

Wine Walk Catering Menu

Specifically designed for the Fountain Hills Chamber Wine Walk Series, our catering packages offer options of appetizers to pair with each month's featured wines. We suggest that you select two appetizer items for the month you plan to participate. Pick any items listed under the date of the tasting. Pricing is \$4.00 per item/per person. Some items are served on trays, other are individually packaged. We'll deliver to your location on the date of the wine tasting between 1:00-2:30 pm. All drop off delivery fees are waived for these food and wine pairing packages.

September 6:

Austria & Hungary

Liptauer – a blend of cream cheese with paprika, caraway seeds served on pumpernickel bread, topped with bell pepper-cornichons-capers

Brettljause – cold appetizer platter of savory delights including assorted meats, cheeses, gherkins, pickled veggies

Platter of ***Sausage Bites** served with Grainy Mustard Dipping Sauce

Platter of sliced **Stone Fruits** with Honey Drizzle

Platter of **Soft Pretzel Bites** with Crunchy Salt

Radibrot – Buttered Rye bread slices topped with radishes, sea salt & mini sprouts

Baby Potatoes stuffed with Garlic Sour Cream & Chives

Horseradish Deviled Eggs

Cardamom Blackberry Linzer Cookies

Apfelstrudel Bites – homemade strudel with apples, cinnamon and nuts

*Additional \$1.00 per item

**\$4.00 per item
plus tax.**

***\$1.00 extra on
specific items.
Minimum quantity:
50 per item.**

October 4:

France

Brie Cheese with Fig Jam and Assorted Crackers

Herb Cheese Palmiers – a savory puff pastry with cheeses and herbs

Black Olive Tapenade on Crostini

French Cheeses, Meats and Fruit Platter

Platter of **Veggie Crudites with French Onion Sour Cream Dip**

Fromage Fort with Crusty Bread Toasts

Mixed Mushroom Pate with Crackers

Chocolate Dipped Cherries

Stone Fruit Mini Tarts

Le Madelines Cookies

November 1:

Thanksgiving

Cornbread Bites

Cherry **Tomatoes Stuffed with Bacon Cream** Filling

Cranberry Salsa Cream Cheese Cups

Cheddar Cheese Balls Rollined in Bagle Topping, served on a Pretzel Stick

Cake d'Alsace – **Bacon, Gruyere and Caramelized Onion Bread Bites**

Cranberry Brie Pecan Pinwheels in Puff Pastry

***Ground Turkey Meatballs** with Apricot Chile Sauce

***Turkey Bacon Wrapped Stuffing Bites**

***Turkey Taquitos** with Salsa

Mini **Pumpkin Cookies**

*Additional \$1.00 per item

Debbie J. Elder
CULINARY CURATOR

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