APPETIZERS
Serves 8-10

THAI LETTUCE WRAPS
Sweet Chili-Glazed Chicken, Asian Cabbage Slaw with Pineapple, Crunchy Wontons, Bibb Lettuce; Sesame Ginger, Lime Chili, and Cashew Sauces $44.99

DRUNKEN SHRIMP
Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole $54.99

CHICKEN POTSTICKERS
Sweet and Spicy Mustard, Ginger Soy Sauce $29.99

OVER THE BORDER EGG ROLLS
House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces $49.99

HOUSE-MADE MEATBALLS
Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Polenta Crostini $64.99

SOUP
Serves 8-10

CRAB & LOBSTER BISQUE $79.99

TORTILLA SOUP $59.99
Vegetarian available upon request.

CHOPPED SALADS
Serves 8-10

PLAIN OL’ HOUSE
Cucumber, Carrot, Tomato, Croutons, Dressing on the Side $46.99

CHOPPED WEDGE
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing $64.99

SHAVED BRUSSELS SPROUTS

NAPA CHICKEN
Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette $99.99

BBQ RANCH CHICKEN
Sweet Grape Tomatoes, Cucumber, Avocado, Cheddar, Corn, Black Beans, Cilantro, Tortilla Strips, Ranch Dressing, BBQ Sauce, Crispy Onion Strings $69.99

GRILLED CHICKEN CAESAR
Romaine, Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing $74.99

MEDITERRANEAN WITH SHRIMP
Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Lavosh Crisps, Italian Dressing $111.99

BLACKENED BLEU SKIRT STEAK*
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing $114.99

Please inform your server of any allergy or dietary restrictions as menu items can contain unlisted ingredients.
# CATERING MENU

## MEAT & SEAFOOD

*Serves 8–10*

**BOURBON LACQUERED BBQ PORK CHOPS**
Tomato-Braised Kale **79.99**

**RED WINE BRAISED SHORT RIBS**
Oven-Roasted Vegetables, Grainy Dijon Mustard Butter, Crispy Onion Strings **129.99**

**TRIO OF MEDALLIONS**
Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions **149.99**

**SOY GINGER ATLANTIC SALMON** **164.99**

**JAMBALAYA**
Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice **109.99**

## PASTA

*Ask about our Gluten-Free options. Serves 8–10*

**COUNTRY RIGATONI**
Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce **79.99**

**KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS**
Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **73.99**

**GNOCCHI CARBONARA**
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream **99.99**

**BAKED PARMESAN SHRIMP SCAMPI**
Capellini, White Wine San Marzano Sauce, Tomato Basil Relish, Pesto Oil **104.99**

## HANDCRAFTED RISOTTO

*Serves 8–10*

**SHRIMP & SCALLOP**
Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil **170.99**

**BRAISED SHORT RIB**
Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil **159.99**

**ROASTED CHICKEN**
Sweet Corn, Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Candied Bacon **135.99**

**SWEET CORN & TOMATO**
Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil **119.99**

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*Consumer Advisory:* The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.
CATERING MENU

SIGNATURE SIDES
Serves 8-10  |  All Sides 29.99

MARY’S POTATOES
Whipped Potatoes, Butter, Cream

WASABI-BUTTERED MASHED POTATOES

BETTY’S POTATOES
Shredded Potatoes, White Cheddar, Scallions

ASIAN SLAW
Shaved Cabbage, Cilantro, Creamy Dressing

OVEN-ROASTED VEGETABLES

ASPARAGUS

GRILLED BROCCOLI

TOMATO-BRAISED KALE

GARLIC GREEN BEANS

HOUSE-MADE DESSERTS

CHOCOLATE TRUFFLES 24.99
(10 pieces)

COOPER’S HAWK CHOCOLATE CAKE 59.99
Valrhona Chocolate, Hazelnut Ganache, Vanilla Whipped Cream

BEVERAGES

ACQUA PANNA BOTTLED WATER 4.99
(750 ml)

S. PELLEGRINO SPARKLING WATER 4.99
(750 ml)

SOFT DRINKS 1.99
Coke, Diet Coke, Sprite

LOCATIONS

ARIZONA
Scottsdale
623.473.9463
Chandler
480.936.7711

FLORIDA
Coconut Creek
954.861.4699
Dania Beach
754.220.0888
Doral
786.814.4777
Fort Lauderdale
754.755.9463

ILLINOIS cont.
Oak Park
708.613.2999
Orland Park
708.633.0200
South Barrington
847.836.9463
Springfield
217.321.9100
St. Charles
630.940.1000
Wheeling
847.215.1200

INDIANA
Indianapolis
317.574.9463
Merrillville
219.795.9463

MARYLAND
Annapolis
443.837.9989
Rockville
301.517.9463

MICHIGAN
Clinton Township
586.464.9463
Kentwood
616.730.8466
Troy
248.781.8811

MISSOURI
Kansas City
816.531.1500
Town & Country
636.489.0059

OHIO
Centerville
937.900.9463
Cincinnati
513.488.1110
Columbus
614.428.6999
Liberty Township
513.463.9463
Orange Village
216.285.3500

VIRGINIA
Ashburn
703.840.0999
Reston
703.880.2444
Richmond
804.461.2244
Virginia Beach
757.213.7777

WISCONSIN
Brookfield
262.785.9463

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