



# Catering & Delivery Menu

Fill out the catering form below with your request for catering and submit.

Catering orders are not processed without phone confirmation from us.

When we call you we will take payment at that time.

If you do not receive a phone call within 24 hours confirming your order, please call the Grapevine Restaurant at **804-440-9100** and **press 1** to speak with one of our staff members.

Name:

Phone:

E-mail:

Date of pick up:

Special Request or Message:

## Appetizers

	Small Tray	Large Tray
<b>Hummus</b>	<b>\$35</b>	<b>\$65</b>
Chick-pea puree with tahina sauce, garlic and lemon juice Served with pita bread.		
<b>Tiropita</b>	<b>\$35</b>	<b>\$65</b>
Folded phyllo dough stuffed with ricotta and feta cheeses and our special blend of spices.		
<b>Spanakopita</b>	<b>\$35</b>	<b>\$65</b>
Folded phyllo dough stuffed with ricotta and feta cheeses spinach, onions and our special blend of spices.		
<b>Dolmades</b>	<b>\$35</b>	<b>\$65</b>
Our own special seasoned rice rolled into our signature grape leaves.		
<b>Grapevine Platter</b>	<b>\$60</b>	<b>\$100</b>
Hummus, spanakopita, tiropita dolmades, feta cheese and Kalamata olives.		
<b>Mozzarella Sticks</b>	<b>\$40</b>	<b>\$70</b>
Fried golden and served with marinara sauce.		
<b>Medium Tray</b>		
<b>Fresh Veggie Tray</b>		<b>\$70</b>
A medley of fresh vegetables surrounding our famous tzatziki sauce.		
<b>Cheese &amp; Crackers Tray</b>		<b>\$95</b>
Assorted cheeses & crackers		
<b>Fruit Tray</b>		<b>\$90</b>
A medley of fresh in season fruit.		

## Salads

<b>Garden Salad</b>	<b>\$30</b>	<b>\$50</b>
<b>Greek Salad</b>	<b>\$40</b>	<b>\$65</b>
Lettuce, carrots, cabbage, cucumbers, tomatoes, onions, Kalamata olives, pepperoncinis and feta cheese.		
<b>Antipasto Salad</b>	<b>\$40</b>	<b>\$65</b>
Fresh vegetables, Kalamata olives, pepperoncinis, celery, anchovies, Genoa salami, cheese and pepperoni.		

## Soups

	(16 oz)	(32 oz)
<b>Italian Wedding Soup</b>	<b>\$9</b>	<b>\$12</b>
Tomato based soup with Acini de pepe pasta, spinach, meatballs, and carrots.		
<b>Avagalemino Soup</b>	<b>\$9</b>	<b>\$12</b>
Orzo pasta, carrots, celery, and chicken in a lemon pepper broth.		

## Italian Entrees

	Half Pan	Full Pan
<b>Baked Lasagna</b>	<b>\$50</b>	<b>\$80</b>
Lasagna pasta layered with meat sauce, sausage, ricotta cheese and topped with mozzarella cheese.		
<b>Baked Manicotti</b>	<b>\$50</b>	<b>\$80</b>
Stuffed with ricotta and parmesan cheese, topped with our marinara sauce and baked with mozzarella cheese.		
<b>Baked Spaghetti</b>	<b>\$40</b>	<b>\$65</b>
Served with a choice of meat or marinara sauce. Ziti and angel hair pasta are also available.		

	Half Pan	Full Pan
<b>Aphrodite Spaghetti</b>	<b>\$50</b>	<b>\$80</b>
Spaghetti topped with our marinara sauce, feta cheese and our special blend of spices, baked with mozzarella cheese.		
<b>Chef Michael's</b>	<b>\$50</b>	<b>\$80</b>
Spaghetti oven baked with meat sauce, homemade meatballs, Italian sausage, pepperoni and mushrooms topped with mozzarella cheese.		
<b>Eggplant Parmigiana</b>	<b>\$50</b>	<b>\$80</b>
Lightly breaded eggplant slices over spaghetti and topped with marinara sauce and mozzarella cheese.		
<b>Jumbo Stuffed Shells</b>	<b>\$50</b>	<b>\$80</b>
Stuffed with ricotta and parmesan cheese, topped with our marinara sauce and baked with mozzarella cheese.		
<b>Baked Vegetable Spaghetti</b>	<b>\$50</b>	<b>\$80</b>
Spaghetti topped with our marinara sauce, grilled onions, green peppers, mushrooms and baked with mozzarella cheese.		
<b>Penne Ala Vodka</b>	<b>\$55</b>	<b>\$95</b>
Penne pasta tossed in a vodka cream sauce with spinach & grilled chicken.		
<b>Fettuccini Alfredo</b>	<b>\$55</b>	<b>\$95</b>
Topped with our homemade Alfredo sauce, broccoli and grilled chicken		

## Greek Entrees

	Half Pan	Full Pan
<b>Moussaka</b>	<b>\$50</b>	<b>\$85</b>
A baked casserole layered with eggplant, zucchini, potatoes topped with meat and béchamel sauce.		
<b>Pastichio</b>	<b>\$50</b>	<b>\$85</b>
A baked casserole layered with macaroni pasta, a special blend of spices in our meat sauce, and topped with béchamel sauce.		
<b>Chicken Souvlaki</b>	<b>\$55</b>	<b>\$100</b>
Marinated with grilled onions, peppers and mushrooms served over rice pilaf.		
<b>Pork Souvlaki</b>	<b>\$55</b>	<b>\$100</b>
Marinated with grilled onions, peppers and mushrooms served over rice pilaf.		

## Chicken Entrees

	Half Pan	Full Pan
<b>Chicken Parmigiana</b>	<b>\$50</b>	<b>\$80</b>
Lightly breaded chicken breasts oven baked with our own marinara sauce over spaghetti and topped with mozzarella cheese.		
<b>Mother Mary's</b>	<b>\$50</b>	<b>\$80</b>
Grilled chicken baked with olive oil and garlic. Topped with feta and mozzarella cheese. Served over spaghetti.		
<b>Chicken Marsala</b>	<b>\$60</b>	<b>\$95</b>
Grilled chicken breasts sautéed with Marsala wine sauce and fresh mushrooms.		
<b>Chicken Picatta</b>	<b>\$60</b>	<b>\$95</b>
Fresh chicken sautéed with lemon, white wine, garlic, capers and artichoke hearts.		

## Sides and Extras

	Half Pan	Full Pan
<b>Rice Pilaf</b>	<b>\$30</b>	<b>\$50</b>
Our special blend of seasonings over long grained rice.		
<b>Meatballs</b>	<b>\$50</b>	<b>\$95</b>
Served in our homemade zesty marinara sauce.		
<b>Italian Sausage</b>	<b>\$50</b>	<b>\$95</b>
Served with grilled onions and green peppers in our homemade zesty marinara sauce.		
	<b>(16 oz)</b>	<b>(32 oz)</b>
<b>Meat Sauce</b>	<b>\$8.00</b>	<b>\$11.50</b>
<b>Marinara Sauce</b>	<b>\$8.00</b>	<b>\$11.50</b>
<b>Grecian Vinaigrette</b>	<b>\$9.00</b>	<b>\$12.00</b>
<b>Spice &amp; Oil Mix</b>	<b>\$10.00</b>	<b>\$13.00</b>
Our special blend of herbs and spices mixed with olive oil. A perfect match with our homemade rolls.		
<b>(Dozen) Homemade Rolls</b>	<b>\$8.99</b>	

## Mother Mary's Desserts

	Small Tray	Large Tray
<b>Baklava</b>	<b>\$35</b>	<b>\$55</b>
Phyllo dough layered with honey, cinnamon, sugar and walnuts.		
<b>Tiramisu</b>	<b>\$40</b>	<b>\$60</b>
Marscapone cheese, chocolate and lady fingers soaked in espresso and Kahlua.		
<b>Galagtoboureko</b>	<b>\$40</b>	<b>\$60</b>
Phyllo dough stuffed with light cream, custard and served warm, dripping with honey.		
<b>Assorted Desserts</b>	<b>\$45</b>	<b>\$65</b>

## Also Available

**Disposables:** *(If required; please request the appropriate number for your order)*

- Serving Utensils **\$2.50 each**
- Napkins, Plastic ware, Plates, Butter **\$6.00 per (10)**
- Chafing Dish w/ fuel cell **\$20.00 plus deposit**
- Professional Servers and Bartenders **Varies**
- Table Covers **Varies**
- Many other rentals available

**24 hour notice needed for certain orders**

(Menu Prices are subject to change)

**\*Please ask for gluten free items and whole-wheat options, as they are available. There is a fee for both.**

**Our Banquet Facilities are available for special functions**

**Wine & Beer "to go" also available!**