



CORBIN FARMS WINERY

CATERING SERVICES

Thank you for sharing your special day with us! It is an honor!

We have several catering options below, that can fit any budget!

A quick breakdown of the following pages:

Page 2 - Hors d'oeuvres & Desserts

These items are not included in any of the other catered menus below.
Items are "a la carte" style with minimum quantities of items specified.

Page 3 - Standard Menu Buffet Style

Page 4 - Standard Menu Plated Style

Page 5 - Gold Menu Buffet Style

Page 6 - Gold Menu Plated Style

Page 7 - Stations Menu

Page 8 - BBQ Menu

Looking for something else that's not listed?

Feel free to reach out and we'll see what we can do!

We housemake as many items as we can, so rest assured that your meal will not be some standard frozen dish you could get at any supermarket. Our chefs will work hard to make sure that you're completely satisfied.

We're so excited to get the opportunity to work with you!

Cheers!

Carley Corbin

Event Coordinator

All items listed do not include tax or gratuity.

A 9% sales tax and 20% gratuity fee will be applied to all catering services.



CORBIN FARMS WINERY

CATERING SERVICES

HORS D'OEUVRES MENU

\$4.25/PERSON PER ITEM

BUFFET STYLE

for hors d'oeuvres only - a minimum of 3/person and minimum of 10/item apply

Cheese & Fruit Tray

Assorted seasonal fruit and cheeses served with crackers.

Assorted Cheeseballs

Served with crackers or chips.

pimento cheese, parmesan ranch, pineapple*, everything bagel, buffalo chicken*

Hot Dip

Served with chips or crackers.

spinach artichoke, caramelized onion & bacon, buffalo chicken, chorizo queso, baked pimento

Vegetables with Dip

seasonal vegetables served cold

- ranch or blue cheese dip

Caprese Skewers

mozzarella, tomato, basil

Flatbreads

pepperoni, cheese, margherita, blt, sicilian, buffalo chicken, bbq chicken, Mexican, Philly cheesesteak, spinach artichoke

Cold Dip

Served with chips or crackers.

fiesta taco, asiago & artichoke, loaded potato, jalapeño, pimento cheese, Cobb salad, corn, cowboy caviar, Hawaiian

Assorted Pinwheels

buffalo chicken, ham, turkey, vegetable, taco, blt, pimento cheese

Finger Sandwiches

chicken salad, pimento cheese, roast beef, ham, turkey, blt

DESSERT MENU

\$4.25/PERSON PER ITEM

BUFFET STYLE

minimum of 10/item

Strawberry Shortcake

Banana Pudding

Lemon Bars

Mini Blueberry Pie

Caramel Heath Bar Trifle

Merlot Brownie Bites*

Tiramisu

Cookie & Brownie Display

Dessert Dip

chocolate chip, churro, tiramisu, Butterfinger, cake batter

Turnovers

blueberry, strawberry, cream cheese, cherry, apple, blackberry, chocolate

Mini Fruit Pizza

Cobblers

fruit, pecan, chocolate*

**contains nuts*



CORBIN FARMS WINERY

CATERING SERVICES

STANDARD MENU

\$19.75/PERSON BUFFET STYLE

standard buffet is served with assorted breads

APPETIZER

CHOOSE 1

Cheese & Fruit Display

Assorted seasonal fruit and cheeses served with crackers.

Assorted Cheeseballs

Served with crackers.

Choose 2 cheeseballs: pimento cheese, parmesan ranch, pineapple *, everything bagel, buffalo chicken*

Hot Dip

Served with chips or crackers.

Choose 1: spinach artichoke, caramelized onion & bacon, buffalo chicken, chorizo queso, baked pimento

ENTREE

CHOOSE 2

Pork Tenderloin

Chicken Scallopine

Eggplant Parmesan

Chicken Parmesan

Lasagna

Chicken Alfredo

Bruschetta Chicken

Roasted Portobello

Pepper Crusted Roast Beef

Peach & Riesling Glazed Ham

Chicken, Steak, or Portobello Fajitas

Chicken Piccata

Keto Crack Chicken

Spaghetti with Meatballs

Beef with Broccoli

Spinach & Cream Cheese Stuffed Shells

Smothered Pork Chops

SIDES

CHOOSE 2

House Salad

served with 2 choices of dressing

Linguini with Cream Sauce

Finger Sandwiches

Choose 2: chicken salad, pimento cheese, roast beef, ham, turkey, blt

Flatbreads

Choose 2: pepperoni, cheese, margherita, blt

Bacon Wrapped Asparagus

Whipped Potatoes

Green Beans Almandine*

Grilled Seasonal Vegetables

Spaghetti with Marinara

Broccoli Salad

Macaroni & Cheese

Vegetables with Dip

Assorted Pinwheels

Choose 2: buffalo chicken, ham, turkey, vegetable, taco, blt, pimento cheese

Rice

Choose 1: creamy parmesan, Spanish, Mexican, Greek lemon, dirty, fried

Bacon Sweet Potato Hash

**contains nuts*



CORBIN FARMS WINERY

CATERING SERVICES

STANDARD MENU

\$25.00/PERSON PLATED

plated meals are served with a roll or French bread

APPETIZER

CHOOSE 1

Salad

Your choice of caesar or house salad.

Mini Cheeseballs

Served with crackers.

Choose 2 cheeseballs: pimento cheese, parmesan ranch, pineapple*, everything bagel, buffalo chicken*

Hot Dip

Served with chips or crackers.

Choose 1: spinach artichoke, caramelized onion & bacon, buffalo chicken, chorizo queso

ENTREE

CHOOSE 2

Pork Tenderloin

Chicken Scallopine

Eggplant Parmesan

Chicken Parmesan

Lasagna

Chicken Alfredo

Bruschetta Chicken

Roasted Portobello

Pepper Crusted Roast Beef

Peach & Riesling Glazed Ham

Chicken, Steak, or Portobello Fajitas

Chicken Piccata

Keto Crack Chicken

Spaghetti with Meatballs

Beef with Broccoli

Spinach & Cream Cheese Stuffed Shells

Smothered Pork Chops

SIDES

CHOOSE 2

Gouda Grits

Glazed Carrots

Bacon Sweet Potato Hash

Finger Sandwiches

Choose 2: chicken salad, pimento cheese, roast beef, ham, turkey, blt

Linguini with Cream Sauce

Fruit Salad

Bacon Wrapped Asparagus

Whipped Potatoes

Green Beans Almandine*

Grilled Seasonal Vegetables

Spaghetti with Marinara

Broccoli Salad*

Macaroni & Cheese

Vegetables with Dip

Assorted Pinwheels

Choose 2: buffalo chicken, ham, turkey, vegetable, taco, blt, pimento cheese

Rice

Choose 1: creamy parmesan, Spanish, Mexican, Greek lemon, dirty, fried

**contains nuts*



CORBIN FARMS WINERY

CATERING SERVICES

GOLD MENU

\$25.75/PERSON BUFFET STYLE

gold buffet is served with assorted breads

APPETIZER

CHOOSE 1

Charcuterie Display

Assortment of seasonal fruit, meats, cheeses, olives, artichoke hearts, nuts, crackers, breads

Shrimp Cocktail

Served with Cocktail Sauce

Soup

Choose 1: loaded potato, tomato basil, chicken tortilla

Baguette Bites

Served on top of slices baguette

Choose 2: blueberry balsamic & goat cheese, blt, bruschetta, honey ricotta peach with pancetta

ENTREE A

CHOOSE 1

Lemon Garlic Mahi Mahi
Macadamia Crusted Mahi Mahi*

New York Strip Steak

Ribeye Steak

Miso Salmon

Shrimp Scampi

Assorted Sliders

Choose 2: burger, roasted chicken, roast beef, club, buffalo chicken, philly cheesesteak

ENTREE B

CHOOSE 1

Pork Chop or Chicken Marsala

Roasted Portobello

Caprese Chicken

Chicken Piccata

Pepper Crusted Roast Beef

Peach & Riesling Glazed Ham

SIDE A

CHOOSE 1

House Salad

served with 2 choices of dressing

Gouda Cheese Grits

Caprese Salad

Pastries Bites

Choose 2: goat cheese & onion, spinach artichoke, cranberry & brie, tomato basil on puff pastry and cut into bit size pieces

SIDE B

CHOOSE 1

Bacon Wrapped Asparagus
Twice Baked Potato Casserole

Green Beans Almandine*

Grilled Seasonal Vegetables

Pimento Macaroni & Cheese

Roasted Brussel Sprouts

Maple Glazed Carrots

Seasonal Vegetable Tian

*contains nuts



CORBIN FARMS WINERY

CATERING SERVICES

GOLD MENU

\$31.00/PERSON PLATED

APPETIZER

CHOOSE 1

Charcuterie Board

Assortment of seasonal fruit, meats, cheeses, olives, artichoke hearts, nuts, crackers, breads
**grazing style; if you'd like individual boxes, add \$3/person*

Shrimp Cocktail

Served with Cocktail Sauce

Soup

Choose 1: loaded potato, tomato basil, chicken tortilla

Baguette Bites Plate

Served on top of slices baguette

Choose 2: blueberry balsamic & goat cheese, blt, bruschetta, honey ricotta peach with pancetta

SIDE A

CHOOSE 1

House or Caesar Salad

Caprese Salad

Pastries Bites

Choose 2: goat cheese & onion, spinach artichoke, cranberry & brie, tomato basil
on puff pastry and cut into bit size pieces

Gouda Cheese Grits

SIDE B
CHOOSE 1

ENTREE A

CHOOSE 1

Lemon Garlic Mahi Mahi Macadamia Crusted Mahi Mahi*

New York Strip Steak

Ribeye Steak

Miso Salmon

Shrimp Scampi

Assorted Sliders

Choose 2: burger, roasted chicken, roast beef, club, buffalo chicken, philly cheesesteak

ENTREE B

CHOOSE 1

Pork Chop or Chicken Marsala

Bruschetta Chicken

Roasted Portobello

Chicken Piccata

Pepper Crusted Roast Beef

Peach & Riesling Glazed Ham

Caprese Chicken

Bacon Wrapped Asparagus Twice Baked Potato Casserole

Green Beans Almandine*

Grilled Seasonal Vegetables

Pimento Macaroni & Cheese

Roasted Brussel Sprouts

Maple Glazed Carrots

Seasonal Vegetable Tian

*contains nuts



CORBIN FARMS WINERY

CATERING SERVICES

STATIONS

MINIMUM OF 3 STATIONS REQUIRED FOR "STATION" CATERING PACKAGE.

FEE OF \$50/STATION FOR ATTENDANT WILL BE APPLIED AT THE TIME OF QUOTE (IT IS NOT INCLUDED IN THE PRICING BELOW.)
ATTENDANT WILL NOT PREPARE ITEMS FOR GUESTS, BUT BE AT THE STATION PREPARED TO REFILL AS NEEDED, TIDY AREA, AND ASSIST GUESTS IN MAKING SELECTIONS.

FRUIT & CHEESE

\$4.50/PERSON

Choose 2

gouda, havarti, sharp cheddar, goat, specialty goat, brie, or manchego

Choose 3

strawberries, blueberries, grapes, cantaloupe, watermelon, bananas, pineapple, melon, kiwi, or mango

depends on season if available

Served with Assorted Crackers

SALSA

\$5.95/PERSON

grilled corn, verde, pico de gallo, traditional mild, chipotle peach pineapple, & strawberry jalapeno

FONDUE

\$8.25/PERSON

SAVORY OR SWEET?

Melted Cheese

cheddar or white queso?

smoked sausage bites, assorted breads, broccoli, & carrots

OR

Melted Chocolate

white, dark, or milk chocolate?

pretzel thins, strawberries, grapes, rice krispie treats, and brownie bites

TACO

\$14.95/PERSON

1 Hard & 1 Soft Shell Per Person

ground beef, shredded chicken, lettuce, diced tomatoes, shredded cheddar, sour cream, grilled onions & peppers, pickled jalapenos, pico de gallo

Black Beans

Mexican Rice

TRAIL MIX

\$7.25/PERSON

Paper Bags

can be personalized for additional fee

chex mix, cheerios, honey roasted peanuts, m&ms, chocolate covered pretzels, marshmallows, raisins, almonds, dried fruit, & gummy bears

BAKED POTATO

\$8.50/PERSON

Whole Baked Potato Per Person

butter, sour cream, salt & pepper, garlic powder, shredded cheddar, crumbled bacon, green onions, ranch, bleu cheese crumbles, fresh jalapenos

Sweet Potatoes available too!

MAC & CHEESE

\$10.95/PERSON

Elbow Macaroni Noodles

unless otherwise specified

CHOOSE 8

grilled chicken, crumbled bacon, smoked sausage, shredded cheddar, bleu cheese crumbles, crushed Doritos, tomatoes, broccoli, green onions, buffalo sauce, ranch, sour cream, grilled onions, grilled mushrooms, grilled peppers, jalapeno pimento cheese, pickled jalapenos, or corn.

BISCUIT

\$9.75/PERSON

2 Buttermilk Biscuits Per Person

riesling peach glazed ham, smoked sausage links, bacon, butter, honey, blackberry preserves, sliced cheddar, scrambled eggs, sausage gravy



CORBIN FARMS WINERY

CATERING SERVICES

BBQ MENU

\$13.95/PERSON BUFFET STYLE

BREAD

CHOOSE 1

Slider Buns

Hamburger Buns

French Bread

Cornbread

ENTREE

CHOOSE 2

Smoked Pulled Chicken

Smoked Pulled Pork

Baked BBQ Chicken

Smoked Sausage

Chicken Wings

Roasted Portobello

SIDES

CHOOSE 2

Coleslaw

Potato Salad

Hashbrown Casserole

Pasta Salad

Corn Salad

Broccoli Salad

Macaroni & Cheese