

Special Events Menus



ENDS OF THE EARTH INNOVATIONS

LaBelle
Winery

LaBelle
WINERY

LaBelle WINERY

Brunch

20 person minimum

Brunch Buffet

Includes home fried potatoes, choice of bacon or sausage, drunken berries, petite croissants, and LaBelle custom blend hot coffee, decaf, and tea service.

Choose 3 or 4

Green Salad ^{GF DF V}

Seasonal Vegetable Frittata ^{V GF}

Belgian-Style Waffles ^V

with sweet strawberries, freshly whipped cream, and syrup

add NH Maple Syrup

add Fried Chicken with Maple Drizzle

Sweet Ricotta Cheese Blintz ^V

Choose one topping

Bananas Foster, Blueberry, Strawberry

French Toast Casserole ^V

Menu Upgrades

Artisan Cheese & Charcuterie Display

Chef's selections of imported and domestic cheese, charcuterie, and accompaniments

Add Baked Brie en Croûte with chef's selection jam

Shrimp Cocktail Display ^{GF DF}

White wine poached shrimp cocktail, The Winemaker's Kitchen Jalapeño Wine cocktail sauce

Wine-Brined Boneless Chicken Breast ^{GF DF}

Parfait Bar ^N

Locally sourced yogurt and granola with fresh fruit & honey

Mini Dessert Bar ^N

Artfully displayed assortment of house-made desserts

Bar Options

Hosted Mimosas, Bloody Marys & Sangria

Fully Hosted Bar

Variety of beer, liquor, & LaBelle Wine

Cash Bar

guests are responsible for their own drink purchases

Sparkling Wine Toast

Tablesides Wine Service

Table Upgrades

LaBelle Blueberry Jam or LaBelle Buzz'd Honey Favors with Custom Tag

Table Runners

Table Lantern Centerpiece

Clear, Gold, or Silver Votive Candles

DF = Dairy Free | GF = Gluten Free | N = May Contain Nuts | V = Vegetarian | SF = Shellfish | F = Fish

*Consuming raw or undercooked meat, poultry, seafood, and eggs may increase your risk of food borne illness. Please inform your server if you have sensitivities or allergies as we can sometimes make special preparations. Items marked as GF are made with gluten free ingredients, but please be aware that they are prepared side-by-side with items that may have gluten.



Cocktail Reception Selections

Stationary Hors d'Oeuvres small serves 25 // medium serves 50 // large serves 100

Fresh Vegetable Crudités and Dips ^{V GF}

Chef's selections of fresh vegetables and house-made dressings

Mediterranean Spread ^V

Tzatziki dip, hummus, spiced feta dip, babaganoush, pita chips, naan, and assorted vegetables

Sliced Fruit Display ^{VE GF DF}

Chef's selections of seasonal fresh fruit sourced from local farms

Raw Bar ^{* F SF}

Shrimp, oyster on the half shell, tuna tartaré

Artisan Cheese & Charcuterie Display

Chef's selections of imported and domestic cheese, charcuterie, and accompaniments

Add Baked Brie en Croûte

with chef's selection jam

Passed Hors d'Oeuvres

Priced per person

Tomato Confit Bruschetta ^V

Spinach & Feta Stuffed Mushrooms ^{V GF}

Buffalo Mac & Cheese Bites ^V

Spinach & Artichoke Phyllo Cup ^V

Tomato Garlic Arancini ^V

Vegetable Spring Roll, Sweet Chili Sauce ^{V DF}

Vegan Antipasto Skewer ^{VE DF GF}

Spicy Sausage & Smoked Gouda Stuffed Mushrooms ^{GF}

Pork Pot Sticker, Sticky Soy

Chicken and Waffle Bites, Maple Drizzle

Mexican Street Corn Cup with Chicken ^{available V}

Date and Goat Cheese Pastry Bites ^V

Sticky Soy Chicken Skewer ^{GF DF}

White Wine Poached Shrimp Cocktail, The Winemaker's Kitchen Jalapeño Wine Cocktail Sauce ^{GF DF}

Bacon Wrapped Scallops ^{DF}

Herb Marinated Beef Tenderloin Skewers, LaBelle Steak Sauce ^{DF}

Lobster Salad in Cucumber Cup ^{SF GF}

Coconut Shrimp, Sweet Chili Sauce ^{N SF}

Wagyu Meatballs with Sweet & Sour Sauce

Mini Crab Cake, Cajun Remoulade ^{SF}

Fiery Peach Brisket Wrapped in Bacon

Crab Rangoons ^{SF}



Cocktail Reception Selections

Specialty Stations 25 person minimum

Build Your Own Salad Bar

Mixed greens, romaine, tomato, cucumber, onion, shredded carrots, diced egg, diced ham, grilled chicken, bacon bits, cheddar, Parmesan, croutons, Caesar dressing and The Winemaker's Kitchen Seyval Blanc Vinaigrette dressing

Mini Tacos Station available GF

Served with soft flour tortillas and lettuce, tomato, cheese, and sour cream

Please select two

Pulled Chicken ^{DF}

Seasoned Beef ^{DF GF}

Fajita Vegetables ^{VE GF DF}

Gourmet Pastas & Sauces

Shrimp Scampi ^{SF}

Bolognese

Marinara ^{VE}

Alfredo ^V

Vegetable Primavera ^V

Traditional Mac n' Cheese ^V

Buffalo Chicken Mac n' Cheese

Cheese Ravioli with Marinara ^V

Slider Station ^{*}

Fried chicken sliders served with mayonnaise and pickles

Ground beef sliders served with lettuce, tomato, ketchup, pickle, burger sauce

Hand cut fries

Carving Station

25 person minimum, Chef attended, based on availability

Roast Beef Tenderloin ^{*GF}

The Winemaker's Kitchen Steak Seasoning, béarnaise

Peppercorn Crusted Beef Sirloin ^{*GF}

Horseradish cream

Wine-Brined Roast Turkey ^{*GF DF}

The Winemaker's Kitchen Spiced Cranberry Jam, wine demi-glace

Maple Glazed Pork Loin ^{*GF}

Apple chutney

Optional Enhancements

Chef Selection of breads and green salad

Chef Choice vegetable and potato

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Sandwich Buffet

Served with house-made potato chips and fresh-baked assorted cookies

Sandwiches please select three

Roast Beef

Smoked gouda, lettuce, tomato, pickled onions, horseradish cream on ciabatta

LaBelle Roasted Chicken Salad^N

Cranberries, walnuts, apples, cheddar cheese in a chef selected wrap

Turkey^{DF}

Lettuce, tomato, cranberry mayonnaise in a chef selected wrap

Ham & Swiss

Lettuce, tomato, Seyval Blanc wine mustard on brioche

Caprese^V

Basil pesto, tomato, fresh mozzarella, balsamic, baby arugula on ciabatta

Gluten-Free bread available upon request

Salads please select two

Roasted Vegetable Pasta Salad^V

Pesto Parmesan mayonnaise

Green Salad^{GF DF V}

Chef's blend of petite salad greens, Persian cucumbers, cherry tomatoes, shaved sweet onion, white wine tarragon vinaigrette

Caesar Salad^F

Romaine lettuce, shaved Parmesan, lemon, croutons, Caesar dressing

Classic Potato Salad

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Winemaker's Buffet

Includes: Seasonal greens salad served with house-made dressing, chef's selection of breads, seasonal potato and vegetable, and LaBelle custom blend hot coffee, decaf, and tea service

25 person minimum
Choose 2 or 3

Seared Boneless Chicken Breast * GF

Rubbed with The Winemaker's Kitchen Poultry Seasoning with choice of
LaBelle Winery Seyval Blanc Wine Cream Sauce GF
or **Tomato Bruschetta Topping** GF

Wine-Brined Pork Loin * GF

Topped with apple chutney and The Winemaker's Kitchen Maple Syrup glaze

Spinach & Garlic Roasted Tortelloni V

Roasted tomatoes, pesto cream sauce, Parmesan

Traditional or Eggplant Parmesan Lasagna available V

Layered with herbed ricotta, marinara, and Parmesan

Ravioli please select one

Four Cheese Ravioli V

Marinara

Butternut Squash Ravioli V N

Brown butter sage cream with cranberries and walnuts

Braised Beef Ravioli *

Button mushrooms, pearl onions, Red Wine cream sauce

Granite State Hanger Steak * GF DF

LaBelle Winery Granite State Red Wine reduction, The Winemaker's Kitchen Steak Seasoning, topped with Neapolitano peppers

Baked New England Haddock * F

Herb cracker crumbs, baked in LaBelle Winery Seyval Blanc Wine cream sauce

Glazed Salmon DF F

Soy & maple glaze

LaBelle Winery Red Wine-Braised Short Rib *

House-made demi-glace

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Plated Selections

Includes: Seasonal greens salad served with house-made dressing, chef's selection of breads, whipped butter, seasonal potato and vegetable, and LaBelle custom blend hot coffee, decaf, and tea service

Please select two.

Vegetarian/vegan available upon request.

(Guests selections must be submitted 14 days prior to event.)

Red Wine Marinated Filet Mignon * GF

LaBelle Winery red wine, caramelized onions, béarnaise

Grilled New York Sirloin * GF

Pepper crusted, bleu cheese mousse, shallot jam

Red Wine-Braised Short Rib *

LaBelle Wine-braised tender short ribs with house-made demi-glace

Chicken LaBelle * GF

Statler chicken topped with prosciutto, mushrooms, sun dried tomatoes in a white wine chicken jus

Savory Herb Roasted Statler Chicken Breast GF

Seyval Blanc wine cream sauce

Glazed Salmon DFF

Soy & maple glaze

Baked New England Haddock * F

Herb cracker crumbs, baked in LaBelle Winery Seyval Blanc Wine cream sauce

Mediterranean Eggplant Tower V

Fried, breaded eggplant, herbed ricotta, artichoke and olive salad, balsamic glaze, basil oil

Spinach & Garlic Roasted Tortelloni V

Roasted tomatoes, pesto cream sauce, parmesan

Za'atar Dusted Cauliflower Cutlet VE GF DF

Roasted peppers, grilled broccolini, red wine hummus

Wine-Brined Pork Loin Chop GF DF

LaBelle Winery wine-infused bone-in pork chop, apple whole grain mustard chutney, pancetta crumble

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LaBelle WINERY

Dessert

Mini Dessert Bar ^N

Artfully displayed assortment of house-made desserts

LaBelle Winery Drunken Berries (21+) ^{GF DF VE}

Assorted berries soaked in LaBelle Winery Port Style Wine, served in stemmed glassware

Seasonal Cakes & Pie Bar

50 person minimum

Add vanilla à la mode

New York Style Cheesecake

Served with The Winemaker's Kitchen Fruit Wine Syrup

LaBelle Winery Signature Chocolate Mini Cake ^{GF}

Flourless chocolate cake with a warm molten chocolate center, topped with chocolate ganache. Served with berries and mint garnish

Mini Churros ^V

Served with chocolate sauce, caramel sauce, and whipped cream

Custom Donuts Display ^N

50 donuts 100 donuts
150 donuts 200 donuts

Assorted Cookies, Brownies & Bars ^N

Seasonal Sorbet ^{GF DF VE}

Seasonal Assorted Whoopie Pies

LaBelle Blended Coffee, Decaf, & Assorted Teas

serves 25 | serves 50 | serves 100

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Prix Fixe Buffet

Includes: Seasonal greens salad served with house-made dressing, chef's selection of breads, whipped butter, seasonal potato and vegetable, and LaBelle custom blend hot coffee, decaf, and tea service

Seared Boneless Chicken Breast ^{GF}

Rubbed with The Winemakers Kitchen Poultry Seasoning and served with LaBelle Winery Seyval Blanc Wine cream sauce or Tomato Bruschetta Topping

Baked New England Haddock ^F

Herb cracker crumbs, baked in LaBelle Winery Seyval Blanc Wine cream sauce

*Chef's selection vegetarian meal available upon request

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