



The Bistro

at Thirsty Owl Wine Company

Scott Smith, Executive Chef

Cocktail Party Buffet Menu

\$63/person

Artisanal Cheese Platter

A selection of our chef's favorite local cheeses, along with a classic French Blue

Charcuterie Platter

An assortment of cured, smoked meat made in house along with selections from artisanal producers.
Served with house blended mustard

Pickle and Olive Tray

House Made Pickles and a European Olive Assortment

Bread and Cracker Basket

Locally Made Toasted Baguette, Focaccia and Assorted Crackers

Flatbreads

Margherita

Tomatoes, Fresh Mozzarella and Basil

Curry Cauliflower and Potato

Served with Yogurt Sauce

Grilled Vegetable Platter

Seasonal Vegetables with Herb Vinaigrette

Spicy Vietnamese Chicken Wings

Fried with Rice Flour and Glazed with a Fish and Chile Pepper Based Sauce

Chancellor Braised Short Rib Bites

Rich beef Cooked in Our Own Deep Dry Red Wine

Bacon Wrapped Scallops with Apricot

Scallops with House made Bacon and Riesling Soaked Dried Apricot

Assortment of House Made Cupcakes