



Louie's Wine Dive

Private Diving

MAKE IT YOUR OWN

A Private Events are customizable - If you have a vision, we will find a way!! With our talented Chef and service staff, we will work hard to offer you and your group a unique and memorable experience!

Please contact Bruce Dunseith to discuss your options and ideas.
E: bdunseith@louieswinedive.com P: 319+569+1892

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901 E. 2ND STREET STE. 100, CORALVILLE, IA, 52241

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HORS D'OEUVRES

Passed or Plated | Prices are per person for 2 Hour Block

- Shrimp Cocktail** 14
with house-made cocktail sauce
- Bruschetta** *seasonal* 6
- BLT Deviled Eggs** 5
- Goat Cheese Crostini** 6
- Chicken or Steak Skewers** 10
- Carnitas Tacos** 7
- Braised Pork Sliders** 8

- Squeaky Cheese Curds** 6
- Mini Muffuletta Sandwiches** 7
- Flatbreads** 8
Margherita or Thai Pork
- Prosciutto di Parma & Seasonal Fruit** 12
- Fried Calamari** 6
with sweet serrano dipping sauce

PREMIUM PLATTERS

- Grilled Oysters** 25 per dozen
Charbroiled, varies by season

- Oysters on the Half Shell** Market Price
Flown in Fresh from Each Coast

- Charcuterie & Cheese Board** 12 per guest
(Chef's Selection or Artisan Cheeses and Meats)

- Seasonal Crudite' w/ Green goddess Dressing**
6 per guest

DESSERTS

- Gluten Free Chocolate Torte Bites** 5
- White Chocolate Bread Pudding** 5

- Goopy Butter Cake Cookies** 5
- Miniature Carrot Cake** 5

* Plated and buffet style offerings are curated by our chef and private dining coordinator to whatever your event requires, from an intimate 4 course meal to a business luncheon, and anything in between. Please contact our private dining coordinator with any questions or inquiries.

PLATED DINNER

	1st Course	Main	3rd Course
Tier 1 \$35 family style \$45 plated	Seasonal Field Green or Wedge Salad	Shrimp Pasta or Roasted 1/2 Chicken	Mini Chocolate Torte or Mini Bread Pudding
Tier 2 \$60 plated	Seasonal Field Green Wedge Salad or Chef's Soup of the Day	Family Style Pasta (set on every table) with Chickn or Shrimp Filet (+\$4 p/p) Pork Tenderloin (+\$2 p/p)	Mini Chocolate Torte Mini Bread Pudding or Mini Carrot Cake
Tier 3 \$80 per guest (and up)	This is a special off the menu meal featuring complete creativity from our Executive Chef, Bruce Dunseith. The starting price per person will be minimum \$80, and depending on what is requested the price is subject to change. This menu will have to be discussed in advance, and this price does not include any beverages. We will need minimum seven business days to put this special menu together.		

BEVERAGE OPTIONS

Prices are per person for 2 Hour Block

Consumption Bar

You can allow either all or limited selections of our options to be available to your guests and you will be billed based on consumption

Cash Bar 3

allows your guest to pay for their own drinks

Beer & Wine 22

includes House Beers (Bud, Bud Light, Stella), House Red and White Wines

Standard Bar Package 30

Includes House Beer (Bud, Bud Light, Stella) House Red and White Wine, House Spirits, Mixers

Premium Bar Package 40

Includes Premium Beers, Premium Spirits (Titos, Tanqueray, Makers Mark, Monkey Shoulder Blended Scotch, Bacardi, Don Julio), *House Red and White Wine, Custom Cocktails, Mixers

Ask About Adding Sparkling Wine To Any Package!

*(To insure an unparalleled wine experience, our Premium Wine Package is curated by one of our in-house sommeliers to your exact needs and preferences. This package will include world class still and sparkling wines from around the globe. In a further effort to provide the best wine possible, the Premium Wine Package will be billed based on consumption.)

Contact Information: Bruce Dunseith : bdunseith@louieswinedive.com or 319-569-1892