



# CRUSH

PRIVATE EVENT PRICING

## ELEGANT

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Our tapa and small plates are visually elegant, easily handled and perfect for your event

## PERFECTLY PAIRED

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Flavors both unique and complex, paired perfectly with our diverse portfolio of wines

## SIMPLE PRICING

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Easy to understand pricing for your event



# A NOTE FROM TRACY

MAKING YOUR EVENT SPECIAL...

It's a great pleasure to have you consider CRUSH Wine Bar Ltd. as the venue for your upcoming event!

I want CRUSH to be a getaway for our guests, where they experience amazing wine, and plates of unique, bold flavors.

We'll work to ensure that your event is everything that you want it to be and more... I enjoy personally working with you in preparation for your event.

Enclosed is a price list of foods our chef has created that pair exceptionally well with our catalog of wines.

Cheers,

Tracy Goldizen  
Proprietor  
CRUSH

# IMPORTANT NOTICES

AND NOW A WORD FROM THE  
GOVERNMENT, OUR LAWYERS, AND MORE...

**FDA Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.**

**Allergen Notice:** Unless otherwise specified, any food in our establishment may come into contact with surfaces or utensils that have previously contacted wheat, dairy, gluten, fish, eggs, shellfish, soybeans, tree nuts, peanuts or other allergens. Please inform your host if you or anyone in your party has a food allergy.



All prices are subject to change without prior notice due to currency fluctuation, fuel prices and/or unforeseen economic circumstances. In the case of human or computer error CRUSH Wine Bar Ltd. reserves the right to re-invoice for the correct price or service. Product images are for illustrative purposes only and may differ from the actual product. Due to differences in monitors, colors of products may also appear different to those shown on the site or catalog. Some products may have an associated image or photo. These are for reference only and should be considered illustrative. We reserve the right to change any advertised price before accepting an order. Items with a previous price refer to prices the we have previously sold the same product. All products are subject to availability and may be withdrawn at any time. If your order cannot be fulfilled you will be offered an alternative or given a refund for the unavailable product(s).

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# CAVIAR

*Looking for pure Lux? Start your party with our Caviars*



*Demi Champagne  
pairing available*

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## PRICING

WE HAVE A BROAD  
RANGE OF PRICING  
BASED ON TYPE OF  
CAVIAR SELECTED.

## A wide variety of choices...

WHEN THE BEST IS ONLY THE BEGINNING

It is our pleasure to provide you with exceptional caviars from around the world. CRUSH's offerings range from Osetra, Beluga, Paddlefish, Sevruga, Hackleback and more...

Served in a glass vessel filled with crushed ice and a carved bull horn spoon. Accouterments include blini, minced red onion, creme fraiche, scallion and chopped, boiled hen's egg.

# ESCARGOT IN PINOT GRIS

*Elegant French Escargot*



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## PRICING

\$3.25 PER SERVING

## Haute Cuisine Redux...

IMPORTED FROM FRANCE

Give your event guests the joy of a timeless recipe! Addictive, and perfect with a crisp white or bubbly, we're bringing escargot back in to the spotlight. We proudly offer you plump, tender, escargot from France, gently sauteed in Point Gris, butter, fresh garlic and shallots in honor of recipes past.

# ESCARGOT & MUSHROOMS

*A nod to Spain*



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## PRICING

\$3.25 PER SERVING

## A Spanish riff on the classic...

### UMAMI THROUGH AND THROUGH

Let your sense of "Umami" run wild! Nothing better, nothing more "Earthy", than the combination of our imported French Escargot with locally sourced, seasonal mushrooms. Perfect for the hearty mood, or even the comfort food craving. Let garlic, thyme, butter, scallion...the foundation of this tapa, with a few more secret ingredients we won't tell, lead the way!



# DUCK & FIG FLATBREAD

A DESIGN BY CRUSH



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## PRICING

3.75 PER SERVING

## Ducky, Crispy Goodness...

UMAMI THROUGH AND THROUGH

A combination of a crunchy, chewy flat bread, sweet roasted onion jam, fig jam, torched goat cheese, confit of duck leg, house pickled red onion and capers and topped with micro flowers and greens.



# GRUYÈRE & FRENCH OLIVE FLATBREAD

DESIGNED BY CRUSH



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## PRICING

3.75 PER SERVING

## The Most AMAZING Cheese...

FOR THE CHEESE LOVER IN ALL OF US...

The briney saltiness of our French olive medley combined with copious amounts of Grand Cru Gruyere and our garlic and olive oil emulsion, topped with microgreens is a guaranteed hit!



# GRUYÈRE & WHITE MUSHROOM FLATBREAD

*Another DESIGN BY CRUSH*



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## AMAZING Cheese & Shrooms...

### PRICING

3.75 PER SERVING

FOR THE MUSHROOM FAN IN ALL OF US...

Staying with the use of garlic and Grand Cru Gruyere, we added the umami of white button mushrooms. Combined with copious amounts of Grand Cru Gruyere and our garlic and olive oil emulsion, topped with microgreens is a guaranteed hit!

# ELK, GOAT CHEESE & RED ONION FLATBREAD

OUR RIFF ON CLASSIC PIZZA



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## BIG GAME GOODNESS...

### PRICING

\*SEASONAL\*

PLEASE ASK FOR  
AVAILABILITY

### A CLASSIC WITH A TWIST

Along the lines of a traditional sausage pizza, our riff consists of a hand crushed Italian tomato sauce with a touch of soft, rounded heat from Aleppo peppers, earthy hyssop, sumac, sesame, garlic and more. Large cuts of Elk sausage, torched goat cheese, red onions and micros finish off a dish that's sure to please!

# MINI CRABCAKE/CROQUETTE

*Eight wonderful choices*



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## Small plates, small crabcakes...

### PRICING

\$5.00 PER SERVING

### BRIGHT & PURE FLAVORS OF THE OCEAN

Small plates, small crabcakes...bring the ocean to your next event with these elegant, hand made crab croquettes or crabcakes. We believe in binder, not filler. If we wanted to eat a ball of bread, well, we'd eat a ball of bread - So more crab! Beautiful, light and not overpowering. Light crab flavor fresh, handmade, and with quality ingredients. Treat yourself and your guests to something amazing...



# SHISHITO PEPPERS

*Words simply cannot describe...*



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## The Spice of Life...

### PRICING

\*SEASONAL\*  
PLEASE ASK FOR  
AVAILABILITY

SMOKY & SWEET WITH A POTENTIAL SURPRISE!

Small plates, small crabcakes...bring the ocean to your next event with these elegant, hand made crab croquettes or crabcakes. We believe in binder, not filler. If we wanted to eat a ball of bread, well, we'd eat a ball of bread - So more crab! Beautiful, light and not overpowering. Light crab flavor fresh, handmade, and with quality ingredients. Treat yourself and your guests to something amazing...

# DUCK CONFIT & FOIE GRAS

*Too much decadence in one bite*



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## PRICING

3.75 PER SERVING

## A Duck, Goose and an orange...

THE PERFECT BITE FOR THE FAN OF DUCK

Where has this duo been all of our lives?!?! All right...Lets take two AMAZING things, pate of foie gras and warm duck confit, and let them mingle on a crostini topped with a sweet onion jam, a hint of orange, and a little acid from a balsamic reduction topped with microgreens! Did you just say "PERFECTION"??

# QUAIL EGG & CAPACOLLO

*Bacon and Eggs*



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## PRICING

5.00 PER SERVING

## The New Bacon & Eggs...

UNIQUE, FUN AND REALLLLLY GOOD!

Eggs you say? Certainly... Here's our riff on a classic, just for you! Partnering with AJ Farms out of Strasburg, VA for our Coturnix Quail eggs, we happily bring you freshly baked crostini, topped with goat cheese, pan seared Capocollo, button mushrooms and topped with a fried quail egg, drizzled with organic thyme infused olive oil and micro greens. Hearty, yet delicate, light but filling, this defines "Unctuous" to a T!



# PAN SEARED GARLIC SHRIMP

*Bacon and Eggs*



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## Pan seared excellence...

### PRICING

4.50 PER SERVING

### ANOTHER CLASSIC FOR YOUR GUESTS

Who doesn't LOVE Garlic and Shrimp? One of the most common and popular Spanish Tapas, this dish has everything for the perfect bite. Tail-on shrimp that have been sauteed in robust olive oil, fresh garlic, a lot of deep red, smoky paprika, and a hint of spicy red pepper. Perfect with a warm, crusty and chewy demi baguette to soak up the garlic"y" olive oil and a bright, white wine!

# ROASTED BONE MARROW

*Seared unctuousness*



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## The return of Haute Cuisine...

### PRICING

\$5.00 PER SERVING

### ANOTHER CLASSIC FOR YOUR GUESTS

If Butter, Fillet Mignon and Amazing were tossed together...You would have this! Enjoy a duo of roasted beef bone marrow with a balsamic, peppercorn and Cabernet Sauvignon reduction. Accompanied by baguette slices. Warning: This can become terribly addicting...

# "CARPACCIO" OF SOPRASATTA

*with Quail Eggs*



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## Award Winning Sopressata...

### PRICING

\*SEASONAL\*

PLEASE ASK FOR  
AVAILABILITY

### FOR THE DISCERNING MEAT LOVER

If an ingredient is exceptional, then it can stand alone as the star of the dish. In this case, we offer to you a stellar riff on carpaccio (this is not raw) of Fra' Mani's Sopressata, (a 2018 Good Food Award Winner) modeled after the sopressa vicentina from the Vicenza province of Northern Italy. Sliced paper thin, served with a duo of pan seared quail eggs and micro greens with a drizzle of extra virgin olive oil. A true stand alone!



# MARMELATA CON QUESO DE CABRA

*A house favorite!*



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## A Best Seller...

### PRICING

\$3.25 PER SERVING

TANGY, EARTHY WITH A HINT OF SWEET

The perfect bite and a house favorite! Crostini with tomato jam and goat cheese - Not up for the Fois Pate? Not to worry - Enjoy tangy goat cheese with sweet tomato and onion jam and a thick, rich balsamic reduction on a crusty, warm baguette slice!

Please note: These tapas can be cut in half for a more "bite size" experience.

# WARMED BRIE

*Another house favorite!*



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## Brie...Amazing, cheesy Brie...

### PRICING

3.75 PER SERVING

### THE GLORY OF WARMED, GOOEY CHEESE

Oooooooooeeey Goooooey warm Brie! Yay! Fresh out of the oven, instant happiness! What's better than a gooey, warmed wheel of brie? Not much... Indulge in a warmed wheel of happiness with honey and balsamic drizzle. Enjoy a crusty, chewy baguette and some crisps as you sip your favorite glass of wine, whilst dispatching this tasty cheesy treat.

Hint: We can bring several at once or stagger them as needed!

# FOIE TOAST

*When Foie Gras is the only cure*



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## The Joy of Foie...

### PRICING

\$3.75 PER SERVING

### DECADANCE...

Great things happen when you add foie gras pate to your day - Silky, rich unctuousness of the fois with the tang of goat cheese and chew of a fresh out of the oven baguette. Indulge yourself in a pate of Foie Gras and Grapes on a warmed crusty baguette slice with tangy goat cheese, sweet onion jam and a deep, rich balsamic reduction. An amazing trio of goodness - You might not share!



# NORWEGIAN SMOKED SALMON BLINIS WITH CAPELLIN ROE

*A big bite of amazing*



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## Elegant, bright, flawless...

### PRICING

\$4.00 PER SERVING

MILD, HIGH FAT SALMON WITH A CLEAN FINISH

Tiny little Russian pancakes...to hold your spectacular salmon, of course! Beautiful, yet delicate cuts of Norwegian Salmon folded onto a blini with Capellin Caviar, sour cream and a scallions. A classic for a reason. Enjoy with a recommended champagne or white

# NORWEGIAN SMOKED SALMON

*Brilliant, paper thin slices*



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## PRICING

\$3.25 PER SERVING

## Simple, delicate and pure...

MILD, HIGH FAT SALMON WITH A CLEAN FINISH

Simple, delicate and pure...One of the greatest things around...Seriously. (Unless you happen to be a Salmon...)Well known as a Sunday Brunch staple, I don't know much that beats smoked salmon.&nbsp;Brunch or not, it's perfect anytime, especially with sparkling whites! Spectacular, delicate, Norwegian smoked salmon served with olive oil drizzle and capers for your palate's pleasure! Served as four, beautiful bundled slices dressed with olive oil, capers, and micro greens.

# SMOKED SALMON CROSTINI

*A brilliant combination of textures, in one bite*



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## A bite sized classic...

### PRICING

\$3.75 PER SERVING

CRUNCHY, MELTY, CREAMY, BRIGHT

Another house favorite and one of our favorite ways to eat salmon! Delicate, yet hearty - This board consists of stunning cuts of smoked Norwegian Salmon folded onto a fresh out of the oven crostini with goat cheese, olive oil and micro greens. Simple, elegant and just what you need! Serving of four - Capellin caviar available upon request



# CANDIED SALMON

*Moist, rich and decadent, with a hint of sweetness*



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## Unique, smoky sweet flavor...

### PRICING

\$3.25 PER SERVING

SMOKE, SWEET, FLAKY AND MOIST

Unique, smoky sweet flavor - Moist and unctuous - Ridiculously good!...are just a few things that have been said about this unique tapa! This three ounce portion and a unique cut is made by using organic honey and Brown Sugar combined with the smoke from fruitwoods and hardwoods flavor this Pacific Northwest Native American style delicacy. This combination of traditional and modern methods, and using select ingredients, produces a smokey, light and sweet salmon with a firm and flaky texture.

# WHITE BOQUERONES

*Anchovies...but not what you think*



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## Anchovies? Not the way you think...

### PRICING

\*SEASONAL\*  
PLEASE ASK FOR  
AVAILABILITY

A BRIGHT, ACIDIC, BRINY POP

Anchovies?!?! Nope, not the ones from a tin...Hit the brakes! These are not the chalky, pasty things from a tin for one dollar in the hardware store. We know that many people have had that terrible experience with those little fish, but this is a world apart...A traditional and very popular tapa throughout Spain, the complex, briny pop brings to light a whole new world for this amazing little fish! Light in weight, deep in flavor with an acidic, briny pop, these can become a spectacular food addiction!



# FRENCH OLIVE MEDLEY

*Changing the way you look at the olive*



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## From Spain to Italy...

### NOT YOUR EVERYDAY OLIVES

From Spain to Italy... A true staple! Kalamata, red and green, this olive medley is certain to please the palate. A great snack for those who want to keep it light, yet savory. Enjoy this pit free, olive medley with with a freshly baked demi baguette and picks to ensure no olive escapes your grasp!

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### PRICING

\$40.00\*

INCLUDED IN  
MEDLEY



# KALAMATA OLIVES

*Chilled, complex, wonderful bite*



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## From Spain to Italy...

GROWN IN KALAMATA, MESSINIA & LACONIA

Our favorite type of olive, just give us a jar and get out of the way! Kalamata olives are grown in Kalamata, Messinia and also in nearby Laconia, both located on the Peloponnese peninsula. They are almond-shaped, plump, dark purple olives from a tree distinguished from the common olive by the size of its leaves, which grow to twice the size of other olive varieties. Enjoy this pit free olive with a freshly baked demi baguette and picks. Enjoy a great white to pair!

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### PRICING

\$1.50 PER SERVING

# FIRE ROASTED RED PEPPERS

*Charred peppery goodness*



## Another stand alone classic

GROWN IN KALAMATA, MESSINIA & LACONIA

A classic - Roasted red peppers, olive oil and fresh garlic. Sometimes the best things are the most simple. Freshly roasted red peppers in a fruity olive oil with fresh garlic and thyme. Big flavor to satisfy that small plate craving! Marry with crusty bread, your favorite wine and feel good about a light, but vibrant tapas!

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### PRICING

\$40.00\*

INCLUDED IN  
MEDLEY

# MARINATED ARTICHOKE HEARTS

*Charred peppery goodness*



## **Briny, artichoke goodness...**

ONLY THE BEST PARTS

Briny, artichoke"y" goodness...Ah, the artichoke and all of it's happiness - The heart of the artichoke, marinated in briny, tangy goodness with the round finish of quality olive oil. Not only does it hit the spot as a small plate, but is healthy to boot! Enjoy the tang of chilled, marinated artichoke hearts with a warm, crusty half baguette and great glass of your favorite white!

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### **PRICING**

\$40.00\*

INCLUDED IN  
MEDLEY



# CHILLED HUMMUS

*Spicy roasted red pepper hummus*



## For the Hummus Lover...

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### PRICING

\$40.00\*

INCLUDED IN  
MEDLEY

### CREAMY AND HEARTY

For the Hummus lover...Not feeling the need for a big board of cured proteins? No worries, we have just the thing...Beautiful, silky and spicy roasted red pepper hummus with olive oil and tomato jam. Just the thing to fill you up and balance out that beautiful glass of CRUSH wine in your other hand!

# PATATAS BRAVAS

*A classic Tapa from Spain*



## An everyday treat in Spain...

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### PRICING

\$2.50 PER SERVING

POTATO, PEPPERS AND AIOLI

A potato dish of garlic'y, spicy Goodness! A classic Spanish tapas - Baked crispy potato wedges topped with a spicy tomato sauce and garlic aioli served in a Spanish cazuela. Please allow extra preparation time as your dish is made to order



# WARMED BAGUETTES

*Really, good baked baguettes*



## Nothing Better...

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### PRICING

\$2.50 PER SERVING

### BAKED TO ORDER

Second to red wine, there's nothing better...A warm, crusty baguette baked freshly for your enjoyment. Feel free to pair it with any of our tapas, small plates or simply with olive oil and cracked pepper.



# CHAMPIÑONES AL AJILLO

*Wonderful Spanish Mushrooms*



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## The Earthy, Umami of Mushrooms...

### PRICING

\$3.00 PER SERVING

### CAN'T GET BETTER THAN THIS

The Earthy, Umami Joy of Mushrooms! A classic tapas, these mushrooms, served in a traditional Spanish cazuela, are sautéed in olive oil with a whole garlic clove, thyme, paprika and sherry. A dash of red pepper flake for just a touch of heat to round it off. The remaining sauce in the cazuela is the perfect medium to dip that warm crusty baguette!

# CHARCUTERIE BOARD

*Select Cured Meats*



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## Satisfy your inner carnivore...

### PRICING

\$5.00 PER SERVING

### WHEN IT'S TIME FOR CURED MEATS

Everything that you've ever wanted...on one board! Satisfy your inner carnivore and let the meaty"ness" (is that even a word...?) of our hearty board of cured proteins lead the charge! Enjoy Mortadella, Citterio Capocollo, Framani Sopressata and Finocchiona Salami on a board with a warmed, crusty demi baguete, crisps and seasonal fruit garnish. We look out for you: There's a little, seasonal fruit garnish "thingee" on there so you can tell everyone that you ate "healthy" today...(wink, wink)

# SPANISH CHEESE BOARD

*Select Imported Cheeses from Spain*



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## Amazing Spanish Cheeses...

### PRICING

\$5.00 PER SERVING

### SELECTED BY OUR CHEESE MONGER

Unique, hand selected Cheeses from Spain - Brilliant flavor... We love cheese and we know that you do too...Our cheeses are hand selected by an amazing cheese monger to bring you unique selections that are difficult to find. We want your cheese experience to be unique, robust and a journey of cheesy happiness. We hope that you enjoy them as much as we do. Your cheese tasting will consist of five cheeses: **Please ask for our comprehensive written list/explanation of each cheese.**



# DE GUAL CHEESE BOARD

*Select Imported Cheeses from France*



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## PRICING

\$6.00 PER SERVING

## French complexity...

SELECTED BY OUR CHEESE MONGER

Our personal favorite of our cheese boards! The kitchen finds a need to "sample" this cheeses quite frequently - We love cheese and we know that you do too...Our cheeses are hand selected by an amazing cheese monger to bring you unique selections that are difficult to find. We want your cheese experience to be unique, robust and a journey of cheesy happiness. We hope that you enjoy them as much as we do! Your cheese tasting will consist of five cheeses: **Please ask for our comprehensive written list/explanation of each cheese.**

# INTERNATIONAL CHEESE BOARD

*Select Imported Cheeses from France*



## From around the world...

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### PRICING

\$5.00 PER SERVING

### SELECTED BY OUR CHEESE MONGER

Sample from all over the map! We love cheese and we know that you do too...Our cheeses are hand selected by an amazing cheese monger to bring you unique selections that are difficult to find. We want your cheese experience to be unique, robust and a journey of cheesy happiness. We hope that you enjoy them as much as we do. Your cheese tasting will consist of five cheeses: **Please ask for our comprehensive written list/explanation of each cheese.**



# DESSERTS



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“THERE IS NO BETTER WAY TO BRING PEOPLE TOGETHER THAN WITH DESSERTS.”

— George Bernard Shaw, Man and Superman



# HAZLENUT FLUTE

*Cool, chocolate goodness in a glass flute*



## Gelato time...

RUMORED TO BE MADE BY UNICORNS

GELATO TIME! End the evening (or begin it, we won't judge) with something that satisfies the sweet tooth, but doesn't have that "slice of cake" guilt! Sweet but not too sweet - Smooth chocolate gelato swirled with rich chocolate hazelnut sauce presented in a flute glass! Rumored to have been made by unicorns. Feel free to keep the glass if you like, just let your host know!

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### PRICING

\$7.50 PER SERVING

# LIMONCELLO FLUTE

*Cool, bright, lemony goodness in a glass flute*



## Gelato time, again!

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### PRICING

\$7.50 PER SERVING

### ACTUALLY MADE BY UNICORNS

Made with Italian Lemons! End the evening (or begin it, we won't judge) with something that satisfies the sweet tooth, but doesn't have that "slice of cake" guilt! Sweet but not too sweet - Smooth vanilla gelato swirled with a bright Italian lemon sauce presented in a flute glass! Actually made by unicorns. Feel free to keep the glass if you like, just let your host know!

# DUSTED CHOCOLATE TRUFFLES

*A chocolate fix that's not overly sweet*



## Chocolate, just right...

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### PRICING

\$1.25 PER SERVING

### SIMPLE, ELEGANT AND IDEAL

Simple, clean, no frills - Damn good chocolate, created to be the perfect wine accompaniment. Go ahead, indulge yourself and make that sweet tooth happy! Rich chocolate truffles dusted with semi-sweet coco powder served with a chocolate drizzle and cocoa nibs. Certain to satisfy!



# TRIPLE CHOCOLATE CAKE

*So, so, so much chocolate*



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## Chocolate, just right...

### PRICING

\$7.50 PER SERVING

### BEAUTIFUL BALANCE ON THE SWEETNESS

Simple, clean, no frills - Damn good chocolate, created to be the perfect wine accompaniment. Go ahead, indulge yourself and make that sweet tooth happy! Rich chocolate truffles dusted with semi-sweet coco powder served with a chocolate drizzle and cocoa nibs. Certain to satisfy!

# RED VELVET CHEESECAKE

*A lot of good things going on in one slice of happiness*



## Decadence in a slice of cheesecake?

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### PRICING

\$7.50 PER SERVING

SHARE? MAYBE NOT!

Decadence in a slice of cheesecake? Absolutely... Rich, creamy, amazing goodness to end your evening the right way! This cheesecake has a complex variety of flavors and is more than enough to satisfy your inner sweet tooth. A hearty serving and perfect for sharing, but you won't want to!

# LIMONCELLO CAKE

*Crisp, bright slightly tart lemons*



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## PRICING

\$7.50 PER SERVING

**Not sweet, not tart, but AMAZING..**

SHARE? NOPE...

Oh my...This is the one! Not heavy, not overly sweet - Crisp, bright lemon with a light cake and a touch of creamy sweetness in the smooth, perfect icing! Topped with European white chocolate shavings. When a heavy, sweet finish won't cut it, this is the perfect "sweet/tart" way to go!





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Again, a genuine "Thank You" for considering CRUSH for your upcoming event!

Oug goal is to set your experience apart from all others!

Cheers!

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540-550-0103

[TheCRUSHWineBar.com](http://TheCRUSHWineBar.com)

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3031-103 Valley Avenue  
Winchester, Virginia  
22601

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**Hours:**

Monday - Thursday: 4p-9:30p

Friday & Saturday: 4p-11p

Sunday: Closed

for Reserved, Private and  
Special Events

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The bar and kitchen will  
close 30 minutes before  
actual closing time