



Banquet Menu

APPETIZERS

All appetizers serve approximately 25 people

Maryland Style Crab Cakes

A mix of claw crab meat with peppers, herbs and pan-seared to perfection. Served with a remoulade sauce - \$80

Spinach and Artichoke Dip

Served with grilled pita - \$60

Crudites

Fresh vegetables and dip - \$50

Gourmet Cheeses

A tray of select cheeses - \$60

Baked Brie

In a French pastry served with red wine berry sauce - \$60

Meatballs

Savory bites prepared your way, swedish or traditional - \$60

ENTREE SELECTIONS

All entrees prices are per person and include: bread, salad, soft drinks, coffee, or tea.

Choice of vegetable, rice or potato. Additional sides are \$2 per person. Cream puff or cake desserts are an additional \$2 per person.

Herb Chicken - \$17

Portabella Mushroom Caps

Topped with onions, fresh spinach and a white wine sauce - \$16 Add feta cheese - \$1

Salmon, Baked or Blackened - \$22

New York Strip - Market Priced

Five Cheese Ravioli

Jumbo cheese stuffed pasta topped with marinara - \$16 (sides extra)

Filet Mignon - Market Priced

Lasagna

Your choice of vegetarian or meat topped with marinara - \$18 (sides extra)

Mediterranean Chicken

Topped with fresh onions, spinach, and feta cheese - \$19

God Filet, Baked or Blackened - \$17

Fettuccine Alfredo - \$16

With shrimp or chicken - \$19 (sides extra)

Pork Chop

12 ounce French cut pork chop grilled to perfection - \$20

Banquet parties of 15 or more people may choose three (3) entree selections from the above menu.

All entree selections are full service dinners.


Banquet parties and menu choices need to be confirmed no later than three (3) business days prior to the event.

Wine prices are not included. Wine can be served by the glass or bottle. Please refer to our wine list.

Gratuity is based on total prior to tax. Tax is based on total prior to gratuity.

All food is to be purchased and produced by Henke Winery.

Room rentals may apply (\$50 deposit is required)

Visit us at www.henkewine.com or like us on Facebook! 

We look forward to serving you for your event.

If you have any questions, or would like to schedule a meeting with our chef to customize your event menu, please call (513) 662-9463.

Items and prices subject to change.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.