

VINES

GRILLE & WINE BAR

The Art of Fine Wine, Food & Music

Group Dining Menu Options

Whether your special occasion involves twenty or one hundred guests, the staff at Vines is prepared to make it a memorable event for all.

With prior arrangement, we offer multiple Prix Fixe menus and buffet options for your special occasion. Exclusive use of our restaurant is available. Private wine tastings and cocktail parties are also available through out the week.

For date availability, event bookings and additional information please contact Anthony, Dimitri, or Kimberly at (407) 351 1227.

Thank you for considering Vines for your special occasion.

"Top Ten New Restaurants"

Citysearch.com

"Award of Excellence"

Wine Spectator Magazine



VINES
GRILLE & WINE BAR

DRY AGED PRIME BEEF - FRESH FISH - MARTINIS - LIVE JAZZ

On Restaurant Row at the Fountains Plaza Bay Hill

7563 W. Sand Lake Road Orlando, FL 32819

Phone: (407) 351-1227 / Fax: (407) 351-1911

Santa Barbara \$45

Salad

Vines Vineyard Greens

Choice of Entrée

Pan-Roasted Free Range Chicken Breast

Yukon Gold Mashed Potato, Baby Spinach, Campari Tomato Confit, Exotic Mushroom, Natural Jus

Twin Tenderloins

Tamworth Bacon wrapped Petite Filet Mignons, Wild Mushroom Risotto, Asparagus, Butter Glazed Baby Carrots, Porcini-Cabernet Demi-Glaze

Wild Alaskan Salmon

Yukon Gold Mashed Potato, Arugula, Crispy Fennel,
Meyer Lemon-Dill Sauce

Black Truffle & Wild Mushroom Risotto

Shiitake, Cremini, Porcini, Portobello & Oyster Mushrooms

Dessert

Chef's Favorite Assorted Sweet Treats

Carneros \$55

Appetizers

Bruschetta & Calamari Platters

Salad

Vines Vineyard Greens

Choice of Entrée

Pan-Roasted Free Range Chicken Breast

Yukon Gold Mashed Potato, Baby Spinach,
Campari Tomato Confit, Exotic Mushroom, Natural Jus

Twin Tenderloins

Tamworth Bacon wrapped Petite Filet Mignons,
Wild Mushroom Risotto, Asparagus, Butter Glazed Baby Carrots,
Porcini-Cabernet Demi-Glaze

Double Thick Kurobuta Pork Chop

Tamworth Bacon-Butternut Squash Risotto, Poached Apple,
Cranberry-Port Wine Reduction

Pan-Seared Yellow Fin Tuna

Sesame Peppercorn Crust, Baby Bok Choy, Shitake-Ginger Noodles

Black Truffle & Wild Mushroom Open Face Ravioli

Black Truffle Cream Sauce, Toasted Pine Nuts,
Shaved Pecorino Romano

Dessert

Chef's Favorite Assorted Sweet Treats

Stag's Leap \$70

Appetizers

Bruschetta, Calamari & Grilled Shrimp Platters

Salad

Vines Vineyard Greens

Choice of Entrée

Pan-Roasted Free Range Chicken Breast

Yukon Gold Mashed Potato, Baby Spinach,
Campari Tomato Confit, Exotic Mushroom, Natural Jus

Dry Aged Filet Mignon

Ten ounce Barrel Cut, Douphinoise Potato, Bordelaise Sauce

Fire-Grilled 'Double Cut' Australian Lamb Chops

Red Skin Mashed Potato, Butter Glazed Baby Carrots,
Zinfandel Reduction

Pan-Seared Chilean Sea Bass

Lobster Pomodori Risotto, Grilled Asparagus,
Basil-Citrus Buerre Blanc, Greenhouse Herb Blossom

Black Truffle & Wild Mushroom Open Face Ravioli

Black Truffle Cream Sauce, Toasted Pine Nuts,
Shaved Pecorino Romano

Dessert

Chef's Favorite Assorted Sweet Treats

Rutherford \$85

1st Course

Platters of Artisanal Cheese, Peppered Chocolate, Strawberries, Terrine de Foie Gras, Roasted Creole-Honey Walnuts, Lavosh and Crackers

2nd Course

Crab Cakes, Mango Grilled Shrimp & Grilled Octopus Platters

3rd Course

Vines Vineyard Greens

4th Course Selections

Pan-Roasted Free Range Chicken Breast

Yukon Gold Mashed Potato, Baby Spinach, Campari Tomato Confit, Exotic Mushroom, Natural Jus

Dry Aged Filet Mignon

Ten ounce Barrel Cut, Douphinoise Potato, Bordelaise-Chanterelle Sauce

Fire-Grilled 'Double Cut' Australian Lamb Chops

Red Skin Mashed Potato, Butter Glazed Baby Carrots, Zinfandel Reduction

Pan-Seared Chilean Sea Bass

Lobster Pomodori Risotto, Grilled Asparagus, Basil-Citrus Buerre Blanc, Greenhouse Herb Blossom

Black Truffle & Wild Mushroom Open Face Ravioli

Black Truffle Cream Sauce, Toasted Pine Nuts, Shaved Pecorino Romano

5th Course Dessert

Chef's Favorite Assorted Sweet Treats

Oakville \$100

1st Course

Cheese Board of Artisanal Cheese, Peppered Chocolate, Strawberries, Terrine de Foie Gras, Roasted Creole-Honey Walnuts, Lavosh and Crackers

2nd Course

Grilled Wild American Shrimp, Foie Gras & Kobe Beef Tartare

3rd Course

Vines Vineyard Greens

4th Course Selections

Pan-Roasted Free Range Chicken Breast

Yukon Gold Mashed Potato, Baby Spinach, Campari Tomato Confit, Exotic Mushroom, Natural Jus

Dry Aged Filet Mignon

Ten ounce Barrel Cut, Douphinoise Potato, Bordelaise-Chanterelle Sauce

Champagne-Butter Poached Cold Water Lobster Tails

Potato Gaufrettes, Fresh Fava Bean Mash, Poached Campari Tomato, Roasted Corn Sauce

Pan-Seared Chilean Sea Bass

Lobster Pomodori Risotto, Grilled Asparagus, Basil-Citrus Buerre Blanc, Greenhouse Herb Blossom

Black Truffle & Wild Mushroom Open Face Ravioli

Black Truffle Cream Sauce, Toasted Pine Nuts, Shaved Pecorino Romano

5th Course Dessert

Chef's Favorite Assorted Sweet Treats

Vines Grille & Wine Bar
Group Dining Contract
7563 W. Sand Lake Rd. Orlando Fl. 32819
Phone: 407 351 1227 Fax: 407 351 1911 www.vinesgrille.com

Name	
Date of Party	
Time of Party	
Number of Guests	

MENU CHOICES Please select one

★ Santa Barbara - \$45	
★ Carneros - \$55	
★ Stag's Leap - \$70	
★ Rutherford - \$85	
★ Oakville - \$100	

Wine selections: Please indicate your selection(s) Prices indicated are *per bottle, & charged based upon consumption.*

Buyout Fee

Entertainment Fee

Menu price is per person, 6.5% taxes and 18% service charges will be added. Two-week cancellation notice applies and 80% minimum guarantee required.

To accept this proposal please fill out below and fax back to (407) 351-1911

Name of Company	
Contact Person	
Contact number	
e-mail address	
Name on Credit Card	
Credit Card Type	
Credit Card Number	
Exp. Date	
Signature	

For any questions please contact Dimitri, Anthony or Kimberly at (407) 351 1227