

Hopewell winery



19048 US HWY 54
Rockport, IL 62370
(217) 285-2759 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.

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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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.

Hot Brie with Fruit

Baked brie topped with a raspberry wine reduction, surround by grapes, apples, raspberries and served with crackers.

\$3 per person

Crab Stuffed Mushrooms

White mushrooms filled with a cream crab, green onion, and celery stuffing, then drizzled with Hollandaise sauce.

\$4.75 per person

Teriyaki Chicken Wings

Fall off the bone braised chicken wings in a sweet teriyaki sauce.

\$3.00 per person

Portabella Mushroom Wellington

Portabella mushrooms blended with fontina cheese, onions, thyme, parsley and white wine, stuffed in a mini puff pastry.

\$5.25 per person

Baked Feta Bites

Crispy pita bread triangles spread with Kalamata olives, garlic, sweet red peppers, and feta cheese.

\$5.25 per person

Crab Cakes

Crabmeat with green onion, bell pepper and spices, rolled in cracker dust, lightly fried and served with sweet horseradish sauce.

\$6.95 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.

\$3.00 per person

Coconut Shrimp Skewers

Shrimp with a crispy tempura coconut batter and served with a mango cream puree.

\$9.25 per person

Bacon Wrapped Shrimp

Fresh shrimp wrapped with applewood-smoked bacon and sprinkled with brown sugar. Then baked golden brown and served with plum sauce.

\$9.25 per person

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

On the Side

Each item priced per person.

Salads

Garden Salad \$2.00

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 \$2.50

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

Bread

An assortment of fresh baked rolls.

\$1.00 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 \$2.00

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 \$2.00

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.

\$12 per person

Ham

Marinated in pineapple and baked with a honey glaze.

\$7 per person

BBQ Pulled Pork

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

\$7 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.

\$6 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.

\$5 per person

Slow Roasted Beef

Sirloin roast encrusted with steak seasoning and baked at a low temperature.

\$8 per person

Sautéed Shrimp

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

\$10 per person

Grilled Quail

Marinated in a game brine, butterflied and grilled.

\$8 per person

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Desserts

Miniature Cheese Cake

Individually wrapped plain, chocolate, and strawberry cheese cakes.

\$2.00 per person

Hopewell Winery Cake

Your choice of strawberry, vanilla, red velvet or peach cake made with our house wines and topped with a glaze.

\$3.00 per person

Ches Pie

Rich chocolate pie served with whipped topping.

\$3.00 per person

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