

Private Dining

# Louie's Wine Dive

A PLACE FOR FOOD AND WINE LOVERS TO BE SOCIAL



**DINNER MENU** | Offered Mon-Fri from 4pm-10pm, Sat 2pm-10pm, Sun 2pm-8pm

**APPETIZERS** | Prices based on a minimum of 10 people for 1 hour of hors d'oeuvres. Priced per person.

<b>CHEESE AND MEAT PLATTER</b> (gf2) Three cheeses, two meats, jam, fresh bread, crackers	\$9
<b>PETITE CRAB CAKES</b> New England style with serrano dill aioli	\$9
<b>SHRIMP COCKTAIL</b> (gf) Argentine jumbo shrimp, house-made cocktail sauce, lemon	\$8
<b>SKEWERS</b> Grilled chicken or veggie with coconut sriracha sauce	\$5
<b>SEASONAL VEGETABLES</b> (gf) Roasted vegetables, green goddess dressing	\$4
<b>BRUSCHETTA</b> Basil, mozzarella cheese, tomato	\$4
<b>BLT DEVILED EGGS</b> (gf) Bacon, arugula, heirloom tomatoes	\$4

## LIMITED MENU OPTIONS

15 or more guests | Priced per person

### \$27 TIER 1

#### SALAD

Emily's Apple Harvest (gf2) or Wedge (gf2)

#### ENTRÉE

Roasted Chicken (gf2), Roasted Salmon (gf),  
or 4 Pork Gnocchi (gf2)

#### SIDE

Cauliflower Au Gratin, Brussel Sprouts (gf),  
or Potatoes (gf)

#### DESSERT

Mini White Chocolate Bread Pudding, Mini  
Chocolate Torte (gf), or Mini Carrot Cake

### \$40 TIER 2

#### SALAD

Emily's Apple Harvest (gf2) or Wedge (gf2)

#### ENTRÉE

8 oz. Filet (gf2) | Add Shrimp +\$5, or 10 oz.  
Pork Loin (gf2)

#### SIDE

Cauliflower Au Gratin, Brussel Sprouts (gf),  
or Potatoes (gf)

#### DESSERT

Mini White Chocolate Bread Pudding, Mini  
Chocolate Torte (gf), or Mini Carrot Cake

## BUFFET OPTIONS

15 or more guests | Priced per person

### \$24 TIER 1

#### CHOOSE TWO

4 Pork Gnocchi (gf2), Chicken Diablo Pasta  
(gf2), Roasted Chicken (gf), Roasted Salmon (gf)

#### CHOOSE ONE

Cauliflower Au Gratin (gf), Brussel Sprouts (gf),  
Potatoes (gf)

### \$32 TIER 2

#### CHOOSE TWO

4 Pork Gnocchi (gf2), Chicken Diablo Pasta  
(gf2), Roasted Chicken (gf), Roasted Salmon  
(gf), Pork Loin (gf)

#### CHOOSE TWO

Cauliflower Au Gratin (gf), Brussel Sprouts (gf),  
Potatoes (gf)

#### ADD A SALAD | +\$5

Emily's Apple Harvest (gf2) or Wedge (gf2)

#### ADD A DESSERT | +\$4

Mini White Chocolate Bread Pudding, Mini  
Chocolate Torte (gf), or Mini Carrot Cake

(gf)=gluten free | (gf2)=item can be modified to gluten free. All prices are subject to 20% gratuity and 6% sales tax. Menu selections are required no later than 7 business days before the event. A guaranteed guest count is required by noon no later than 3 business days before the event. For reservations or information contact Nancy Leo, Event Coordinator | 515-778-6526 | nleo@louieswinedive.com.

Private Dining

# Louie's Wine Dive

A PLACE FOR FOOD AND WINE LOVERS TO BE SOCIAL



**LUNCH MENU** | Offered Tue–Fri from 11:30am–3pm

## LIMITED MENU OPTIONS

15 or more guests | Priced per person

**\$15 per person. Includes entree choice and non-alcoholic beverage.**

### CHOOSE ONE

Emily's Apple Harvest Salad (gf2)  
Honey Butter Chicken Sandwich with Fries  
Champagne Fish & Chips (gf)  
Coconut Street Noodles (gf2)  
Diablo Pasta | Add Chicken +\$3, Salmon +\$4,  
Shrimp (gf2)+\$5  
Sinatra Burger with Fries

### ADD AN APPETIZER

BLT Deviled Eggs (gf) | +\$3  
Squeaky Cheese (gf) | +\$3  
Calamari (gf) | +\$3

### ADD A SIDE SALAD

Emily's Apple Harvest | +\$5  
Wedge | +\$5

### ADD A DESSERT

Mini White Chocolate Bread Pudding | +\$4  
Mini Chocolate Torte | +\$4  
Mini Carrot Cake | +\$4

## BUFFET OPTIONS

15 or more guests | Priced per person

**\$22 per person. Includes non-alcoholic beverage.**

### CHOOSE TWO

4 Pork Gnocchi (gf2)  
Diablo Pasta (gf2) | Add Chicken +\$3,  
Salmon +\$4, Shrimp +\$5  
Roasted Chicken (gf)  
Emily's Apple Harvest Salad (gf2)

### CHOOSE ONE

Cauliflower Au Gratin (gf)  
Brussel Sprouts (gf)  
Potatoes (gf)  
French Fries (gf)

### ADD A DESSERT

Mini White Chocolate Bread Pudding | +\$4  
Mini Chocolate Torte (gf) | +\$4  
Mini Carrot Cake | +\$4

## BOXED LUNCH

**\$11 per person. All sandwiches include house-made chips and mini chocolate torte (gf).**

BLT Sandwich  
Blackened Chicken Sandwich  
Egg Salad Sandwich

(gf)=gluten free | (gf2)=item can be modified to gluten free. All prices are subject to 20% gratuity and 6% sales tax. Menu selections are required no later than 7 business days before the event. A guaranteed guest count is required by noon no later than 3 business days before the event. For reservations or information contact Nancy Leo, Event Coordinator | 515-778-6526 | nleo@louieswinedive.com.

Private Dining

# Louie's Wine Dive

A PLACE FOR FOOD AND WINE LOVERS TO BE SOCIAL



**BRUNCH MENU** | Offered Sat and Sun from 10am-1pm

## **BUFFET OPTIONS** | 15 or more guests | Priced per person, served family-style

**\$15**

### TIER 1

#### CHOOSE TWO

Veggie Egg Casserole  
Scrambled Eggs (gf)  
Biscuits & Gravy  
Emily's Apple Harvest Salad (gf2)  
Bacon

#### CHOOSE ONE

Breakfast Potatoes (gf)  
Fruit (gf)

**\$19**

### TIER 2

#### CHOOSE TWO

Veggie Egg Casserole  
Scrambled Eggs (gf)  
Biscuits & Gravy  
Breakfast Flatbread  
Emily's Apple Harvest Salad (gf2)  
Bacon

#### CHOOSE TWO

Breakfast Potatoes (gf)  
Fruit (gf)  
Field Greens (gf)

#### ADD SOMETHING SWEET

Beignets | +\$3  
French Toast | +\$4  
Mini Chocolate Torte (gf) | +\$4

## **BEVERAGE OPTIONS**

**\$7**

### MIMOSAS

#### CLASSIC

Bubbles, Orange Juice

#### RUBY RED

Bubbles, Grapefruit Juice

#### HIBISCUS

Bubbles, Cranberry Juice

### BLOODY MARYS

#### OLD SCHOOL | \$7

Vodka, Olives

#### BACON | \$9

Vodka, Bacon, More Bacon

#### BANGKOK | \$8

Vodka, Cilantro, Basil, Sriracha

**\$9**

### PEACH BELLINI

#### NON-ALCOHOLIC

COFFEE | \$3

ICED TEA | \$3

ORANGE JUICE | \$4

SAN PELLEGRINO | \$4

LEMONADE | \$3

PEPSI PRODUCTS | \$3

**(gf)=gluten free | (gf2)=item can be modified to gluten free. All prices are subject to 20% gratuity and 6% sales tax. Menu selections are required no later than 7 business days before the event. A guaranteed guest count is required by noon no later than 3 business days before the event. For reservations or information contact Nancy Leo, Event Coordinator | 515-778-6526 | nleo@louieswinedive.com.**