

CANDYWOOD

Wine Cellar



330-530-7458

EVENT.INFO@CANDYWOODWINECELLAR.COM

Banquet MENU



📍 765 SCOVILLE NORTH RD., VIENNA, OH 44473



CANDYWOODWINECELLAR.COM

October 1, 2023 - PRICES SUBJECT TO CHANGE WITHOUT NOTICE



Sit Down Dinner

ENTREES

STEAKS & CHOPS

LOCALLY SOURCED, ALL NATURAL

10 OZ. BLACKENED SIRLOIN STRIP STEAK | 29

LIGHTLY BLACKENED, SERVED WITH FINGERLING POTATOES, AND ASPARAGUS

14 OZ. PORK CHOP | 29

ASSORTED MUSHROOMS MARSALA WINE SAUCE, MELTED ITALIAN FONTINELLA CHEESE, AND TATER TOTS

14 OZ. NEW YORK STRIP STEAK | 39

COOKED TO YOUR LIKING AND SERVED WITH FINGERLING POTATOES, AND BROCCOLI RAPINI

8 OZ. FILET MIGNON | 39

SICILIAN MARSALA WINE, ASSORTED MUSHROOMS, TOUCH OF CREAM, WITH MAC & CHEESE

14 OZ. RIBEYE | 39

HOT PEPPER COMPOTE BUTTER, WITH ASPARAGUS AND YUKON GOLD POTATOES

SALAD ADD ONS

FRESH GARDEN SALAD | SM 4

MOZARELLA CHEESE, CHERRY TOMATOES, CUCUMBER, AND HOMEMADE BALSAMIC

CLASSIC CAESAR | SM 4

FRESH ROMAINE, CROUTONS, SHAVED PARMIGIANA

CANDYWOOD GREENS | SM 5

CRISP GREEN APPLE, GOAT CHEESE, CANDIED WALNUTS, CRANBERRIES, POPPY SEED DRESSING

ROASTED BABY BEET SALAD | SM 5

GOAT CHEESE, RED ONION, ARUGULA, AND CHAMPAGNE DRESSING

BURRATA | SM 6

CHERRY TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, AND AGED BALSAMIC

DESSERT ADD ONS

CHOCOLATE MOUSSE CAKE | 10

SEASONAL CREME BRULEE | 8

GELATO LIMONCELLO FLUTE | 10

N.Y. STYLE CHEESE CAKE | 10

CHICKEN, SEAFOOD, & PASTA

MAC & CHEESE CASSEROLE | 22

SHORT RIBS, PEPPER JACK CHEESE, & BREAD CRUMBS

BUCATINI CARBONARA | 20

PANCETTA (BACON), PARMIGIANA REGGIANO CHEESE, CREAM, EGG YOLK, AND PEAS

ORGANIC CHICKEN CAPRESE | 20

MARINATED CHICKEN, CHAR-GRILLED, TOMATO, FRESH MOZZARELLA, PESTO, AGED BALSAMIC REDUCTION, WITH ROASTED RED PEPPER RISOTTO

WHITE FISH & CLAM LINGUINE | 29

FRESH CLAMS IN THE SHELL, EVOO, CHILI FLAKES, FRESH GARLIC, NATURAL JUICE, TOPPED WITH BAKED COD

SPICY RIGATONI ALA VODKA | 19

SAN MARZANO TOMATOES, VODKA, FRESH GARLIC, FRESH BASIL, PARMIGIANA REGGIANO, AND RED PEPPER FLAKES

SEARED BLACKENED AHI TUNA | 24

OVER A BED OF SEAWEED SALAD, SHISHITO PEPPERS, SIRACHA SAUCE, AND SESAME SEEDS

FISH & CHIPS | 22

BLOOD ORANGE BEER BATTERED COD, CRANBERRY ASIAN SLAW, SHOESTRING FRIES, HOMEMADE TARTAR

PARMESAN-CRUSTED WILD COD | 24

PANK BREAD CRUMBS, PARMIGIANA REGGIANO, HOMEMADE SEASONING, AND ASPARAGUS

THAI-CHILI GLAZED WILD SALMON | 26

FORBIDDEN BLACK RICE, WITH FRESH ASPARAGUS

LOBSTER DIABLO | 39

CHUNKS OF SWEET LOBSTER MEAT, HOT PEPPERS, ASPARAGUS, BUCATINI, SAN MARZANO TOMATOES

FISH OF THE DAY

ASK YOUR SERVER!



Breakfast or Brunch

BUFFET

THE BELLINI \$19.00 PER GUEST

HERB SCRAMBLED EGGS
BREAKFAST POTATOES WITH PEPPERS & ONIONS
CRISP BACON
FRENCH TOAST TOPPED WITH FRESH BERRIES
ASSORTED MUFFINS & CROISSANTS
JUICE, COFFEE, & TEA

WHITE OR RED SANGRIA & MIMOSAS

\$10.00 PER GUEST

SEASONAL FRESH FRUIT DISPLAY

\$5.00 PER PERSON

MINT JULEP \$24.00 PER GUEST

HERB SCRAMBLED EGGS
BREAKFAST POTATOES WITH PEPPERS & ONIONS
CRISP BACON
CHICKEN FRANCAISE
ASSORTED MUFFINS & CROISSANTS
JUICE, COFFEE, & TEA

WHITE SANGRIA \$29.00 PER GUEST

SEASONAL FRESH FRUIT DISPLAY
HERB SCRAMBLED EGGS
BREAKFAST POTATOES WITH PEPPERS & ONIONS
CHICKEN RIESLING WITH MEDITERRANEAN RICE
PENNE WITH VODKA CREAM SAUCE
BELGIAN WAFFLE TOPPED WITH FRESH BERRIES
CRISP BACON
ASSORTED MUFFINS & CROISSANTS
JUICE, COFFEE, & TEA



Lunch & Dinner

BUFFET

ROSE ALL DAY \$24.00 PER GUEST

GARDEN FRESH SALAD WITH OUR CREAMY BALSAMIC
BAKED PENNE PASTA IN MARINARA & CHEESE
OVEN BAKED CHICKEN
ROASTED REDSKIN POTATOES
GREEN BEAN ALMONDINE

MOSCATO \$26.00 PER GUEST

GARDEN FRESH SALAD WITH OUR CREAMY BALSAMIC
BAKED PENNE PASTA IN MARINARA & CHEESE
CHICKEN FLORENTINE
ITALIAN GREEN BEANS WITH MUSHROOMS & PEPPERS

RIESLING \$35.00 PER GUEST

GARDEN FRESH SALAD WITH OUR CREAMY BALSAMIC
BAKED PENNE PASTA WITH VODKA CREAM SAUCE
BLACKENED SALMON OVER TUSCAN BEANS & GREENS
HERB ROASTED CHICKEN WITH MARSALA WINE SAUCE
ROASTED REDSKIN POTATOES
GREEN BEANS WITH SWEET ONIONS

CHARDONNAY \$40.00 PER GUEST

GARDEN FRESH SALAD WITH OUR CREAMY BALSAMIC
BAKED PENNE PASTA WITH VODKA CREAM SAUCE
CENTER-CUT SIRLOIN STEAK W/ MUSHROOM DEMI SAUCE
CHICKEN FRANCAISE
PARSLEY POTATOES
FRESH ROASTED SEASONAL VEGETABLES





Wedding

PACKAGES

Tier One **BORDEAUX**

OUR FAMOUS HOT PEPPERS IN OIL
SAUSAGE STUFFED MUSHROOMS
FRIED RAVIOLI WITH MARINARA

FRESH GARDEN OR CAESAR SALAD

CHICKEN MARSALA
BLACKENED COD
PENNE WITH MARINARA
MEATBALLS
GARLIC MASHED POTATOES
HONEY GLAZED CARROTS

\$50.00 PER GUEST



Tier Two **CABERNET**

ANTIPASTA DISPLAY
HUMMUS WITH PITA BREAD
OUR FAMOUS HOT PEPPERS IN OIL

FRESH GARDEN OR CAESAR SALAD

CENTER CUT SIRLOIN STEAK WITH MUSHROOM DEMI SAUCE
CHICKEN FRANCAISE
BLACKENED MAHI-MAHI WITH PINEAPPLE & MANGO SALSA
RIGATONI WITH ASPARAGUS, PEPPERS, & ASIAGO CREAM SAUCE
SEASONAL VEGETABLE MEDLEY
ROASTED YUKON GOLD POTATOES

\$60.00 PER GUEST



Tier Three **CHAMPAGNE**

JUMBO SHRIMP COCKTAIL
WILD MUSHROOM PURSES
ARTISAN CHEESE DISPLAY

FRESH GARDEN OR CAESAR SALAD

FILET MARSALA
GROPER FRANCAISE
CHICKEN CACCIATORE
CHEESE TORTELLINI WITH PEAS & POMODORO PINK SAUCE
BROCCOLI WITH GARLIC & OLIVE OIL
GARLIC MASHED POTATOES

\$70.00 PER GUEST



Hors D'oeuvres

PRICED PER PIECE
MINIMUM OF 50 PIECES

HORS D'OEUVRES

PRICED PER PIECE

ARANCINI | \$2.00
CAPRESE SALMON ON SKEWER | \$3.00
WILD MUSHROOM PURSES | \$3.00
CHICKEN WINGS | \$3.00
STUFFED MUSHROOM CAPS WITH SAUSAGE | \$3.00
VEGETABLE ROLLS | \$3.00
SPANAKOPITA | \$3.00
FRIED RAVIOLI WITH MARINARA | \$3.00
SHRIMP COCKTAIL | \$3.00
CLAMS CASINO | \$4.00
FRIED SHRIMP | \$4.00
COCONUT SHRIMP | \$4.00
SHRIMP SCAMPI | \$4.00
CHICKEN SHISH KABOB | \$5.00
SHRIMP WRAPPED IN BACON | \$5.00
LOLLIPOP LAMB CHOPS | \$6.00
SCALLOPS WRAPPED IN BACON | \$6.00
SPINACH ARTICHOKE DIP & PITA BREAD | 1/2 PAN \$60

PRICED PER PERSON

SEARED AHI TUNA | \$5.00
HUMMUS WITH PITA BREAD | \$3.00
EGGPLANT CAPONATA | \$3.00
HOT PEPPERS IN OIL | \$3.00
VEGETABLE DIP | \$3.00
FRIED SMELTS | \$4.00
FRESH FRUIT DISPLAY | \$5.00
CRISPY CALAMARI | \$5.00

Antipasta Displays

PRICED PER PERSON

ASSORTED CHEESE & FRESH VEGETABLES | \$12.00
ASSORTED CHEESE DISPLAY & HUMMUS | \$12.00
ASSORTED MEAT & CHEESE DISPLAY | \$15.00
ASSORTED CHEESE & FRESH FRUIT | \$15.00

CHARCUTERIE BOARD FOR EACH TABLE | \$30.00

SOPPRESTA
CAPICOLA
SMOKED SALAMI
PROSCIUTTO
AGED CHEDDAR
MUNSTER
HAVARTI CHEESE
CRAISINS
CANDIED WALNUTS
BERRY COMPOTE
ANCHO HONEY





Create
your Own

BUFFET

ALL ENTREES ARE SERVED WITH A PLATED GARDEN SALAD, FRESH
HOMEMADE BREAD AND SWEET BUTTER. (MIN. 30 GUESTS)

SELECT 3 OR MORE ENTREES | ALL PRICED PER PERSON

MEAT SELECTIONS

FILET MIGNON (CARVED) | \$30.00
PRIME RIB OF BEEF | \$20.00
ROASTED SIRLOIN OF BEEF | \$10.00
SAUSAGE WITH PEPPERS & ONIONS | \$10.00
PORK TENDERLOIN | \$10.00
ROASTED PORK LOIN | \$10.00
BAKED HAM | \$10.00
BBQ RIBS | \$10.00
ROASTED TURKEY | \$10.00
ROASTED LEG OF LAMB | \$10.00
SMOKED BRISKET | \$15.00
CENTER CUT SIRLOIN STEAK WITH MUSHROOM
DEMI SAUCE | \$15.00

SEAFOOD SELECTIONS

BAKED WHITE FISH ITALIAN STYLE | \$15.00
WALLEYE FRANCAISE | \$15.00
GROUPE FRANCAISE | \$15.00
BROILED COD | \$15.00
GRILLED SHRIMP SKEWERS | \$15.00
BLACKENED SALMON | \$15.00
HERB ROASTED SALMON | \$15.00
THAI CHILI GLAZED SALMON | \$15.00
SALMON PICCATA | \$15.00
CRAB CRUSTED SALMON | \$18.00
WHOLE SALMON (CARVED) | \$20.00

CHICKEN SELECTIONS

CHICKEN BAKED | \$10.00
CHICKEN CACCIATORE | \$10.00
CHICKEN FLORENTINE | \$10.00
CHICKEN FRANCAISE | \$10.00
CHICKEN MARSALA | \$10.00
CHICKEN PARMIGIANA | \$10.00
CHICKEN PICATTA | \$10.00
CHICKEN RIESLING | \$10.00

CHOICE OF PASTA

PENNE MARINARA | \$5.00
CHEESE RAVIOLI | \$6.00
PENNE PRIMAVERA | \$6.00
PENNE BROCCOLI AGLIO OLIO | \$6.00
RIGATONI WITH VODKA SAUCE | \$6.00
PENNE BOLOGNESE | \$6.00
ORECCHIETTE MEDITERRANEAN STYLE | \$6.00
CHEESE TORTELLINI WITH VODKA SAUCE
& PEAS | \$10.00
CHEESE TORTELLINI POMODORO
& PINK SAUCE | \$10.00
ZITI WITH ASPARAGUS, PEPPERS, ASIAGO
CREAM | \$10.00
LINGUINI & CLAMS (RED OR WHITE) | \$10.00
ADD MEATBALLS | \$3.00



Create
your Own

BUFFET



ACCOMPANIMENTS

PRICED PER PERSON

UPGRADE YOUR SALAD SELECTION

MESCLUN SALAD | \$3.00
CAESAR SALAD | \$3.00
TOMATO, PEPPER & FETA | \$3.00
PASTA SALAD | \$3.00
MEDITERRANEAN | \$3.00
BLT SALAD | \$3.00
CAPRESE SALAD | \$4.00

POTATO SELECTIONS

POTATO GRATIN | \$5.00
CHEESY POTATOES | \$5.00
MASHED REDSKINS | \$4.00
FRIED POTATOES & PEPPERS | \$4.00
BAKED POTATO | \$4.00
ROASTED YUKON GOLD | \$4.00
RICE PILAF | \$4.00

VEGETABLE SELECTIONS

SAUTEED GREENS | \$5.00
SAUTEED GREENS & BEANS | \$5.00
ROASTED VEGETABLES | \$4.00
ITALIAN STYLE GREEN BEANS | \$4.00
BROCCOLI WITH GARLIC & OIL | \$4.00
HONEY GLAZED CARROTS | \$4.00
EGGPLANT CAPONATA | \$4.00

CUSTOM MENUS AND PRICING AVAILABLE UPON REQUEST.



ROASTED TURKEY WITH NATURAL JUS

\$100 CHEF FEE + \$10.00 PER GUEST

**BACON WRAPPED PORK TENDERLOIN
WITH FIG SAUCE**

\$100 CHEF FEE + \$10.00 PER GUEST

RIBEYE WITH ROSEMARY AU JUS

\$100 CHEF FEE + MARKET PRICE

**BEEF TENDERLOIN MUSHROOM VEAL SAUCE,
HORSERADISH CREAM**

\$100 CHEF FEE + MARKET PRICE

**GARLIC CRUSTED RACK OF LAMB, MINT JELLY,
WHOLE GRAIN MUSTARD SAUCE**

\$100 CHEF FEE + MARKET PRICE

WHOLE SALMON CARVED

\$100 CHEF FEE + MARKET PRICE



Late Night Snack

SELECTION

MAC & CHEESE BAR

\$10.00 PER GUEST

CLASSIC CHEDDAR MAC & CHEESE BAR

TOPPINGS

BACON
TOMATO
SCALLION
CORN
BLEU CHEESE

SOFT PRETZEL DISPLAY

\$5.00 PER GUEST

PRESENTATION OF FRESHLY BAKED SOFT PRETZELS
WITH ASSORTED DIPS

HOUSE MADE POTATO CHIPS

\$5.00 PER GUEST

SERVED WITH ASSORTED DIPS

EXMAPLES INCLUDE:

FRENCH ONION WITH ROSEMARY
SMOKED CHEDDAR
CHILI SIRACHA

NACHO BAR

\$5.00 PER GUEST

TOPPINGS

TOMATOES
SCALLIONS
ONIONS
HOUSE-MADE CHEESE SAUCE
SALSA
SOUR CREAM
OLIVES

HALF SHEET PIZZA

\$20.00 PER HALF SHEET | APPROX. 12-14 SLICES

POMODORO

PEPPERONI, PORTABELLA, MOZZARELLA, AND
TOMATOES

TRADITIONAL

TOMATOES, REGGIANO, MOZZARELLA, AND
FRESH BASIL

QUATTRO

FOUR CHEESE, SPINACH, GARLIC, AND CRUSHED
RED PEPPERS

SALSICCIA

SAUSAGE, BANANA PEPPERS, PROVOLONE,
AND TOMATOES

DOLCE PIZZA

NUTELLA, AND TOASTED HAZELNUTS



Bar Packages

BAR PRICING WILL ONLY APPLY TO GUESTS 21 YEARS OF AGE & OLDER

NON-ALCOHOLIC \$6 PER PERSON

Assorted Soft Drinks
Iced Tea &
Lemonade
Coffee & Tea

Additional Hours:
\$1.25 per person,
per hour

CHAMPAGNE \$25 PER BOTTLE

Extra Dry or Brut

BEER & WINE BAR \$15 PER PERSON

WHITE WINES

Chardonnay
Moscato
Riesling
RED WINES
Pinot Noir
Cabernet

BEER

Bud Light
Miller Light
Coors Light
Michelob Ultra

Additional Hours:
\$2.60 Per Person,
Per Hour

CORK BAR \$20 PER PERSON

VODKA
Smirnoff
Kamchatka

GIN
Gordon's Gin

TEQUILA
La Prima Silver

SCOTCH
Lauders

RUM
Bacardi Superior
Parrot Bay Coconut

WHISKEY
Black Velvet

OTHER
Amaretto
Peach Schnapps
Triple Sec
Kahlua
Baileys
Cointreau
Mixers

Additional Hours:
\$3.60 Per Person,
Per Hour

CAPSULE BAR \$23 PER PERSON

VODKA
Tito's
Absolute

GIN
Tanqueray

TEQUILA
Jose Cuervo
Special

SCOTCH
Dewar's

RUM
Captain Morgan
Malibu

WHISKEY
Jim Beam
Seagram Seven

ALSO INCLUDED
Corona Extra
Blue Moon

Additional Hours:
\$4.00 Per Person,
Per Hour

LABEL BAR \$25 PER PERSON

VODKA
Grey Goose
Kettle One

GIN
Bombay Sapphire

TEQUILA
Patron Silver
1800 Silver

SCOTCH
Johnny Walker Black
Glenlivet 12

RUM
Appleton Estates
Kraken

WHISKEY
Maker's Mark
Crown Royal
Crown Royal Apple
Jack Daniels
Woodford Reserve

ALSO INCLUDED
White Claw
Stella

Additional Hours:
\$3.60 Per Person,
Per Hour