Wines

AHW DRY WINES
Chardonel
Ravat 51\$19.99
La Belle Rosé\$19.99
Chambourcin \$19.99
Norton\$24.99
Chambourcin Reserve
Ginocchio
AHW SEMI-DRY WINES
Seyval Blanc
Vignoles
Nouveau \$17.99
Berlyn
Chambourcin Rosé\$17.99
AHW SEMI-SWEET WINES
Trapolino
Sweet William\$17.99
Emerald Apple\$18.99
Indigo
AHW SWEET WINES
Niagara\$15.99
Caramel Apple\$14.99
Sweet Catawba\$13.99
AHW INFUSIONS
Almond Infusion\$19.99
Raspberry Infusion\$19.99
Cranberry Infusion\$19.99
Mardi Gras \$19.99
AHW DESSERT WINES
Moscato
Augie's Blackberry (375 mL)\$18.99
AHW NON-ALCOHOLIC
Early Bird Sparkling Red
Early Bird Sparkling Red Grape Juice\$8.99
Grape Juice\$8.99
Grape Juice\$8.99 ISC SPARKLING WINES
Grape Juice\$8.99 ISC SPARKLING WINES Made in the Traditional Method or Ancestral Method
Grape Juice\$8.99 ISC SPARKLING WINES Made in the Traditional Method or Ancestral Method Brut\$23.00
Grape Juice\$8.99 ISC SPARKLING WINES Made in the Traditional Method or Ancestral Method Brut\$23.00 Brut Ombré Rosé\$23.00
Grape Juice\$8.99 ISC SPARKLING WINES Made in the Traditional Method or Ancestral Method Brut\$23.00 Brut Ombré Rosé\$23.00 Sec\$32.00
ISC SPARKLING WINES \$8.99 Made in the Traditional Method or Ancestral Method \$23.00 Brut Ombré Rosé \$23.00 Sec \$32.00 Demi Sec Rosé \$32.00
Grape Juice\$8.99 ISC SPARKLING WINES Made in the Traditional Method or Ancestral Method Brut\$23.00 Brut Ombré Rosé\$23.00 Sec\$32.00



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

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 Crudité 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

Plated Dinner Entrées

\$30 per person*

MAIN

Choose up to 2 options

Baked Garlic Parma Cod with Rings of Red Bell Peppers, fresh Basil leaves and Lemons

Creamy Tuscan Chicken with garlic, sundried tomatoes and baby spinach

Homestyle Pot Roast seasoned with herbs and spices with au jus

Apple Butter Glazed pork loin

STARCH

Choose 1 option

Lemony brown rice pilaf with confetti veg

Buttery Mashed potatoes w/gravy

Roasted Garlic and herb potatoes

Quinoa Pilaf with Pecans

VEGETABLE

Choose 1 option

Oven roasted Italian vegetables

Corn with Red bell peppers

Mediterranean Snow Peas

Lemon Parmesan Asparagus

All served with garden salad, rolls and butter.

* Please note: 20-person minimum for entrée options