

16 Palafox Place
Downtown Pensacola

the
wine bar
Catering Menu

Call: 850-206-2262
Ask for the
Catering Manager
Or contact us at:
cateringwinebar@gmail.com

Starters

Mixed Green Salad Bar

Mixed Acadian Greens, Tomato, Cucumber, Parmigiano, Pecans

Feeds 5 - \$20 / 10 - \$40 / 20 - \$80

Strawberry Burrata Salad Bar

Fresh Burrata, Strawberries, Arugula, Pistachios, White Balsamic Strawberries Vinaigrette, Balsamic Glaze

Feeds 5 - \$30 / 10 - \$60 / 20 - \$120

Tomato Basil Soup

Fresh Burrata, Strawberries, Arugula, Pistachios, White Balsamic Strawberries Vinaigrette, Balsamic Glaze

Feeds 5 - \$20 / 10 - \$40 / 20 - \$80

Extra Dressings

Lemon vinaigrette 8oz - \$5 Green Goddess 8oz - \$6 Tomato vinaigrette 8oz - \$5

Ranch 8oz - \$5 Blue Cheese 8oz - \$6

Add Ons

Scoop of Chicken Salad

Red Grapes, Dried Cranberries, Pecans, Onions

Feeds 5 - \$30 / 10 - \$60 / 20 - \$120

Chicken

Grilled or Blackened

Feeds 5 - \$25 / 10 - \$50 / 20 - \$150

Shrimp

Grilled or Blackened

Feeds 5 - \$50 / 10 - \$100 / 20 - \$150

Salmon

Grilled or Blackened

Feeds 5 - \$50 / 10 - \$100 / 20 - \$150

Ahi Tuna

Seared Rare with Blackening Seasoning

Feeds 5 - \$50 / 10 - \$100 / 20 - \$150

Hanger Steak

Seared Rare with Blackening Seasoning

Feeds 5 - \$60 / 10 - \$120 / 20 - \$240

Cheese & Charcuterie

Cheese Platter

Chef Selection of five Different Cheeses, Artisanal Fruits, Spiced Almonds, French Baguette

Feeds 5 - \$40 / 10 - \$80 / 20 - \$160

Cheese & Charcuterie Platter

Chef Selection of five Cheeses, Five Cured Meats, Rotating Accoutrements, Artisanal Fruits, Spiced Almonds, French Baguette, Lavash

Feeds 5 - \$60 / 10 - \$120 / 20 - \$240

Smoked Salmon Platter

Sour Cream, Capers, Onions, Lavash

Feeds 5 - \$60 / 10 - \$120 / 20 - \$240

Small Plates

Hummus

Garlic Oil, Smoked Paprika

Feeds 5 - \$40 / 10 - \$80 / 20 - \$160

Baba Ganoush

Eggplant, Tahini, Roasted Peppers, Za'atar

Feeds 5 - \$40 / 10 - \$80 / 20 - \$160

Baked Brie

Pistachio and Basil Strudel, white Balsamic Strawberries (bread sold separately)

Feeds 5 - \$45 / 10 - \$90 / 20 - \$180

Smoked Tuna Dip

Smoked Ahi Tuna, Cream Cheese, Jalapeño, Lavash

Feeds 5 - \$35 / 10 - \$70 / 20 - \$140

Goat Cheese Napoleon

Goat Cheese, Wine Infused Cherries, Wine Infused Apricots (bread sold separately)

Feeds 5 - \$50 / 10 - \$100 / 20 - \$200

Smoked Lamb Spare Ribs

Apricot & Pistachio Cous Cous, Cranberries, Honey Harissa Glaze

Feeds 5 - \$140 / 10 - \$280 / 20 - \$560

Poke Nacho Bar

Ahi Tuna, Avocado, Cucumber & Bell Pepper, Jalapeño, Cucumber Wasabi Aioli, Sambal Aioli, Sriracha, Ponzu, Sesame Oil, Crispy

Feeds 5 - \$140 / 10 - \$280 / 20 - \$560

Wanton Chips

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Sandwich / Wrap Platters

Chicken Salad Slider / Wrap Platter Red Grapes, Dried Cranberries, Pecans, Onions - Sandwich or Wrap	Feeds 5 - \$40 / 10 - \$80 / 20 - \$160
Burger Slider Platter 4oz burger patty, Lettuce Tomato, Pickle, Onion, Cheddar Cheese	Feeds 5 - \$45 / 10 - \$90 / 20 - \$180
Cuban Press Slider Platter Mojo Pork, Ham, Swiss, Cuban Mustard, Cuban Bread	Feeds 5 - \$40 / 10 - \$80 / 20 - \$160
Feta Cream Cheese BLT Slider Platter Bacon, Lettuce, Tomato, Feta Cream Cheese	Feeds 5 - \$40 / 10 - \$80 / 20 - \$160
Tuna Melt Slider / Wrap Platter House Smoke Tuna Dip, Cheddar, Tomato Panini Bread, Sandwich or Wrap	Feeds 5 - \$40 / 10 - \$80 / 20 - \$160
Buffalo Chicken Slider / Wrap Platter Buttermilk Fried Chicken, Honey Garlic Buffalo Sauce, Bleu Cheese, Lettuce, Tomato, Onion, Pickle, Sandwich or Wrap	Feeds 5 - \$40 / 10 - \$80 / 20 - \$160
Blackened Ahi Tuna Slider Platter 4oz Seared Ahi Tuna, Sesame Slaw, Jalapeño, Cucumber Wasabi Aioli	Feeds 5 - \$45 / 10 - \$90 / 20 - \$180

Entrées

Chicken Piccata Dinner Angel Hair Pasta, Capers, Tomato, Onion, Artichoke	Feeds 5 - \$80 / 10 - \$160 / 20 - \$320
Jerk Shrimp Over Rice Pineapple Chow, Rice & Beans, Roasted Carrots	Feeds 5 - \$90 / 10 - \$180 / 20 - \$360
Pork Tenderloin Dinner Collard Greens, Duck Fat potatoes, Three Mustard Gastrique	Feeds 5 - \$70 / 10 - \$140 / 20 - \$280
Jambalaya Chicken, Andouille Sausage, Cajon Seasoned Rice	Feeds 5 - \$90 / 10 - \$180 / 20 - \$360
Gochujang Hanger Steak Marinated Hanger Steak, Basmati Rice, Bok Choy, Ponzu	Feeds 5 - \$90 / 10 - \$180 / 20 - \$360

Sides

Bag chips (Regular/Voodoo)	Feeds 5 - \$7.50 / 10 - \$15 / 20 - \$30
Pasta Salad	Feeds 5 - \$15 / 10 - \$30 / 20 - \$60
Duck Fat Potatoes	Feeds 5 - \$20 / 10 - \$40 / 20 - \$80
Crispy Fried Brussel Sprouts	Feeds 5 - \$20 / 10 - \$40 / 20 - \$80
Grilled Asapagus	Feeds 5 - \$30 / 10 - \$60 / 20 - \$120
French Baguette	Feeds 5 - \$18.75 / 10 - \$37.50 / 20 - \$75

Dessert Platters: Prepared In House

Chocolate Chip Cookies	Feeds 5 - \$40 / 10 - \$80 / 20 - \$160
Party Platter House Made Chocolate Chip Cookies, Margarita Key Lime Pie, Cheese Cake Bites	Feeds 5 - \$50 / 10 - \$100 / 20 - \$200