

Simply d'Vine Menu

Passed Appetizers

Bruschetta with Pesto, Fresh Tomatoes, and Mozzarella Cheese
Crostini lightly toasted topped with French Brie and Raspberry Compote
Shrimp with Sweet Mango Salsa served in "Silver Spoons"
Smoked Salmon Mousse served on Crisp Bread Toasts
Homestyle Mac-N-Cheese mounded in Mini Martini Glasses
Old Fashioned "Pigs in a Blanket" with Honey Mustard Dipping Sauce
Cheesy Italian Beef Meatball Bruschetta
Skewed Caribbean Meatballs
Lasagna Stuffed Mushrooms
Crudité nestled in Ranch Dressing served in Shot Glasses
Cheese filled Tortellini Tossed in Basil-Pesto Sauce
Cream of Tomato Soup with Mini Grilled Cheese
Brie with a Sweet Pecan and Brown Sugar topping baked in Phyllo Tarts
Caprese Skewers made with Fresh Tomato and Mozzarella, drizzled with Balsamic
Local Shrimp and Congaree and Penn Grits served in Mini Martini Glasses

Plated Salad

Bread & butter placed on the table

House Salad

Iceberg Lettuce with Fresh Tomatoes, Carrot Shavings and Cucumber
Served with
Signature Basil Vinaigrette and Traditional Ranch Dressing

Caesar Salad

Traditional Caesar Salad made with Romaine Lettuce,
Aged Asiago Cheese and Homemade Croutons

Mediterranean Salad

A Blend of Iceberg and Romaine Lettuce, Fresh Tomatoes, Black Olives and
Artichoke Hearts
served with
A Lemon Vinaigrette and Ranch

Chopped Salad

Chopped Iceberg Lettuce tossed with Gorgonzola Crumbles and Crisp Bacon
served with a choice of two dressings:
Signature Basil Vinaigrette or Traditional Ranch

Seasonal Salad

A Blend of Iceberg and Romaine Lettuce, Pears, Cranberries, Walnuts and Blue Cheese
served with a Maple Vinaigrette

Entrée Options

Chicken and Turkey

Grilled Chicken Breast with our Signature Sun Dried Tomato Sauce

Citrus-Honey Glazed Chicken Breast

Polynesian Chicken Kabobs with Fresh Pineapple

Brown Sugar and Spice Baked Chicken

Mediterranean Turkey and Vegetables-

made with Rosemary, Thyme, Olives, Potatoes, Carrots and Yellow Squash

Grilled Rosemary Chicken

Chicken with Artichoke Pan Sauce

Smothered Chicken with a Creamy Mushroom and Bacon Sauce

Chicken Scaloppini with Spinach

Greek Style Yogurt Chicken

Balsamic-Fig Glazed Chicken Breast-

made with Artichokes and Spinach topped with Provolone Cheese

Parmesan Crusted Chicken with Marinara

Sautéed Chicken Florentine with Creamy Parmesan Sauce

Roasted Chicken Breast made with Lemon, Tarragon and Sweet Butter

Chicken Caprese made with Fresh Tomatoes, Mozzarella and Basil

Hearty Chicken Pot Pie with Peas and Carrots

Chicken Piccata made with Lemon, Capers and Basil

Thai Chicken Sautee

Jamaican Chicken Stew

Chicken with Mushroom Marsala

Sliced Turkey glazed with Butter-

(this can also be done as a carving station)

Turkey Tenderloin Medallions in a light Cranberry Sauce

Tuscan Turkey made with Citrus, Rosemary, Sage and Pancetta

Pork

Pork Medallions deglazed with an Apple Liqueur in a Mushroom Sauce

Pulled BBQ Pork with your choice of Sauces:

Traditional, Sweet Heat & White

Jerk Pork Kababs with Fresh Grilled Pineapple

Sausage Medallions with Sweet Bell Peppers & Onions

Sliced Roasted Pork Tenderloin served with Mango Aioli-

Honey Mustard on the side

Orange Glazed Pork Tenderloin wrapped in Bacon

Pineapple and Soy Sauce Marinated Pork

Blackened Pork Tenderloin

Pork with a Pinot Noir Sauce

Sliced Country Ham with a Honey Mustard Sauce

Pork with a Cherry-Port Sauce

Grilled Ham Steaks with Pineapple Topping

Sliced Pork Tenderloin with Mushroom Marsala

Pork Medallions with Pancetta and Sage

Baked Cheese Tortellini with Bacon

Sliced Ham with Fresh Pears and Cranberries

Beef

Thinly Sliced Beef with a Pinot Noir Sauce

Cottage Pie made with Ground Beef, Peas and Carrots

Beef Stroganoff made with Braised Beef and Leeks

Individual Salisbury Steaks with Gravy

Beef Tips in a Shallot Gravy

Shish Kebabs with Peppers

Pesto Beef Tips

Old Fashioned Meatloaf

Traditional Meat Lasagna

Asian Style Pepper Steak with Mushroom Marsala

Handmade Meatballs in your choice of one sauce-

Traditional Marinara, Swedish Cream Sauce or BBQ

Hearty Pot Roast with Seasonal Vegetables

Seafood

We also offer a variety of seafood options.

We prefer freshly caught seafood for your dining enjoyment, so please inquire for current availability or for an option we may specifically request on your behalf.

Non-Meat Options

d'Vine cuisine is fully committed to meeting the dining preferences of your guest. Please let us know if you are in need of vegetarian, vegan, allergy free, or gluten free selections.

Side Items

Southern Style Green Beans with Bacon

Green Beans Gremolata-

made with Lemon, Garlic and Parmesan

Collard or Turnip Greens

Roasted Garlic, Onion, Rosemary and Lemon Potato Wedges

Potatoes Au Gratin

Twice Baked Potatoes garnished with Fresh Herbs

Fluffy Yukon Whipped Potatoes

Mashed Sweet Potatoes

Balsamic Roasted Seasonal Vegetables

Roasted Sweet Potatoes with Red Onion, Honey and Cinnamon

Artichokes Au Gratin

Crispy Baked Broccoli

Old Fashion Mac-N-Cheese

Steamed Seasonal Vegetables

White or Yellow Congaree and Penn Rice-

Black Beans can be added

Penne Pasta in Creamy Alfredo Sauce

Smashed Potatoes with Cheddar Cheese and Bacon

Glazed Carrots

Creamed Spinach

Peas and Carrots

Okra and Tomatoes

Creamed Peas

