rice* •

### ***Vegetable Options***

- *California Blend* • *Green Beans* • *Broccoli* •
- *Chef's Fresh Mix* • *Glazed Carrots* •
- *Fire Roasted Vegetable Mix* •

*All prices subject to 8.00% sales tax and 19% gratuity ~ 2012 Price List ~ Prices & items subject to change*

---

Weddings at... <sup>The</sup> *Ginny Lee* at Wagner Vineyards

---

## *Vineyard Buffet Deluxe*

Choice of two entrees, one starch & one vegetable from Vineyard Buffet  
with addition of a Carving Station.  
Accompanied with a Garden Salad & 3 dressings, breads & rolls.

**\$38.50** *per person*

---

### **Carving Station**

- *Top Round of Beef* •
- *Glazed Smoked Ham* •
- *Turkey Breast* •
- *Herb Crusted Pork Tenderloin* •
- *Prime Rib (additional \$2.00)* •
- *Tenderloin of Beef (additional \$3.00)* •

---

### **Starch Options**

- *Garlic Mashed Potatoes* • *Roasted Red Potatoes* •
- *Garlic Roasted Potatoes* •
- *Rice Pilaf* • *Wild Rice* •

---

### **Vegetable Options**

- *California Blend* • *Green Beans* • *Broccoli* •
- *Chef's Fresh Mix* • *Glazed Carrots* •
- *Fire Roasted Vegetable Mix* •

---

The  
*Weddings at... Ginny Lee* at Wagner Vineyards

---

## *Vintner's Package*

Served Dinner ~ Choice of two entrees, one starch, one vegetable.  
Accompanied with a Garden Salad, Dressing and Rolls.

**\$36.50**

### **Chicken Entrees**

- *Chicken Breast with Wild Rice Stuffing* •
- *Pecan Crusted Chicken Dijonaise* •
- *Grilled Marinated Chicken Breast with Roasted Pepper Melange* •
- *Chicken Chardonnay with Mushroom and Tomato Ragout* •
- *Chicken with White Wine Cream Sauce* •
- *Chicken and Shrimp Scampi* •

### **Beef Entrees**

- *Sliced Roasted Tenderloin of Beef* •
- *Slow Roasted Prime Rib of Beef with au jus* •
- *Grilled New York Strip Steak with Montreal Steak Butter* •
- *Sirloin Steak and Shrimp with Garlic Herb Butter* •

### **Seafood Entrees**

- *Grilled Swordfish with Southwestern Mesquite Butter* •
- *Poached Salmon topped with Dill Cream Sauce* •
- *Baked Haddock with Lemon Pepper Butter* •
- *Halibut with Scallion and Tomato Salsa* •

### **Vegetarian**

- *Roasted Vegetable on Penne Pasta* •
- *Baked Vegetable Stuffed Tomato* •
- *Tuscan Tortellini* •
- *Grilled Vegetable and Eggplant Napoleon* •

### **Starch Options**

- Garlic Mashed Potatoes • Roasted Red Potatoes •
- Garlic Roasted Potatoes •
- Rice Pilaf • Wild Rice •

### **Vegetable Options**

- California Blend • Green Beans • Broccoli •
- Chef's Fresh Mix • Glazed Carrots •
- Fire Roasted Vegetable Mix •

*All prices subject to 8.00% sales tax and 19% gratuity ~ 2012 Price List ~ Prices & items subject to change*

---

The  
*Weddings at... Ginny Lee* at Wagner Vineyards

---

## *Champagne Package*

Served Dinner - choice of two entrees, one starch & one vegetable.

Accompanied with a Garden Salad, dressing and rolls.

**\$45.00**

### ***Grilled Filet Mignon***

*A 9 oz cut filet, seasoned and grilled with a natural beef and red wine au jus and a seasonal garnish*

### ***Rack of Lamb***

*New Zealand spring lamb rack accompanied with a garlic and Dijon demi-glace*

### ***Smoked Breast of Duck***

*Smoked breast of duck seared, roasted, lightly smoked and served with peppered berries and red wine sauce*

### ***Pesto Chicken Roulade***

*A marinated breast of chicken with Italian Provolone, Proscuitto, pesto and asparagus with white wine sauce lie'*

### ***Salmon En Croûte Florentine***

*Fresh poached Salmon topped with spinach, wrapped in puff pastry and served with a dill cream sauce*

### ***Sauté of Chicken with Lobster***

*Sautéed breast of chicken topped with pulled lobster meat and finished with a nantua cream sauce*

#### ***Starch Options***

- *Garlic Mashed Potatoes* •
- *Roasted Red Potatoes* •
- *Garlic Roasted Potatoes* •
- *Rice Pilaf* • *Wild Rice* •

#### ***Vegetable Options***

- *Asparagus with Hollandaise* •
- *Fire Roasted Vegetable Mix*
  - *Chef's Fresh Mix* •
- *Julienne Spring Vegetables* •