

# Hopewell winery



19048 US HWY 54  
Rockport, IL 62370  
(217) 285-2759 [www.HopewellWinery.com](http://www.HopewellWinery.com)

Our catering menu is designed to help you create a special event for you and your guests. "Creating special experiences one guest at a time" is our service promise to you. To make catering arrangements or to discuss details of your special event, please contact us at (217) 285-2759 or email [support@hopewellwinery.com](mailto:support@hopewellwinery.com).

### **Amenities**

Hopewell Winery's beverage selection includes soda, tea, water, coffee, beer and wine. Complimentary tea, coffee and water are provided with any event. When arranging an event, soda and alcohol can be pay as you go or provided in open bar service. When you pay as you go, all soda and alcohol must be paid by guests when they order from the bar. Open bar allows all guests to order soda and alcohol without payment and the total bar bill will be added to the catering total.

### **Specialized Items**

Hopewell Winery will be glad to fulfill any special dietary needs or requests, including Kosher and vegetarian meals. It is not permissible for guests to bring in outside food or beverages but exceptions are made for special event cakes.

### **Commitment to Your Safety**

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Illinois, no outside alcoholic beverages may be brought on premise. Hopewell Winery reserves the right to evict any guest who possesses or consumes outside alcoholic beverages brought on premise. It is the responsibility of the party to ensure that no minors or intoxicated persons consume alcoholic beverages during your function. Hopewell Winery reserves the right to check for proper identification and refuse service to any person that appears to be intoxicated.

### **Payment Options**

All food and beverage purchases can be secured with cash, a credit card, or check. Given at time of event or pre-paid by check. For your convenience, we accept MasterCard, Visa, American Express and Discover. Check should be remitted to:

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### **Splitting Meals**

When building a meal plan, for example, you may want half of your party to receive a meat and half of your party to receive a pasta. To split any appetizer, pasta, meat or dessert you must have at least 40 guests. All splits must be 50/50. We do not split sides.

Please note that there is a \$400 food minimum requirement. Final guest guarantee is due 72 hours before your event. All food charges are subject to a 20% service charge and applicable tax.

# *Hot Hors d'oeuvres*

*Each item priced per person.*

## **Fruit Tray**

Pineapple, watermelon, strawberries, cantaloupe and grapes. Served with fruit dip.  
*\$4 per person*

## **Crab Stuffed Mushrooms**

White mushrooms filled with a cream crab, green onion, and celery stuffing, then drizzled with garlic butter sauce.  
*\$4.75 per person*

## **Chicken Wings**

Fall off the bone braised or fried. Choose from honey, teriyaki, bbq, parmesan garlic, or buffalo sauce.  
*\$4 per person*

## **Portabella Mushroom Wellington**

Portabella mushrooms blended with fontina cheese, onions, thyme, parsley and white wine, stuffed in a mini puff pastry.  
*\$4.75 per person*

## **Baked Feta Bites**

Crispy pita bread triangles spread with Kalamata olives, garlic, sweet red peppers, and feta cheese.  
*\$3 per person*

## **Chili Con Queso**

Cheese dip with seasoned beef. Served with warm tostada chips.  
*\$3 per person*

## **Spinach & Artichoke Dip**

Fresh baby leaf spinach and artichoke blended in a cream cheese sauce, top with mozzarella and served hot with French bread.  
*\$4 per person*

## **Chilled Jumbo Shrimp Cocktail**

Jumbo shrimp served with our homemade cocktail sauce. Six shrimp served per guest.  
*\$7.50 per person*

## **Grilled Shrimp**

Fresh jumbo shrimp grilled in olive oil and lemon spices. Six shrimp served per guest.  
*\$7.25 per person*

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All prices subject to 20% gratuity and applicable sales tax.*

# On the Side

Each item priced per person.

## Salads

### **Garden Salad \$2.50**

Iceberg lettuce, roma tomatoes, croutons and Cheddar cheese with ranch or french

### **Italian Salad \$3.00**

A blend of iceberg and romaine with red onion, artichokes, pimentos and our house dressing.

### **Caesar Salad \$3.00**

Romaine, shredded parmesan, bacon, croutons and caesar dressing.

## Bread

An assortment of fresh baked rolls.

**\$1.00 per person**

Cheese stuffed bread sticks.

**\$3.00 per person**

## Potatoes

### **Baked Potatoes \$2.00**

Yukon Gold Potatoes served with butter and sour cream.

### **Twice Baked Mashed \$4.00**

Baked twice mashed with milk, butter, sour cream, cheddar cheese, green onions and bacon.

### **Roasted Red Potatoes \$2.50**

B-size red potatoes roasted in butter herbs and spices.

### **Hash Brown Casserole \$4.00**

Hash Browns blended with butter, sour cream, cheddar cheese, onion and baked golden brown.

## Vegetables

### **Green Beans \$1.50**

Green beans boiled with onion, bacon and our select spices.

### **Coleslaw \$1.50**

Red and green cabbage slaw with julienned carrots in a house dressing.

### **Steamed Broccoli \$3.00**

Fresh broccoli topped with a melted cheese blend.

### **Corn on the Cob \$2.00**

Hot sweet corn served with butter.

### **Roasted Zucchini \$3.00**

A medley of squash and zucchini pan roasted and tossed in a citrus butter sauce.

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# *Pasta*

*Each item priced per person.*

## **Spaghetti Bolognese**

Spaghetti tossed in a creamy tomato meat sauce of pancetta, beef, onion, carrots, celery, garlic and red wine.

*\$6 per person*

## **Spaghetti Marinara**

Spaghetti coated in a meatless sauce with tomato, onion, garlic, brown sugar and red wine.

*\$5 per person*

## **Baked Spaghetti**

Spaghetti blended with garlic, onion, tomato, topped with mozzarella and baked until bubbly.

*\$6 per person*

## **Fettuccini Alfredo**

Fettuccini noodles tossed in our made from scratch alfredo sauce.

*\$7 per person*

## **Chicken Fettuccini**

Our Fettuccini Alfredo with strips of grilled black pepper chicken added.

*\$8 per person*

## **Baked Ziti**

Ziti noodles baked golden brown in a creamy red sauce with meat.

*\$7 per person*

## **Stuffed Manicotti**

Manicotti filled four with cheeses, smothered in an Italian sausage tomato sauces and baked.

*\$8 per person*

## **Lasagna**

A classic with ricotta, Italian sausage, ground beef, tomato sauce, onion and garlic.

*\$8 per person*

## **Beef Stroganoff**

Egg Noodles, sirloin, portabella mushrooms, sweet onion, white wine, and broth thickened into a rich creamy sauce.

*\$8 per person*

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# *Meats*

*Each item priced per person.*

## **Prime Rib**

Cooked med rare, served with au jus and horseradish sauce.

*\$14 per person*

## **Ham**

A whole leg is shredded off the bone, marinated in pineapple and baked with a honey glaze.

*\$8 per person*

## **BBQ Pulled Pork**

Shredded pork tossed in a homemade bbq sauce and served with buns.

*\$8 per person*

## **Hickory Smoked Beef Brisket**

Slow smoked, sliced thick and served with a mustard sauce and bbq sauce.

*\$10 per person*

## **Herb Encrusted Pork Tenderloin**

Rubbed with an herb slurry, slow roasted and served with a creamy dijon sauce.

*\$7 per person*

## **Marinated Grilled Chicken**

Chicken breasts marinated over night in an oil, vinegar, spice blend and grilled over high heat to lock in the juices.

*\$6 per person*

## **Slow Roasted Beef**

Sirloin roast encrusted with steak seasoning and cooked at a low temperature until medium. Served thin sliced with horseradish.

*\$8 per person*

## **Sautéed Shrimp**

16/20 count shrimp deshelled and cooked in olive oil.

*\$10 per person*

## **Pecan Smoked Ribs**

Back ribs smoked using pecan wood and then braised in BBQ sauce until they fall off the bone.

*\$9 per person*

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# *Desserts*

*All desserts provided by HillTop Bakery! Each item priced per person.*

## **Cookies**

An assortment of chocolate chip, peanut butter, peanut butter blossoms, butter, and chocolate butter.  
*\$2.00 per person*

## **Carrot Cake**

Moist carrot cake with cream cheese icing.  
*\$3.00 per person*

## **Texas Sheet Cake**

A rich chocolate cake iced with chocolate pecan.  
*\$3.00 per person*

## **Mixed Berry Cobbler**

Raspberry, Blackberry and Strawberry fruit cobbler.  
*\$3.00 per person*

## **Seasonal Slice of Pie**

A flaky homemade pie crust filled with seasonal goodies of apple, cherry, peach, pumpkin or pecan.  
*\$3.00 per person*

## **Mini Dressed-Up Brownie Cups**

Miniature brownies topped with a white chocolate cream cheese icing and choice of strawberry or blueberry.  
*\$2.50 per person*

## **Pecan Caramel Brownie**

A rich chocolate brownie topped with caramel and pecans.  
*\$2.50 per person*

## **Sheet Cake**

Choose from white, chocolate, strawberry or lemon cake iced with buttercream.  
*\$2.25 per person*

## **Layered Cake**

Moist, delicious cake filled with buttercream, cookies n cream, raspberry cream, lemon cream, peanut butter cream, fudge or cream cheese. Cake flavors include white, chocolate, strawberry, lemon or red velvet.  
*\$2.75 per person*

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# *Desserts*

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## **Gourmet Cupcakes**

Cupcakes with a punch! Pick from your favorite flavors or do a mixture for your special event.  
3 flavors \$3.00 *per person*

### **White Cupcake Flavors**

Peanut Butter Cream, Chocolate Chip, Caramel Swirl, Cookies N Cream,  
White Chocolate Strawberry, Buttercream Rose, Cookie Dough.

### **Chocolate Cupcake Flavors**

Turtle, Peanut Butter Cup, Smore, Cherry Chocolate,  
Mint Chocolate, Rocky Road, Double Chocolate.

### **Misc. Cupcake Flavors**

Chai Latte, Strawberry Lemonade, Lemonlicious, Strawberry,  
Red Velvet, Carrot, Banana Nut, Caramel Apple, Pumpkin.

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