



## VINTEDGE PRIX FIXE MENU

Selection of welcome drink, charcuterie station, and 3-course buffet meal

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### WELCOME DRINK / \$9PP

Custom welcome drink that can include Spritzers, flavored Mimosas, Prosecco, Cava, or personal request

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### CHARCUTERIE / \$10 PP

Social Hour station that includes a Charcuterie Spread of Meats, Cheeses, Fruits, Nuts, Jams, and Artisanal Bread

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### HORS D'OEUVRES / \$12 PP

Our house tapas made into perfect bite-size portions.  
Please select any 3:

Butternut Squash Scallops  
Ahi Tuna  
Mini BLT  
Buffalo Solider Bite  
Duck Prosciutto Crostini

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### SALADS / \$10 PP

Vegetarian & Vegan salads to freshen any palate.  
Please select 1:

#### Beets & Grains

Golden beets, garbanzo beans, red onions, and Feta cheese over a bed of quinoa and kale, topped w/ honey vinaigrette

#### Caesar

Crisp Romaine lettuce, Grana Padano seasoned croutons, handmade Caesar dressing w/ bird's nest of freshly cut carrots

#### Seasonal Selection

Craft salad made from local, seasonal ingredients



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## ENTREES / \$65 PP

Hearty tapas served buffet style.  
Please select any 4:

### Mustard Crusted Salmon

Seared salmon fillet with Dijon mustard crust, accompanied by avocado quinoa and roasted broccolini, finished with a sweet citrus reduction

### Sliced Steak Chimichurri

Medium NY Strip sliced over a bed of arugula, Spanish onions, roasted potatoes, carrots, and mushrooms, finished with our house made chimichurri

### Flats & Drums

Sweet, savory, and spicy wings dressed in our house rub and roasted agave nectar, complimented with roasted Spanish onions and a long hot pepper

### Classico Flatbread

Garlic roasted cherry tomatoes, sauteed baby spinach and fresh mozzarella topped with sea salt, cracked black pepper, extra virgin olive oil, and fresh basil

### Prosciutto Pear Flatbread

Thinly sliced salty prosciutto, roasted honey glazed shallots, sliced bartlett pears, fresh thyme, creamy brie, and balsamic glaze

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## DESSERT / \$10 PP

Chef Selection of dessert. Inquire about providing your own.

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## BEVERAGE ADD-ONS

### Bar Packages

Open Bar Light - Draft Beer and Banquet Wines  
\$18 pp/hr

Open Bar Classic - Well Sprints, Draft Beers, and Banquet Wine Selections  
\$25 pp/hr

Open Bar Premium - Call Sprints, Craft Cocktails, Draft Beer, and BTG Wine Selections  
\$30 pp/hr

Cash Bar - a la carte pricing with full menu access

Let us know if you'd like to customize your open bar!

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Plus 20% taxable service charge & 6.625% NJ Sales Tax