



the wine list

CATERING MENU

HORS D'OEUVRES

BY THE DOZEN

fresh mozzarella, tomato and basil skewers	\$15
medjool dates stuffed with chorizo and parmigiano-reggiano	\$15
queso fresco empanadas with salsa verde	\$18
chilled jumbo shrimp with house made horseradish cocktail sauce	\$18
scallop ceviche with mango salsa	\$24
crab-stuffed mushrooms	\$24
crunchy chicken milanese with cranberry vanilla chutney	\$24
cape cod fish cakes with spicy remoulade	\$30
seared tuna on english cucumber with wasabi cream & black sesame seeds	\$30
crostini (gluten-free bread available by special order)	
<i>roasted red peppers, goat cheese & spinach pesto</i>	\$18
<i>tuscan fennel sausage</i>	\$18
<i>roasted tomato & herbs with goat cheese</i>	\$18
<i>fig jam, prosciutto & creamy gorgonzola</i>	\$24
<i>ricotta, prosciutto & arugula</i>	\$24
<i>pork tenderloin & red onion jam</i>	\$24
<i>balsamic glazed lamb loin with fresh mint, apricot & plum salsa</i>	\$30
<i>beef tenderloin dressed in lemon, porcini oil & parmigiano-reggiano</i>	\$30



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PLATTERS

SERVES 8-10

homemade israeli hummus with baked pita chips	\$18
fresh fruit salsa with cinnamon chips	\$18
roasted in-season vegetables with fresh lemon aioli	\$24
port, gorgonzola & walnut spread with baguette slices & sliced pears	\$24
brie with locally-made preserves and fresh baguette slices	\$24
arugula with fresh strawberries, goat cheese & poppy seed vinaigrette	\$30
homemade caesar salad	\$30
spicy peanut noodles with shredded chicken, red bell pepper & scallions	\$30
yellow tomatoes, watermelon & feta drizzled with basil oil	\$30
sliced flank steak over baby romaine with gorgonzola buttermilk dressing	\$36
melon, prosciutto & arugula with toasted anise vinaigrette	\$36
thai coconut crab dip with tortilla chips	\$36
antipasto	\$75
<i>stuffed sand bar cherry peppers, olives, peppadews, italian dry salami, aged cheddar, marinated feta, wood-fired marcona almonds, artisanal tomato jam, assorted crackers</i>	
sandwich board	\$95
<i>medium rare roast beef, chicken salad with blue cheese & grapes, black forest ham, aged cheddar, horseradish cream, caramelized onions & apples, lemon aioli, grainy mustard, lettuce, tomato, and baguettes</i>	

DESSERT

sweet berries with zabaglione	\$36 (serves 8-10)
stephen's cinnamon tiramisu	\$30 (serves 8-10)
italian-style fig and walnut tart	\$30 (serves 8-10)
key lime bars	\$36/dozen
handmade chocolate wine truffles from <i>sepia</i> of centerville	please inquire for pricing
birthday or customized cake	please inquire for pricing

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