



HarpersontheVine.com  
 Myra Harper, Owner  
 816.283.0777

## Lunch ~ Dinner & Hors d' Oeuvre Items and Pricing

### Entrees and Appetizers

New Zealand Lamb Chops w/ Soy-Ginger Sauce (hot)	Mkt*	<input type="text"/>
Oriental Baby Back Ribs w/ Asian BBQ Sauce (hot)	\$7.25/pp	<input type="text"/>
Beef Tenderloin Medallions w/Sauce (hot)	\$6.00/pp	<input type="text"/>
Cherrywood Smoked Brisket in Wine Sauce (hot)	\$6.75/pp	<input type="text"/>
Pork Tenderloin Medallion w/Sauce (hot)	\$6.25/pp	<input type="text"/>
Roasted salmon Filet w/Fennel Seeds (warm)	\$6.00/pp	<input type="text"/>
Roasted Chicken Breast (hot)	\$5.95/pp	<input type="text"/>
Jerk Chicken Bites (hot)	\$4.75/pp	<input type="text"/>
Roasted Red Pepper & Goat Cheese Stuffed Chicken Breast (cool)	\$6.00/pp	<input type="text"/>
Teriyaki beef Skewers w/ Dipping Sauce (hot)	\$4.00/pp	<input type="text"/>
Sugar-Tea Smoked Chicken Over a Bed of Spicy Purple Cabbage (hot)	\$6.00/pp	<input type="text"/>
Homemade Vietnamese Egg Rolls (Salmon~Veggie~Chicken~Pork) (cool)	\$3.25/pp	<input type="text"/>
Homemade Vietnamese Shrimp Spring Rolls (cool)	\$3.50/pp	<input type="text"/>
Crab or Salmon Rangoon (cool)	\$4.50/pp	<input type="text"/>
Basil~Turkey Rollers (cool)	\$3.75/pp	<input type="text"/>
Jamaican Beef Pies (hot)	\$3.75/pp	<input type="text"/>
Mini Lentil Patties (hot)	\$3.25/pp	<input type="text"/>
Mini Crab~Salmon Cakes (hot)	\$2.95/pp	<input type="text"/>
Jumbo Shrimp in Wonton (cool)	\$6.00/pp	<input type="text"/>

### Vegetables and Appetizers

Blanched Asparagus Wrapped in Prociutto (Italian Ham) (hot)	\$3.75/pp	<input type="text"/>
Stir-fried Collard Greens w/Engera Bread (no meat) (hot)	\$3.00/pp	<input type="text"/>
Italian Green Beans (hot)	\$2.00/pp	<input type="text"/>
Stuffed New Potatoes (choice of stuffing's) (hot)	\$3.00/pp	<input type="text"/>
Mini-Quiche: Lorraine w/ bacon & swiss ~ Spinach (hot)	\$1.75/pp	<input type="text"/>
Blue Cornbread (hot)	\$1.75/pp	<input type="text"/>
Spinach Artichoke Dip w/ Chips (cool)	\$2.75/pp	<input type="text"/>
Sun-Dried Tomato Pesto-Roasted Red Pepper on Crostini (cool)	\$2.75/pp	<input type="text"/>
Non-Traditional Cheese Tray Assortment (cool)	\$3.25/pp ~ w/Fruit	<input type="text"/>
Roasted Mediterranean Vegetables (hot/cool)	\$2.00/pp	<input type="text"/>
Raw Veggie Sticks (Assorted Pepper ~ Carrot ~ Cucumber) w/ dip (cool)	\$2.75/pp	<input type="text"/>

### Fruit

Caribbean Pineapple	\$1.75/pp	<input type="text"/>
Balsamic Strawberries	\$2.00/pp w/Chocolate Ganachè	<input type="text"/>
Strangefruit Parfait (fresh fruit layered & topped w/sour cream & brown sugar)	\$3.50/pp	<input type="text"/>
Fresh Fruit Kabob (3 – 4 pieces per skewer)	\$3.00/pp	<input type="text"/>
Assorted Mini Fruit Tarts	\$1.75/pp	<input type="text"/>
Assorted Fresh Fruit Bowl	\$2.00/pp	<input type="text"/>
Melon & Mint (marinated in Orange Liqueur)	\$2.50/pp	<input type="text"/>
	\$2.00 pp	<input type="text"/>

### Desserts

Double Chocolate Brownie	\$3.00/pp	<input type="text"/>
Chocolate Dipped Strawberries	\$3.50/pp	<input type="text"/>
Mini Lemon Bars	\$3.50/pp	<input type="text"/>
Lemon or Orange Pound Cake	\$3.25/pp	<input type="text"/>
Vanilla Pound Cake	\$3.00/pp	<input type="text"/>
Strawberry Vanilla Cake (6 layer)	\$4.50/pp	<input type="text"/>
Chocolate Fountain	(\$350.00 complete setup)	<input type="text"/>

### Beverages

25 GUEST	\$50.00	<input type="text"/>
50 GUEST	\$85.00	<input type="text"/>
75 GUEST	\$125.00	<input type="text"/>
Strangefruit Tea (hot/cool) ~ Southern Comfort Punch (non-alcohol / cool)		
Caribbean Stout Punch (non-alcohol/cool) ~ Coffee (Organic – Flavored (Decaf ~ Reg)		