



Chatham Hill Winery Lunch Choices

Brought to you from Chatham Hill & LaFarm Bakery

***How about a glass of wine and a delectable lunch waiting for you at the winery?
Simply call us (919-380-7135) and we will have it waiting for your arrival.***

A minimum order for six is required and one day advance notice.

Prices do not include wine.

Gourmet Box Lunches

Includes your choice of a freshly made sandwich, a fresh salad, breadstick, homemade cookie, fresh chocolate dipped treat, and utensils pack (with salt, pepper & napkin). **\$15.00 + tax**

Executive Bagged Lunch

Your choice of one a freshly made sandwich accompanied by a bag of potato chips, a homemade cookie and a mint. **\$11.00 + tax**

SANDWICH CHOICES

All Sandwiches are made with Applegate Farms hormone and nitrate-free meats and organic mixed greens.

Roasted Turkey on Ciabatta

Oven roasted turkey topped with fresh mixed greens and herb spread.

Wine Pairing: *Chatham Hill 2005 Viognier or 2005 Chardonnay*

Hummus on Multi-Grain

Hummus with sprouts, avocado, roasted red pepper and red onion.

Wine Pairing: *Chatham Hill 2005 Merlot*

Southwestern Turkey on Ciabatta

Oven roasted turkey, topped with sundried tomato, fire roasted peppers, onion, garlic and fresh herbs.

Wine Pairing: *Chatham Hill 2005 Pinot Grigio or 2005 Riesling*

Albacore Tuna on Ciabatta

Chunky white albacore tuna complimented by a light dill dressing topped with organic mixed greens.

Wine Pairing: *Chatham Hill 2005 Chardonnay or 2005 Pinot Grigio*

Honey Roasted Ham and Gruyere Cheese on Baguette

Tender honey roasted ham and a slightly sharp imported Gruyere cheese.

Wine Pairing: *Chatham Hill 2005 Merlot*

Fourouchi Salami & Gruyere on Baguette

The highest grade Fourouchi Salami, paired with imported Gruyere cheese on traditional French baguette.

Wine Pairing: *Chatham Hill 2005 Merlot or 2003 Cabernet Sauvignon*

Chicken Salad on Croissant

Freshly made chicken salad with almonds and grapes served on a freshly baked croissant. Contains nuts!

Wine Pairing: *Chatham Hill 2005 Pinot Grigio or 2005 Riesling*

Assorted Sandwich Platter

An assortment of sandwiches made with the finest selections of ingredients, nitrate and hormone-free meats, organic mixed greens, fresh herbs and topped with signature spreads. Sandwiches may include Roasted Turkey on Ciabatta, Hummus on Multi-Grain, Albacore Tuna on Ciabatta, Honey Roasted Ham and Gruyere Cheese on Baguette. Choose your favorites or an assortment. - **\$10.00 per person**

DESSERTS

Dessert Tray

A vast sample of homemade tarts, cookies, desserts, brownies and the pastry chef's specials of the day.

\$6.75 per person

Wine Pairing: *Sweet Carolina Raspberry Fruit Infused Wine*

Éclairs and Crème Puffs

Your favorite Parisian indulgences! Traditional French éclairs filled with vanilla bean custard and topped with dark Belgian chocolate and tender crème puffs filled with pastry cream. Oh la la! 30-35 pieces per platter.

\$45.00 per platter

Wine Pairing: *Chatham Hill 2005 Viognier*

Homemade Cookie and Brownie Platter

An assortment of homemade cookies and dense chocolate brownies. A perfect light dessert or great for an afternoon snack break. **\$4.75 per person**

Wine Pairing: Chatham Hill 2003 Cabernet or Sweet Carolina Raspberry Fruit Infused Wine