



AUGUST HILL WINERY

A Passion for Creation



ILLINOIS SPARKLING CO.

PERFECTING THE BUBBLE

FOOD & WINE
SELECTIONS

For Events at the AHW- ISC Tasting Room

TASTING ROOM: 106 MILL STREET
UTICA, IL 61373 * 815.667.5211

AUGUSTHILLWINERY.COM * ISCBUBBLY.COM

APPETIZERS

\$33 per tray

COLD

Roasted Red Pepper Hummus Pinwheels
24 pieces

Finger Sandwich Tray
24 pieces

Choose up to two of the following four options per tray:

Kalamata Olive Tapenade
Avocado and Egg Salad
Ham and Baked Apple Cream Cheese Salad
Cranberry Pecan Chicken Salad

Vegetable Crudit  with Dip
14-inch tray

Balsamic Pesto Tortellini Skewers
24 pieces

HOT

Four-Cheese Artichoke Dip with Flatbread
serves approximately 24

Firecracker Meatballs
approximately 48 meatballs

Mini Reuben Turnovers
24 pieces

Fireside Popovers with Brie
24 pieces

SANDWICHES & WRAPS

\$20 per person

*Served with kettle chips & a homemade cookie
plus one glass of wine of your choice.*

SESAME GINGER VEGGIE WRAP

Fresh vegetables topped with shredded cheddar jack cheese
rolled into a fresh whole wheat tortilla

TURKEY CLUB WRAP

Sliced turkey breast, pecan wood smoked bacon, tomato,
and Willows mayo on a bed of baby greens
rolled into a fresh whole wheat tortilla

CRANBERRY WALNUT CHICKEN SALAD SANDWICH

Seasoned baked chicken breast meat with celery,
toasted walnuts and cranberry relish in honey mayo
topped with fresh romaine lettuce on a pretzel roll

HAM SALAD SANDWICH

Tender off the bone ham with Willows mayo
and sweet mixed veggie relish
topped with lettuce and tomato on wheat berry bread

ENTR ES

*\$30 per person**

PASTA BAR

Select 3 from the following pasta options:

Homemade spinach linguini, quinoa,
penne rigate, spaghetti, cheese ravioli,
or farfalle (bowtie)

Select 3 from the following sauce options:

Traditional meat sauce, alfredo, marinara,
lemon and sage, or veggie cream

Garden salad

Bread and butter or garlic bread with shredded parmesan
Tiramisu

HOMESTYLE POT ROAST

Beef pot roast with mashed potatoes and gravy

Corn with red bell peppers

Garden salad

Rolls and butter

Apple, peach, or cherry cobbler

MARINATED CHICKEN BREAST

Marinated chicken breast

Roasted garlic and herb potatoes

Green beans almondine

Garden salad

Rolls and butter

Apple, peach, or cherry cobbler

GLAZED PORK LOIN

Apple butter glazed pork loin

Rice or quinoa pilaf

Snow peas

Garden salad

Rolls and butter

Pineapple coconut cake

**All entr e options are served buffet-style*

Please note: 20-person minimum for entr e options

WINES

AHW DRY WINES

2015 Chardonel	\$19.99
2016 Ravat 51	\$19.99
2016 La Belle Rosé	\$19.99
Chambourcin.....	\$19.99
2015 Hieland Red.....	\$18.99
2013 Cabernet Franc.....	\$23.99
2014 Norton.....	\$24.99
2014 Chambourcin Reserve.....	\$24.99
Ginocchio X.....	\$22.99

AHW SEMI-DRY WINES

2016 Seyval Blanc.....	\$17.99
2015 Traminette	\$17.99
2016 Vignoles.....	\$17.99
2016 Nouveau.....	\$17.99
Berlyn	\$17.99
White Chambourcin.....	\$16.99

AHW SEMI-SWEET WINES

Trapolino.....	\$16.99
Sweet William	\$16.99

AHW SWEET WINES

Niagara.....	\$14.99
Caramel Apple	\$14.99
Sweet Catawba	\$11.99

AHW INFUSIONS

Almond Infusion.....	\$18.99
Raspberry Infusion	\$18.99
Cherry Lime Infusion	\$18.99
Angel of Hope.....	\$18.99
<i>\$1/bottle donated to American Cancer Society Relay for Life</i>	
Maiwein.....	\$18.99
Mardi Gras.....	\$18.99
Red Oak Infusion.....	\$18.99

AHW DESSERT WINES

Moscato.....	\$17.99
Augie's Blackberry.....	\$18.99
Chambourcin Élevage.....	\$18.99

AHW NON-ALCOHOLIC

Night Owl Sparkling White	
Grape Juice	\$7.99

ISC SPARKLING WINES

Made in the Traditional Method

Extra Brut	\$26.00
Brut.....	\$20.00
Brut Rosé de Saignée.....	\$40.00
Brut Ombré Rosé	\$20.00
Blend 786.....	\$45.00
Sec	\$32.00
Demi Sec Rosé.....	\$32.00