Banquet Selections

Selections	Serves 6-8	Serves 15
Assorted Crostini Salmon spread, seasonal hummus, bruschetta	23.00 (15pc)	46.00 (30pc)
Pretzel Bites Sprinkled with smoked salt Served with Hopvine beer cheese and sriracha honey mus	20.00 (30pc) tard	40.00 (60pc)
Arancini Seasonal veggies, cheese curds	40.00 (20pc)	80.00 (40pc)
House-smoked Chicken Wings Served with buttermilk dressing and additional choice of 2 Lime-buffalo, chef's bbq, garlic parm, or lemon pepper	30.00 (24pc) sauces:	60.00 (48pc)
Chips & Guac Roasted tomatillo, garlic confit, hand made tortilla chips	22.00	44.00
Side of house-made pico de gallo	10.00	20.00
Southern Fried Cheese Curds Ellsworth farms cheese curds, buttermilk batter Served with spicy aioli	22.00	44.00
Hummus Platter Chef's seasonal selection Toasted naan bread and/or assorted veggies	15.00	30.00
Smoked Salmon Spread Hopvine smoked salmon "everything" cream cheese Crostini and vegetables for dipping	30.00 ST 20	60.00

pickles, dressings, sauces, and vegetables, may vary seasonally

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Selections	Serves 6-8	Serves 15
Hopvine Charcuterie Chef's choice of 3 meats, 3 aged cheeses, house-made accompany	65.00 outrements	130.00
Mini Cucumber Watermelon Salad Cups	3.50 each	
Farm Stand Salad Young greens, seasonal vegetables Hopvine vinaigrette and buttermilk dressings	20.00	40.00
Caesar Salad Chopped romaine, grated parm, hand-torn croutons Top with smoked chicken Top with shrimp	22.00 16.00 20.00	44.00 32.00 40.00
Chicken Tenders Served with buttermilk dressing and chef's bbq sauce	50.00	100.00
Pork Sliders Smoked pork, topped with choice of hopvine pickles or slaw	3.50 per slider	
Cuban Sliders	3.50 per slider	
Cheeseburger Sliders Grass fed burger sliders, american cheese	3.50 per slider	
Hot Chicken Sliders Buttermilk fried chicken, house hot sauce, hopvine slaw	4.00 per slider	
Smoked Chicken Sliders House-smoked breast, ancho bbq sauce, pickled red onion	4.00 per slider	

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Mac n Cheese Cavatappi pasta, sharp cheddar, herbed persillade	52.00	104.00
Lemon Chicken Picatta Chicken breast, lemon and wine sauce, capers	87.00 (12pc)	174.00 (24pc)
Herb Roasted Chicken Served over seasoned, roasted potatoes	83.00 (12pc)	166.00 (24pc)
Seasonal Salmon Served with wild rice	85.00 (12pc)	170.00 (24pc)
Baked Mostaccioli Penne pasta, marinara sauce	50.00	100.00
Add grilled chicken	16.00	32.00
Add shrimp	20.00	40.00
Penne Parmesan Alfredo	55.00	110.00
Creamy garlic sauce, penne pasta, topped with shaved parr	n	
Add grilled chicken	16.00	32.00
Add shrimp	20.00	40.00
Glazed Mini Donuts Served with chocolate sauce	28.00 (16pc)	56.00 (32pc)
Glazed Mini Donuts	28.00 (16pc)	56.00 (32pc)
Topped with strawberry rhubarb jam		
Strawberry Shortcake	4.00 each	
Hopvine pound cake, strawberry rhubarb jam, strawberries		

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