



HORS D'OEUVRES

Priced per 50 pieces unless otherwise indicated (3-5 pieces per person)

We will be happy to provide guidelines for quantities based on your function's needs

HOT HORS D' OEUVRES

- Hot & Spicy or BBQ Buffalo Wings - \$80
Served with Bleu Cheese dressing & celery
- Fried Coconut Shrimp - \$95
Served with sweet & sour sauce
- Bacon Wrapped Water Chestnuts- \$80
- Bacon Wrapped Scallops -\$140
Sea scallops wrapped in smokey bacon
- Crab Stuffed Mushrooms - \$115
Mushroom caps stuffed with a delicate Crab filling
- Mini Beef Wellingtons - \$100
Bites of Puff Pastry surrounding tender beef and mushroom duxelle, served with a Sherry Reduction
- Swedish Style or BBQ Meatballs- \$45
- Mini Crab Cakes- \$90
Chef's special blend of Lump Crab meat, and seasonings, served with a whole grain remoulade
- Sauerkraut Balls- \$85
A house made specialty, deep fried to golden perfection
- Spinach & Artichoke Dip - \$80
Creamy cheeses, mixed with spinach and artichoke hearts, served with Herbed Garlic Crostini

COLD HORS D' OEUVRES

- Salami and Cream Cheese Cornet - \$65
A treat of fresh whipped cream cheese piped into mini-coronets of our delicious salami
- Caprese Crostini - \$70
Herbed garlic crostini with Roma tomatoes, Buffalo Mozzarella, and fresh basil, with Balsamic drizzle
- Fish Ceviche on Edible Spoons - \$65
A blend of fresh fish and shrimp on an edible pita spoon
- Traditional Deviled Eggs - \$45
- Avocado Deviled Eggs - \$50
Traditional Deviled Eggs mixed with creamy avocado
- Smoked Salmon Deviled Eggs - \$55
Traditional Deviled Eggs mixed with Smoked Salmon Mousse
- Antipasti Skewers - \$110
Bites of Buffalo Mozzarella, cherry tomatoes, and marinated artichoke hearts, and Genoa Salami, drizzled with Italian Herb Vinaigrette



DISPLAYS

- Domestic Cheese and Sausage - \$90
A tantalizing display of cheddar, Swiss, and Pepper Jack cheeses and sausage served with assorted crackers
- Vegetable Crudités - \$85
Assorted garden fresh vegetables served with our ranch style dressing
- Fresh Cut Seasonal Fruit - \$115
A variety of seasonal fresh fruits
- Shrimp Cocktail - \$170
Jumbo chilled Shrimp served with our tangy cocktail sauce and fresh lemons
- Smoked Salmon - \$225
A delicately smoked whole fish served with diced eggs, capers, cream cheese and assorted crackers
- Fruit, Cheese & Vegetable Spill - \$450
A beautiful display of fresh fruit, vegetables, and cheese, served with crackers
(Available in half size)

DESSERTS

- Chocolate Fountain - \$13 per person (75 person minimum)
A beautiful tiered fountain with your choice of milk, white, or dark chocolate.
Served with assorted fruits, cookies, pretzels, and marshmallows.
- Plated Finger Desserts - \$90
Cream puffs, éclairs, pecan tartlets, crème filled clothespin cookies, rugala cookies, chocolate mousse cake, and kullaci cookies
- Cookies (By the dozen) - \$15
Freshly baked chocolate chip, white chocolate macadamia, cinnamon oatmeal raisin, and peanut butter cookies
- New York Cheesecake - \$8
Creamy New York style cheesecake with strawberry sauce and whipped crème
- Lemoncello Mascarpone Cake - \$8
Light lemoncello mascarpone crème layered over a delicate sponge cake



LUNCH

Plated Lunch Entrees

Plated lunches are served with fresh garden salads, Chef's choice of a starch and vegetable, assorted rolls, butter, and fresh brewed coffee, tea, soft drinks

Chicken

- Chicken Marsala \$17
Sautéed breast of chicken with mushrooms, scallions and our Marsala wine sauce
- Chicken Parmesan \$18
Breaded chicken breast pan fried and served with a marinara sauce, mozzarella and parmesan cheeses over fettuccini pasta
- Champagne Chicken \$18
Breaded chicken breast topped with Champagne cream sauce & strawberries

Beef & Pork

- Beef Stroganoff \$16
Beef tips in a sour cream mushroom sauce over a bed of egg noodles
- Lasagna \$16
Layers of seasoned beef, cheese, pasta and meat sauce
- Herb Roasted Pork Tenderloin \$18
Herb crust pork tenderloin served with a port-demi glace
- Bacon Wrapped Sirloin - \$20
Sirloin steak wrapped in smokey bacon, served with a scallion compound butter

Seafood

- Fried Perch \$18
Our favorite light shore breading enhances this selection of buttery filets
- Fried Walleye \$18
Lightly breaded with our Chef's favorite seasonings and pan fried to perfection
- Grilled Salmon \$15
Grilled north Atlantic salmon filet, finished with a citrus lemon dill beurre blanc

Vegetarian

- Pasta Primavera \$14
Steamed fresh vegetables tossed with Italian herbs infused olive oil, served over penne pasta
- Spaghetti Portabella \$18
Sautéed vegetables in a pesto sauce, atop a grilled portabella, with a tomato coulis



Custom Designed Lunch & Dinner Buffets

Grand Dinner Buffet

(Minimum of 50 guests or a \$100 charge applies)

Mon Ami Salad Bar including mixed greens, an array of toppings and dressings
Served with assorted rolls, butter and fresh brewed coffee, tea, soft drinks

The head count that is given as your final total, will then have enough food prepared by our Chef to accommodate your guests once thru the serving line.

Please understand it is not all you can eat!

Entrees

- Grilled salmon with lemon dill buerre blanc
- Apple glazed roasted pork loin
- Champagne chicken
- Chicken Marsala
- Chicken dijonnaise
- Stuffed beef rolls
- Tilapia picatta
- Seafood pasta primavera
- Crab stuffed flounder
- Chicken Cordon Bleu
- London broil
- Veal parmesan
- Baked perch almandine
- Chicken milano

Starches

- Bunn's potatoes
- Roasted red skins
- Rice pilaf
- Herb Duchess potatoes
- Lyonnaise potatoes

Vegetables

- Buttered sweet corn
- Baked broccoli with bread crumbs
- Green bean almandine
- Spring medley
- California blend

The Vineyard Buffet \$29 With beer & wine bar package \$50

Choices of two entrees, one starch, and one vegetable

The Riesling Buffet \$34 With beer & wine bar package \$55

Choice of three entrees, one starch, and one vegetable

Bar package includes: 3 hour bar with , 3 domestic bottled beer selections,
and 3 Mon Ami wines

Mon Ami Restaurant and Historic Winery

www.monamiwinery.com

3845 E. Wine Cellar Road

419-797-4445

All-Inclusive Themed Lunch & Dinner Buffets



New York Deli (lunch only)

\$15.00

- Vegetable Crudités
- Assorted breads, rolls, and cheeses
- Lettuce & sliced tomatoes
- Garden salad with ranch & celery seed dressing
- Soup du jour
- Sliced roast beef, ham & turkey
- Potato salad & pasta salad
- Fresh fruit salad

A Trip To Italy

\$27.00

- Lasagna or rigatoni with meat sauce
- Roasted red skin potatoes
- Garlic breadsticks
- Antipasto salad
- Chicken Marsala
- Vegetable medley
- Garden salad with ranch & celery seed dressing

Country Style Barbecue

\$35.00

- Vegetable crudités
- Roasted red skin potatoes
- Garden salad with ranch & celery seed dressing
- BBQ chicken & ribs
- Buttered sweet corn (Corn on the cob in season)
- Cole slaw & macaroni salad

Erie's Finest

\$40.00

- Vegetable crudités
- Walleye & perch
- Bunn's potatoes
- Neptune salad
- Lake Erie chowder
- Champagne chicken
- Spring medley
- Garden salad with ranch & celery seed dressing

Surf & Turf

\$47.00

- Vegetable crudités
- Fried shrimp
- Champagne chicken
- Roasted red skin potatoes
- Sliced, roasted top sirloin
- Drunken mussels
- Spring medley
- Garden salad with ranch & celery seed

All buffets include:

Coffee, iced tea, water, and soft drinks



Add A Chef Attendant Station

- Pasta Bar \$17
An abundant array of fresh vegetables, marinara, and Alfredo sauces, with choice of penne or bow tie pasta, cooked to order by our Chef.
- Bananas Foster \$10
Sliced bananas flambéed in brown sugar and butter, with a splash of rum
- Mashed Potato Bar \$13
Garlic mashed and horseradish mashed potatoes, served sautéed scampi, sautéed mushrooms, bacon, sliced scallions, cheddar cheese, sour cream, and traditional butter
- Herb Roasted Pork Loin \$150
Tender pork loin roasted to perfection, served with pork jus
(Serves 25)
- Prime Rib \$300
Slow roasted prime rib, served with au jus, horseradish, and horsey sauce
(Serves 30)
- Beef Tenderloin \$350
Seared tenderloin of beef with a red wine demi
(Serves 20)

All stations require a Chef attendant



DINNER

Plated Dinners

Plated dinners are served with fresh garden salads, Chef's choice of a starch and seasonal vegetable, assorted dinner rolls, butter, coffee, tea, soft drinks

Poultry

- Chicken Marsala \$28

Sautéed breast of chicken with a mushroom and Marsala wine sauce

- Peach Balsamic Chicken \$28

Sautéed breast of chicken marinated in balsamic. Topped with caramelized peaches and a balsamic reduction.

- Champagne Chicken \$26

Breaded chicken breast topped with our chef's special Champagne crème sauce & strawberries.

- Chicken Milano \$26

Breaded chicken breast topped with a sundried tomato, and garlic, basil crème

Vegetarian

- Pasta Primavera \$22

Steamed fresh vegetables tossed with an Italian herb infused EVOO and served over penne pasta

- Spaghetti Portabella \$24

Sautéed vegetables in a pesto sauce, atop a grilled, marinated portabella mushroom cap

Combination Plates

- Chicken Oscar \$30

Breaded chicken with crab meat and hollandaise sauce with asparagus.

- Filet Mignon & Crab Cake \$50
- Flat Iron Steak & Lake Erie Perch \$32
- Sirloin Steak & Grilled Mahi-Mahi \$35

Seafood

- Breaded Lake Erie Perch or Walleye \$30

Lightly floured and fried to golden brown.

- Grilled Salmon \$28

Grilled north Atlantic filet, with a lemon dill beurre blanc sauce.

- Grilled Mahi-Mahi \$30

Grilled Mahi-Mahi filet topped with a red pepper coulis

- Jumbo Lump Cakes \$35

Two jumbo lump crab cakes finished with a whole grain remoulade.

Beef & Pork

- Double Cut Pork Chop \$30

A grilled double cut pork chop with a light pork demi.

- Pork Tenderloin \$26

Slow roasted pork tenderloin with your choice of our chef's special cashew glaze or apple glaze.

- Pan Seared Sirloin \$28

An 8 ounce sirloin filet pan seared to perfection with a scallion compound butter.

- Filet Mignon \$35

An 8 ounce grilled center cut filet finished with a red wine demi-glaze

- Flat Iron Steak \$27

An 8 ounce flat iron steak with a wild mushroom demi.



Plated Dinners

For all plated dinners the host is responsible for supplying place cards that are color coded for each entrée. In addition a full room layout of entrees is required
Guarantee numbers are needed for each entrée

(Below are selections for colors)

Beef

Mrs. Smith

Fish

Mr. Jones

Vegetarian

Ms. Davis

Pork

Mr. Davis

Chicken

Mr. Smith

Gluten-Free

Miss. Jones

Count Cards need to be reconciled with a Mon Ami Banquet coordinator to insure accuracy.

Children's Menu 10 years old and under

\$10.00 per child

All kids meals are served with French Fries, Fruit Cup

Hamburger

Chicken Fingers

Grilled Cheese

Macaroni and Cheese

Pasta

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BAR & BEVERAGE SERVICE

Beer & Wine \$21

per person (3 hours)

Choice of 3 domestic bottled beers and 3 Mon Ami Wines

Upgrades

Priced per person for 3 hours in addition to beer & wine package only

Call Liquor \$9

Smirnoff Vodka, New Amsterdam Gin, Bacardi Rum,
Sauza Tequila, Seagram's 7 Whiskey,
Jim Beam Bourbon, Cutty Sark Scotch,
Triple Sec, Amaretto, Peach Schnapps, Baileys,
Kahlua

Premium Liquor \$12

Absolut Vodka, Tanqueray Gin, Bacardi Rum,
Jose Cuervo Tequila, Jim Beam Bourbon,
Jack Daniels Whiskey, Dewar's Scotch,
Baileys, Kahlua, Amaretto Cointreau,

Top Shelf \$15

Grey Goose Vodka, Beefeater Gin, Pyrat Rum,
Patron Tequila, Maker's Mark Bourbon,
Crown Royal Whiskey, Glenlivet Scotch,
Baileys, Grand Marnier, Kahlua

Half Barrels of Beer

Domestic \$250

Micro & Imported \$325

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