



2012,2014-2018 Readers Choice  
#1 Caterer in the Region

## A-La Carte

(Prices are per person unless otherwise specified. Includes Iggy's Dinner Rolls with Whipped Butter and choice of vegetable, starch and salad. Please call Lisa at 617-278-4000 if you would like to receive pricing for multiple entrees. Please advise if anyone in your party has a food allergy.)

### Beef, Veal, & Lamb

13-hour Applewood Smoked Brisket w/ Bad Mood BBQ Sauce	\$22
Roasted Prime Rib w/ Porcini Gravy & Horseradish Sauce	\$30
Chipotle Rubbed Braised Short Ribs	\$23
Sous Vide New York Sirloin w/ Horseradish Sauce & Portobello Sauce	\$28
Argentinean Chimichurri Skirt Steak	\$23
Sous Vide Rack of Lamb w/ Mustard, Herb & Panko Crust	market price
Honey & Vinegar Roasted Leg of Lamb w/ Roasted Fennel & Carrots	market price
Lasagna Bolognese	\$17
Pesto Meatballs w/ Pomodoro Sauce & Fresh Basil	\$17

### Pork

Bad Mood BBQ Pulled Pork	\$18
Baby Back Ribs w/ Bad Mood BBQ Sauce	\$24
VineRipe Pork Belly Porchetta w/ Capers, Pancetta & Citrus Zest	\$22
Honey Jalapeno Stout Brined Pork Loin	\$20
Crispy Braised Pork Belly	\$20
Pork Chop Milanese w/ Arugula, Shaved Parmesan, & Heirloom Cherry Tomato Salad	\$24

### Poultry

Beer Can Misty Knoll Chicken	\$19
Bad Mood BBQ Chicken	\$19
Chicken Parmesan w/ Pomodoro Sauce, Fresh Mozzarella & Basil	\$21
Chicken Picatta w/ White Wine, Lemon & Caper Veloute	\$21
Perfect Roasted Chicken w/ Chimichurri	\$20
Chicken & Smoked Ham Jambalaya	\$19
Chicken, Broccoli, Spinach & Cremini Mushroom Alfredo	\$19
Maple & Herb Glazed Roasted Turkey Breast w/ Five-Spice Cranberry Chutney	\$18

### Seafood

Poached Salmon w/ Fennel, Arugula, & Blood Orange Salad	\$24
Pan Roasted Salmon w/ Meyer Lemon & Basil Vinaigrette	\$25
Garam Masala Crusted Salmon	\$25
Grilled Swordfish Fra-Diavolo	market price
Seared Five-Spice Tuna w/ Wasabi Aioli & Wakame Seaweed Salad	market price
Pan Roasted Mahi-Mahi w/ Mango, Cilantro, Red Onion & Arugula Salad	\$22
Blackened Catfish	\$20
Shrimp Creole w/ White Rice	\$25
Shrimp Scampi w/ Garlic and Fresh Herbs	\$25
Shrimp, Spinach, Zucchini & Cremini Mushroom Alfredo	\$22
Grilled Native Lobster w/ Meyer Lemon & Basil Vinaigrette	market price
Pan Roasted Halibut w/ Pickled Mustard Seed Caviar	market price

Robert T. Lynch Municipal Golf Course ■ W. Roxbury Parkway ■ Chestnut Hill, MA 02467  
617.278.4000 ■ [www.vineripegrill.com](http://www.vineripegrill.com)



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### **Vegetarian**

Herbed Ricotta & Spinach Stuffed Eggplant Rollatini w/ Pomodoro Sauce	\$18
Sesame Soy Roasted Tofu	\$18
Broccoli, Spinach, Zucchini & Cremini Mushroom Alfredo	\$16
Butternut Squash Lasagna w/ Basil Béchamel	\$16
Vegetarian Lasagna w/ Braised Kale, Spinach, Zucchini & Cremini Mushrooms	\$16
Eggplant Parmesan w/ Pomodoro Sauce, Fresh Mozzarella & Basil	\$18

### **Starches (pick one of the following)**

#### **Potatoes**

Red Bliss Potato Salad w/ Fresh Dill and Scallions  
Sweet & Yukon Gold Potato Salad  
Sweet & Yukon Gold Mashed Potatoes  
Moody Blues Mashed Potatoes  
Loaded Mashed Potatoes w/ Cheddar, Bacon, Sour Cream & Scallions  
Herb Roasted Fingerlings w/ Sherry Mustard Vinaigrette & Apple Wood Smoked Sea Salt  
Classic Baked Potato (Available Loaded)  
Potato Gratin  
Crispy Fried Potatoes w/ Harissa Tehina Sauce

#### **Grains**

Coconut Cilantro Like Rice  
Lemon Basmati Rice  
Risotto Cakes (Milanese, Oven Dried Tomato & Basil, Porcini Mushroom)  
Basmati & Brown Rice Salad with Craisins, Olives, Candied Walnuts, Fresh Herbs  
New Orleans Dirty Rice  
Cilantro, Coconut Lime Basmati  
Vegetarian Fried Rice (add chicken, shrimp or beef for \$2.00/pp)  
Tri-colored Quinoa Tabouleh w/ Cucumbers, Tomatoes, Red Onion, Parsley & EVOO  
Israeli Rice w/ Barley & Orzo  
Toasted Freekah Salad w/ Slivered Almonds, Roasted Pepitas, Golden Raisins, EVOO & Basil  
Grilled Polenta w/ Sundried Tomato Oil  
Creamy Polenta w/ Mascarpone  
Cannellini Beans w/ Basil Pesto

#### **Pasta**

Cous-Cous Salad w/ Craisins, English Cucumbers, Cherry Tomatoes, Roasted Red Peppers, Feta & Sherry Mustard Vinaigrette  
Pasta Primavera w/ Zucchini, Summer Squash, Shitake Mushrooms, Heirloom Tomatoes, EVOO & Shaved Parmesan  
Farfalle w/ Basil Pesto & Caramelized Onions  
Vegetarian Pad Thai (add chicken, shrimp or beef for \$2.00/pp)  
Sesame Noodle Salad  
VineRipe Pasta Salad w/ Tomatoes, Basil, EVOO, & Parmesan  
Penne Marinara w/ Freshly Grated Parmesan  
Three Cheese Mac-n-Cheese (Feel free to customize)



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**Vegetables (pick two of the following)**

VineRipe's Roasted Seasonal Vegetables  
Southern Sweet Corn Succotash  
Southern Braised Greens w/ Bacon & Apple  
Braised Rainbow Chard w/ Pancetta  
Roasted Broccolini w/ Heirloom Cherry Tomatoes & Caramelized Vidalia Onion  
Broccoli Slaw  
Wok Stir-Fried Broccoli  
Haricot Vert w/ Garlic & Heirloom Cherry Tomatoes  
Caponata Agrodulce Siciliano  
Roasted Parmesan Cauliflower  
Roasted Curry Cauliflower  
Stuffed Tomatoes  
Roasted Butternut Squash  
Roasted Delicata Squash  
Mashed Kabocha Squash  
Sugar Snap Peas  
Shaved Zucchini Salad w/ Pistachios, Pesto and Parmesan  
Fennel Gratin  
Street Food Corn w/ Cotija Cheese, Lime Zest, & Cilantro  
Lemon-Scented Steamed Broccoli  
Salt Roasted Beets w/ Tehina Sauce

**Leafy & Composed Salads (pick one of the following)**

Classic Caesar Salad w/ Parmesan, Caesar Dressing & Croutons  
Baby Spinach Salad w/ Goat Cheese, Dried Cranberries, Caramelized Pecans & Marinated Red Peppers in a Honey Balsamic Vinaigrette  
Cobb Salad w/ Soft Boiled Egg, Avocado, Bacon & Roquefort Cheese in a Red Wine Vinaigrette  
Panzanella Salad w/ Heirloom Tomatoes, Sicilian Olives, Cucumbers, Cheese  
Caprese Salad w/ Tomatoes, Fresh Mozzarella, EVOO & Basil  
Arugula Salad w/ Shaved Parmesan, Dried Cherries & Lemon Sumac Vinaigrette  
Arugula Salad w/ Fennel, Dates & Toasted Barley  
Pomegranate, Fennel & Grapefruit Salad  
Red Watermelon Salad w/ Dry Feta, Olives & Mint Syrup  
Red Beet, Orange & Goat Cheese Salad  
Ten Tomato Salad (seasonal)  
Farro Salad w/ Olives, Golden Raisins, Feta  
Waldorf Salad  
Tuna Nicoise (add \$2.00/pp)  
Wedge Salad w/ Maytag Blue Cheese, Bacon, Heirloom Tomatoes & Green Goddess Dressing  
Superfood Salad w/ Kale, Caramelized Pecans, Toasted Pepitas, Sunflower Seeds, Dried Cranberries, Avocado, Pear, Red Onion & Cucumber in a Circulated Beet Vinaigrette  
Fatoush Salad w/ Asian Pears, Pomegranate Seeds, Fennel, Arugula, Romaine & Crispy Pita in a Sumac Vinaigrette



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**Soups and Stews (Priced per 16 cups or 8 bowls)**

Chicken and Sausage Gumbo	\$50
Old Fashioned Beef Stew	\$50
New England Clam Chowder w/ Leeks & Crispy Bacon	\$50
Chili con Carne w/ Red Onions & Cheddar Cheese	\$50
13 Bean Soup w/ Kielbasa	\$50
French Onion Soup w/ Garlic Croutons & Gruyere	\$50

**Desserts**

Irish Apple Pie	\$2.50
Pumpkin Strata	\$3.00
Chocolate Bouchon	\$2.50
Coconut Cake	\$3.50
Mini Pastries (3 per person)	\$6.00
Ice Cream Sundae Bar	\$5.00
Cookies & Brownies	\$2.70
Lemon Squares	\$2.00
Carmel Budino	\$3.50
Best Ever Chocolate Pudding w/ Fresh Whipped Cream	\$3.50
VineRipe Chocolate Cake	\$3.50
Seasonal Cobblers	\$2.50
Caramelized Pecan Bread Pudding w/ Salted Carmel Bourbon Sauce	\$3.00
Fresh Seasonal Fruit	\$3.50