

Dining Options

Minimum 25 guests

Package #1

Light Hot Meals

Farmers' Meat Pies: Carol's homemade flaky crusted beef/chicken/veggie pies. Each pie is full of tender pieces of meat/veggies and gravy. Served with tea/coffee and seasonal dessert.

Farm Fresh Quiche: Single servings of quiche; either ham or broccoli accented with Carol's homemade chutney. Served tea/coffee and a seasonal dessert.

Homemade Soup & Sandwich: A hot bowl of homemade soup with sandwich wedges on the side served with tea/coffee and a seasonal dessert.

Add a seasoned vegetables or seasoned potato	\$2.00/person
Add a fresh seasonal salad or soup	\$3.00/person
Price/person	\$19.95 + tax

Package #2

Full Dining

Mango Chicken with Cranberries: Tender peaces of chickens breast grilled with Carol's own special mango cranberry sauce. Served with seasoned vegetable melody cooked to perfection, creamy mashed potatoes, tea/coffee and a seasonal dessert.

Add a seasonal salad or soup *\$3.00/person*

Country Kitchen Pot Roast: Tender pieces of pot roast, gravy, seasoned vegetable melody cooked to perfection, roasted seasoned potatoes, tea/coffee and a seasonal dessert.

Add a seasonal salad or soup *\$3.00/person*

Beef Stroganoff: Tender strips of beef and mushrooms are first sautéed in butter, then swirled with sour cream to make a creamy sauce, and served over noodles. Served with fresh bread and butter, seasonal salad, tea/coffee and a seasonal dessert

Add a bowl of seasonal soup *\$3.00/person*

Puddicombe Estate Farms & Winery

Cabbage Rolls: Lean ground beef flecked with rice, wrapped in supple cabbage leaves and smothered in sweet tomato sauce. Served with fresh bread slices and butter, seasonal salad, tea/coffee and a seasonal dessert

Add a bowl of seasonal soup *\$3.00/person*

Lasagna: Choose between two of our homemade lasagnas 1. Seasoned Ground Meat or 2. Grilled Vegetables. Both are handcrafted pieces of art with flat noodles layered between velvety sauce, creamy cheeses. Served with fresh bread slices and butter, seasonal salad, tea/coffee and a seasonal dessert

Add a bowl of seasonal soup *\$3.00/person*

Winemakers Primavera: Primavera vegetables: fresh snow peas, zucchini, red bell peppers, broccoli, carrots blended with fresh basil, lemon zest, parmesan cheese, sun-dried tomatoes and parsley married with an angel hair pasta. Served with fresh bread slices and butter, seasonal salad, tea/coffee and a seasonal dessert

Add a bowl of seasonal soup *\$3.00/person*

Price/person **\$29.95 + tax**

Package #4

Three Course Dining Experience

Our **progressive dinner** is a dinner party with successive courses prepared and eaten with in different locations of our beautiful estate. Usually this involves the consumption of one course at each location.

Casual Reception

Start your evening with a casual reception in our 1928 Admiral Dewey Pullman train car where guest will be mingle while have an assortment of Hors d'oeuvres and sipping on a (1) glass of Puddicombe Estate wine/cider/beer or sparkling non-alcoholic apple blossom.

Add a wine tasting of 4 wines during your reception *\$2.00/person*

Main Course

Following your train car reception, guest will progress to our vineyard view room where dinner will be served in a relaxing & cozy atmosphere. Before dinner is served guest will have the chance to purchase Puddicombe Estate wine, cider, beer and sparkling non-alcoholic Apple Blossom at the bar. (While dinner is being served the bar will be closed)

Puddicombe Estate Farms & Winery

Main Course Options: (Choose one of the below options for you guest to enjoy for dinner)

Option #1:

Gently marinated roast beef served with roasted potatoes, seasoned vegetable melody, and freshly baked homemade bread.

Add a seasonal salad or soup *\$3.00/person*

Option #2:

Boneless herbed chicken breast served in a delicate cranberry sauce, creamy mashed potatoes, seasoned vegetable melody, freshly baked bread

Add a seasonal salad or soup *\$3.00/person*

Option #3

Beef Stroganoff: Tender strips of beef and mushrooms are first sautéed in butter, then swirled with sour cream to make a creamy sauce, and served over noodles. Served with fresh bread and butter as well as a seasonal salad

Add a seasonal soup *\$3.00/person*

Option #4

Cabbage Rolls: A blend of lean ground beef and pork flecked with rice, wrapped in supple cabbage leaves and smothered in sweet tomato sauce. Served with fresh bread and butter as well as a seasonal salad

Add a seasonal soup *\$3.00/person*

Option #5

Lasagna: Choose between two of our homemade lasagnas 1. Seasoned Ground Meat or 2. Grilled Vegetables. Both are handcrafted pieces of art with flat noodles layered between velvety sauce, creamy cheeses. Served with fresh bread and butter as well as a seasonal salad

Add a seasonal soup *\$3.00/person*

Option #6

Winemakers Primavera: Primavera vegetables: fresh snow peas, zucchini, red bell peppers, broccoli, carrots blended with fresh basil, lemon zest, parmesan cheese, sun-dried tomatoes and parsley married with an angel hair pasta. Served with fresh bread and butter as well as a seasonal salad.

Add a seasonal soup *\$3.00/person*

Dessert Tea & Coffee

Once your guest have finished their main course and are ready for dessert everyone will moved to the Courtyard Cafe where you will get to enjoy your seasonal dessert paired with one of Puddicombe Estate wine, tea and coffee.

Price/person

\$49.95 + tax

Puddicombe Estate Farms & Winery

Notes:

- Minimum 25 guest for all four dining packages
- We do offer a vegetarian option with packages 2, 3 & 4. It must be stated at time of booking how many guest will be requiring the vegetarian option
- All food allergies must be stated at the time of booking
- All add ons to menu packages must be added at the time of booking
- All guest numbers, dining choices, etc. need to be finalized 7 days before event date