



AUGUST HILL WINERY

A Passion for Creation



ILLINOIS SPARKLING CO.

PERFECTING THE BUBBLE

FOOD & DESSERT 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

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

White Bean and Chickpea Pinwheels *24 pieces*

Vegetable Crudit  with Dip *14-inch tray*

Balsamic Pesto Tortellini Skewers *24 pieces*

HOT

Four-Cheese Artichoke Dip with Flatbread *Serves approx. 24*

Firecracker Meatballs *Approx. 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 Rina's mayo on a bed of baby greens rolled into a fresh whole wheat tortilla

WHITE BEAN AND CHICKPEA SALAD WRAP

White bean and chickpea salad 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 Rina's 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

DESSERTS

BASIC

\$4 per person

Goopy butter bars
Mini Cheesecakes
Lemon Bars
Brownies
Mini Cream Horns

DELUXE

\$7 per person

Mini Pies
Macaroons
Variety of Layered Brownies
Variety of Cupcakes
Chocolate Dipped Pretzels

PREMIUM

\$9 per person

Variety Parfait Cup
Mousse Cup
Fresh Fruit Pastry
Truffles
Chocolate Covered Strawberries

Packages are based on 2 ½ servings per person

WINES

AHW DRY WINES

Chardonel.....	\$19.99
Ravat 51	\$19.99
La Belle Rosé.....	\$19.99
Chambourcin	\$19.99
Norton	\$24.99
Ginocchio X	\$22.99

AHW SEMI-DRY WINES

Seyval Blanc	\$17.99
Vignoles	\$17.99
2017 Nouveau.....	\$17.99
Berlyn.....	\$17.99
Chambourcin Rosé.....	\$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
Cranberry Infusion	\$18.99
Mardi Gras	\$18.99
Red Oak Infusion.....	\$18.99

AHW DESSERT WINES

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

AHW NON-ALCOHOLIC

Early Bird Sparkling Red	
Grape Juice.....	\$7.99

ISC SPARKLING WINES

Made in the Traditional Method

Brut	\$20.00
Brut Rosé de Saignée	\$40.00
Brut Ombré Rosé	\$20.00
Sec.....	\$32.00
Demi Sec Rosé	\$32.00
