



Catering Menu

Appetizers

CAPRESE SKEWERS (25 SKEWERS)

Farm fresh tomatoes and fresh mozzarella cheese served with a light balsamic glaze drizzle and fresh basil. 27.95

CAPRESE PLATTER (SERVES 8-10)

Farm fresh tomatoes and fresh mozzarella cheese served with a light balsamic glaze drizzle and fresh basil. 25.95

GARLIC HUMMUS (SERVES 20-25)

Savory dip made from chickpeas flavored with lemon and garlic. Traditionally served with Naan Bites or vegetable sticks. 39.95

ROASTED RED PEPPER HUMMUS (SERVES 20-25)

Savory dip made from chickpeas flavored with roasted red pepper. Traditionally served with Naan Bites or vegetable sticks. 41.95

VEGETABLE STICKS (SERVES 20-25)

A mix of carrot and celery sticks, a perfect pair with hummus. 21.95

SPINACH ARTICHOKE DIP (SERVES 20)

Creamy spinach dip artichoke dip recommended to be served with Naan bread 64.95

NAAN BITES (SERVES 20-25)

25.95

BUFFALO CHICKEN DIP (SERVES 20)

Shredded chicken in a zesty buffalo sauce with blue cheese crumbles recommended to be served with pita chips 94.95

PITA CHIPS (SERVES 20-25)

24.95

BEAN DIP (SERVES 20)

House-made spicy black bean dip with a melted cheddar cheese topping recommended to be served with tortilla chips. 33.95

TORTILLA CHIPS (SERVES 25-30)

24.95

BURRATA WITH FIG GLAZE (SERVES 4)

Cool, creamy burrata cheese, split open and splashed with a slightly sweet fig balsamic glaze. Served with crackers. 18.95

MINI QUICHE (SERVES 20-25)

50 pieces - Assorted flavors including country french (with bacon), garden vegetable, broccoli and cheese, and three cheese. 77.95

MEATBALLS (SERVES 20-25)

150 - 1/2 oz meatballs smothered in marinara sauce with a melty parmesan and mozzarella topping. 86.95



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Charcuterie and Other Custom Boards

LONESTAR PLATTER (SERVES 2-3)

(1) Chef Selection of Cured Meat, (2) Artisan Cheeses, assorted Crackers, Almonds and Fruit. 16.95

OTK PLATTER (SERVES 3-5)

(2) Chef selection of cured meat, (3) artisan cheeses, assorted crackers, fruit, almonds and olives. 19.95

TWO BROTHERS PLATTER (SERVES 4-6)

(3) Chef selection of cured meat, (4) artisan cheese, assorted crackers, fruit, jam, almonds and olives. 29.95

CUSTOM CHARCUTERIE BOARD

Chef selection of cured meat, artisan cheese, assorted crackers, bread, assorted fruits and vegetables, fig jam, almonds and olives.

Built to customer request. \$150 Minimum TBD

CUSTOM ARTISAN CHEESE BOARD

A variety of assorted artisan cheeses and crackers. Built to customer request. \$150 Minimum TBD

CUSTOM FRUIT BOARD

A variety of assorted fruits. Built to customer request. \$75 Minimum TBD

CUSTOM VEGGIE BOARD

A variety of assorted veggies. Built to customer request. \$50 Minimum TBD





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Sweets

MINI MACAROONS TRAY (72)

Mini macaroon: coffee, lemon, raspberry, vanilla, chocolate, and pistachio 71.95

MINI CRÈME PUFFS (24)

Chocolate iced Bavarian-filled creme puffs. 32.95

LEMON BARS (SERVES 24)

A classic lemon bar featuring a soft butter shortbread crust and a tangy sweet lemon curd filling. 55.95

BROWNIES (SERVES 24)

Rich, full of chocolate flavor, fudgy and moist. 30.95

MINI MUFFINS (SERVES 20-25)

A mix of blueberry, banana nut, and lemon poppyseed muffins. 44.95

Beverages - Non Alcoholic

TEA BY THE GALLON

Sweet, unsweet or decaf 6.95

LEMONADE BY THE GALLON

6.95

SODAS EACH

Coke, Diet Coke, Dr. Pepper, Sprite 2.50

Fermentation Room Rental Info

EVENT SPACE - WEEKDAYS

Minimum 2 hours (Tuesday-Thursday) 150.00 per hour & 6 Bottle Minimum

EVENT SPACE - WEEKENDS

Minimum 2 hours (Friday-Sunday) 250.00 per hour & 6 Bottle Minimum

SERVERS

20.00 per hour



Catering Menu White Wine

CHARDONNAY

Golden, unoaked and pleasantly dry with subtle hints of dill and pineapple. by glass 9.00 Bottle Price 24.99

GEWÜRZTRAMINER

A distinctive floral bouquet & spicy flavor are hallmarks of this medium-sweet wine. by glass 9.00 Bottle Price 24.99

RIESLING

Light bodied, off dry, high acid wine with aromas and flavors include notes of peach, apricot and citrus in addition to white floral notes. by glass 9.00 Bottle Price 24.99

PINOT GRIGIO

Gentle aromas of apple and pear dominate the bouquet. The palate is vibrant, fresh and juicy, with citrus and melon notes. by glass 9.00 Bottle Price 24.99

ALBARIÑO

Highly aromatic floral nose and white peach, apricot and citrus flavors. Pale with high acidity and subtle saltiness, perfect pairing with seafood. by glass 9.00 Bottle Price 24.99

RAILWAY JUNCTION

Crisp and golden in color with hints of apple that linger on the palate. This blend is 75% Pinot Grigio and 25% Oaked Sauvignon Blanc. by glass 9.00 Bottle Price 24.99

Sweet Wine

PULLMAN PEACH

A sweet and smooth fruit forward summertime refresher. This one is crisp with a light peachy punch to the palate. by glass 8.00 Bottle Price 18.99

RUNAWAY RAZZBERRY

Think sweet tarts in a bottle. With an infusion of raspberries this one will leave you wanting more. by glass 8.00 Bottle Price 18.99

STEAM ENGINE STRAWBERRY

Sweet-n-twangy (or dry) is how some have described this juicy strawberry wine w/ just the right amount of sweetness to awaken those taste buds. by glass 8.00 Bottle Price 18.99

BOXCAR BLACKBERRY

Sweet and deep red in color with succulent dark flavors of wild blackberries. by glass 8.00 Bottle Price 18.99

Blush Wine

MAKE MAMA BLUSH

Our White Zinfandel Blush Rosé. by glass 9.00 Bottle Price 24.99



Catering Menu Red Wine

PINOT NOIR

Sharp candied dark cherries with a tangy zip and a smokey aroma. 9.00 by glass 24.99 Bottle Price

BARBERA

This red wine is light bodied, low in tannins and high in acid. It's very fruit forward with flavors of ripe red berries and plums. 9.00 by glass 24.99 Bottle Price

SANGIOVESE

Ruby red & sexy legs, now if that doesn't get your attention, this one has subtle notes of cherry, currants & red berries with just a little bit of spice. 9.00 by glass 24.99 Bottle Price

TEMPRANILLO

Medium acidity, medium tannins and dark red color. Flavors of berries, plum and tobacco spice. 9.00 by glass 24.99 Bottle Price

MERLOT

Merlot is loved for it's boisterous black cherry flavors, supple tannins, and chocolatey finish. 9.00 by glass 24.99 Bottle Price

MALBEC

Soft and supple on the palate, with notes of dark plum, espresso and a distinctive touch of mocha enveloped in a silky vanilla oak cloak. 9.00 by glass 24.99 Bottle Price

MOURVÈDRE

Meaty and full-bodied red wine, smell is an explosion of dark fruit, flowers like violet and herbaceous aroma of black pepper, thyme, and red meat 10.00 by glass 29.99 Bottle Price

SYRAH

Distinct flavor profile of pepper, vanilla, blackberry and spice with a velvety finish 9.00 by glass 24.99 Bottle Price

CABERNET SAUVIGNON

Taste of green pepper, along with tobacco, cassis & dark fruits such as cherries, with a hint of vanilla that comes from the wine aging in the oak 9.00 by glass 24.99 Bottle Price

BOURBON BARREL CAB SAUV

Our famous Cabernet Sauvignon aged 60 days in a Bendt Distilling Bourbon Barrel 13.00 by glass 39.99 Bottle Price

WHISKEY BARREL CAB SAUV

Our famous Cabernet Sauvignon aged 60 days in a whiskey barrel straight from Lynchburg, TN 13.00 by glass 39.99 Bottle Price



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Sparkling Wine

ALMOND

Pleasantly sweet from Weibel Vineyards, Lodi, California. by glass 9.00 Bottle Price 24.99

FRUIT PUNCH MOSCATO

Imported from Italy. Pink, bubbly, and semi-sweet with the flavors of summer fruits. It's like sipping a smile! Perfect on it's own or for making cocktails by glass 9.00 Bottle Price 24.99

PINEAPPLE MOSCATO

A sweet light and refreshing bubbly with a pineapple twist. by glass 9.00 Bottle Price 24.99

Dessert Wine (Ports)

THE CABOOSE

Velvety chocolate and almond notes saturate this delicious dessert wine by glass 10.00 Bottle Price 29.99

BLACK FOREST CABOOSE

A saturated medley of ripe black cherries, layered with dark chocolate notes. by glass 10.00 Bottle Price 29.99

CHOCOLATE RAZZBERRY CABOOSE

Our velvety chocolate caboose with a zing of bright raspberries by glass 10.00 Bottle Price 29.99