



## *Salads*

### Garden

Mixed Greens  
Seasoned croutons  
Shredded Parmesan

### Harvest

Mixed Greens  
Strawberry Slices  
Mandarin Oranges  
Candied Walnuts  
Goat Cheese Crumbles

### Caprese

Fresh Mozzarella Slices  
Fresh Tomato  
Fresh Basil  
Drizzled with Vinaigrette

**Dressing choices:** Roasted Red Pepper Garlic, Peppercorn, Balsamic Vinaigrette (fat free)

## *Hors D'oeuvres*

### Spinach Artichoke Rangoon

A savory blend of 4 cheeses,  
spinach and artichoke in a traditional  
Rangoon wrapper.  
Tai chili teriyaki dipping sauce

### Bread with Dipping Oil &

#### Cheese Spread

Baguette slices served  
with olive oil for dipping and  
garlic herb cheese spread

### Bruschetta

Tomato pesto on toasted  
baguettes topped with  
parmesan cheese

### Bru-Cheesy

Our tasty bruschetta topping  
cradled by slices of fresh  
Mozzarella and toasted baguettes

### Fruit & Cheese Plate

Chianti wine jelly  
over cream cheese spread,  
served with crackers, grapes and strawberries

### Sausage & Cheese Plate

Helms Longhorn Beef summer sausage,  
served with various gourmet cheeses  
and a variety of crackers

## *Cold Wraps*

Served with kettle-cooked chips

### Roast Beef Wrap

Roast beef with  
goat cheese and provolone  
in a bed of spring mix,  
drizzled with red pepper garlic  
dressing on a garlic pesto wrap

### Chicken Salad Wrap

Homemade chicken salad,  
made with dried cranber-  
ries and candied walnuts  
on a spinach wrap

## *Sides a la Carte*

### Gourmet Kettle-Cooked Chips

Original, Barbeque or Parmesan Garlic

### Tortellini Pasta Salad

Tri-colored tortellini noodles stuffed with  
cheese, tossed in vinaigrette dressing

All our food is prepared in a facility that also produces foods containing nuts, shellfish and gluten.  
A credit card authorization of \$25 will be run on tabs. Tabs left open at the end of the night will be charged a 15% gratuity.

## *Flatbread Pizzas*

### *Mediterranean*

Mildly seasoned red sauce  
Fresh mozzarella  
Sun dried tomato  
Fresh basil  
Grated parmesan

### *Three Cheese Delight*

Mildly seasoned red sauce  
Buffalo milk mozzarella  
Shredded provolone  
Grated parmesan

### *Traditional*

Mildly seasoned red sauce  
Buffalo milk mozzarella  
Italian sausage & pepperoni

### *Funky Chicken*

Grilled Chicken  
Tai chili BBQ sauce  
Buffalo milk mozzarella

### *Chicken Alfredo*

Grilled Chicken  
Homemade alfredo sauce  
Sun dried tomato  
Fresh basil  
Buffalo milk mozzarella

## *Signature Pizza!*

### *"Your Mom"*

That's right, we said it... **The Weingarten's Signature** pizza and a must-try!

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Seasoned tomato pesto sauce, Grilled Chicken, Goat cheese,  
Sun-dried tomato, Minced black olives  
and drizzled with our homemade Alfredo sauce

## *Dessert*

### *Salted Caramel Vanilla Cake*

Blending the sweet and salty taste that people crave, this light vanilla-caramel cake also has a salted caramel crunch layer, and creamy custard layer.



### *Bailey's Cheesecake*

A little slice of heaven, this delicious cheesecake is flavored with Bailey's Irish cream.



### *Wein Temptation*

Decadent chocolate cups filled with our Barnberry dessert wine sauce. Topped with fresh blueberries & strawberries.



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