



times ten

C E L L A R S

Light Bites/ Party Menu

Our Chef has hand selected each item on our menu. We attempt to use local and sustainable sources whenever possible. Our foods are produced with the same pride and care we put into every bottle of wine.

*Items from our Event Menu require at least **10 days advanced** notice as they are ordered and prepared for your specific event. The below items are designed to be served at room temperature to maximize flavors.*

20% Gratuity will be added to all food orders

Small order: serves 15 to 20 people

Medium order: serves 25 to 30 people

Large order: serves 35 to 40 people

Cheese Boards includes nuts, dried fruit and fig preserves served with assorted crackers.

Small board \$116/ Medium board \$178 / Large board \$254

Cheese Boards with Cured Meats same as above, served with a selection of artisanal domestic and imported meats

Small board \$165 / Medium board \$248 / Large board \$330

Assorted Breads

Small \$52 / Medium \$78 / Large \$105

Crostini topped with Herbed Goat Cheese and Roasted Pepper Goat Cheese

Small \$52 / Medium \$78 / Large \$105

Crostini topped with Sautéed Mushrooms with caramelized onions
Small \$52 / Medium \$78 / Large \$105

Crostini topped with Beef Tenderloin with horseradish cream
Small \$79 / Medium \$127 / Large \$174

Crostini topped with Kert's Curry Chicken Salad garnished with grapes and toasted almonds
Small \$52 / Medium \$78 / Large \$105

Crostini topped with Ham and Pimento Cheese smoked ham with house made pimento cheese
Small \$52 / Medium \$78 / Large \$105

X10 Hummus prepared traditionally with Garbanzo beans (Chick Peas) pureed with tahini, lemon, olive oil and toasted garlic. Topped with fresh gremolata, served with pita bread
Small \$38 / Medium \$57 / Large \$76

Artichoke Spinach Dip a warm blend of cheeses folded into artichoke hearts, fresh spinach and red onion, served with crackers
Small \$52 / Medium \$78 / Large \$105

Kert's Curry Chicken Salad grilled chicken, red grapes & toasted almonds tossed in a light yellow curry dressing, served with crackers
Small \$52 / Medium \$78 / Large \$105

Ham and Turkey Baguette Sandwiches baguette with smoked ham & pimento cheese spread: roasted turkey, shredded lettuce, cheese, mayo and gourmet mustard
Small \$78 / Medium \$116 / Large \$153

Italian Baguette Sandwiches baguette with salami, prosciutto, mortadella and pepperoni served with tomatoes, onions, lettuce, provolone cheese and vinaigrette
Small \$87 / Medium \$125 / Large \$163

Flatbread: Feeds 3-4 guests per flatbread
Margherita Flatbread \$15
Italian Sausage/Pepperoni \$16
Greek Chicken Flatbread \$16

Crudité crispy fresh raw seasonal vegetables served with our fresh herbed dipping sauce

Small \$64 / Medium \$95 / Large \$127

Assorted Fruit fresh seasonal fruit

Small \$57 / Medium \$90 / Large \$117

Pasta Salad penne pasta with fresh mozzarella, oregano, garden tomatoes, roasted peppers & basil; tossed in a rustic vinaigrette

Small \$64 / Medium \$95 / Large \$127

House Mixed Green Salad mixed greens, shaved fennel, red onion and toasted walnuts tossed in an aged balsamic vinaigrette

Small \$57 / Medium \$90 / Large \$116

Classic Caesar Salad chopped romaine lettuce tossed with house made Caesar dressing, croutons and shaved Parmigiano-Reggiano

Small \$57 / Medium \$90 / Large \$116

Grilled Assorted Vegetables this will primarily consist of zucchini, squash, peppers, asparagus, and other seasonal selections, topped with Gremolata & balsamic glaze

Small \$116 / Medium \$171 / Large \$227

Polenta Cakes Italian baked polenta served with fresh arugula and Parmigiano-Reggiano or topped with mushroom ragout

Small \$64 / Medium \$95 / Large \$127

Simple Pasta penne, tossed with toasted garlic, red pepper, extra virgin olive oil and parmigiano-reggiano

Small \$57 / Medium \$90 / Large \$116

Roasted Fingerling Potatoes tossed with herbs, garlic and extra virgin olive oil

Small \$64 / Medium \$95 / Large \$127

Grilled Chicken Sliders chicken breast, tomatoes and provolone cheese served with mustard-mayonnaise
Small \$111 / Medium \$184 / Large \$250

Beef Brisket Sliders smoked beef brisket served with slaw, onions and BBQ sauce
Small \$145 / Medium \$221 / Large \$311

Turkey Pesto Sliders turkey breast, provolone cheese, tomatoes, lettuce served with a pesto-mayonnaise
Small \$114 / Medium \$195 / Large \$267

Toasted Italian Sliders salami, prosciutto, pepperoni and capicola served with provolone cheese, pepperoncini, tomatoes, onions with a sun-dried tomato mayonnaise
Small \$126 / Medium \$201 / Large \$294

Beef Tri Tip red wine and herb marinated, grilled medium rare. Carved and finished with our Times Ten Cabernet reduction.
Small \$173 / Medium \$259 / Large \$346

Grilled Pork Tenderloin brined and served with our red wine au jus
Small \$140 / Medium \$211 / Large \$281

Rosemary Grilled Chicken Breast brined and carved, finished with extra virgin olive oil and herbs.
Small \$130 / Medium \$194 / Large \$259

Large Shrimp marinated with herbs and white wine. Lightly grilled and served with house made cocktail sauce and lemons.
Small \$165 / Medium \$248 / Large \$330

Gallon of Iced Tea \$8

Cheese Cake Canapes (2 pieces per serving)
\$38 per 2 dozen

Assorted Chocolate Truffles Sweet Shop USA
\$50 per dozen

Assorted Cookies seasonal assorted cookies
\$38 per dozen

Warm Chocolate Brownies
\$43 per dozen

Event Cake Service \$1.50 per person (if requested by customer prior to their event)
Includes cutting, plates and service

Food prices are subject to change and will be billed on the day of your event.

Upon ordering food, we require at least 10 days' advance notice prior to your event.
Please speak with a manager for inquiries.

We appreciate your business.
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Please let us know if there are any food allergies or concerns that we should be aware of. Some items contain nuts, raw dairy, and egg yolk.