

Vintner's

Events and Catering

Hors D'Oeuvre Platters: Serves Approximately 50 guests

Bruschetta; *Basil, Garlic, Tomatoes, on Toasted Baguette \$190*

Canapés; *Fresh Basil, Roasted Garlic, Cream Cheese \$135*

Canapés; *Roasted Red Pepper, Walnut, Cream Cheese \$135*

Assorted Cheeses; *Chef Choice, Grapes, Crackers \$200*

Vegetable Crudité; *Ranch Dip \$150*

Fresh Fruit; *Seasonal \$185*

Antipasto; *Salami Horn, Baby Artichokes, Prosciutto, Asiago, Olives, Peppers \$200*

Chips and Dips; *Guacamole, Salsa, Bean Dip \$125*

Asparagus Spears; *wrapped in Prosciutto \$220*

Meatballs; *Mushroom Burgundy Sauce \$170*

Chicken Sate; *Peanut Sauce \$200*

Jalapeno Poppers; *Bleu Cheese Dip \$175*

Stuffed Mushrooms \$200

Pot Stickers; *Chicken or Vegetable, Thai Dipping Sauce \$200*

Teriyaki Skewers; *Beef or Chicken \$200*

Spring Rolls; *Pork or Vegetable, Sweet and Sour Sauce \$165*

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All plated options are served with a mixed green salad, coffee, water, and lemonade
Desserts available upon request, and may be included at no additional cost. Please inquire.

18% gratuity and current sales tax apply to all food and beverage

Please select no more than 3 entrees

Entrees:

8oz Filet Mignon, *Brandy Peppercorn Sauce* \$39

10oz New York Strip, *roasted red pepper, House made Steak Sauce* \$34

10oz Top Sirloin, *peppered, Pinot Noir Demi* \$32

Hand Made Chicken Cordon Bleu, *Bechamel Sauce* \$31

Chicken Picatta; *capers, white wine, butter sauce* \$30

Chicken Marsala; *Mushrooms, Marsala wine reduction* \$30

Blackened Chicken; *sautéed onions, fresh jalapenos* \$30

Pesto and Mozzarella Chicken; *rolled in chicken breast, lightly breaded* \$31

Filet of Salmon, *Lemon Dill Beurre Blanc* \$31

Red Snapper, *Roasted Red Pepper Sauce* \$30

Butternut Squash or Spinach and Ricotta Ravioli; *Basil Marinara* \$29

Grilled Portobello, *Lentils, Roasted Red Pepper Sauce* \$29

Chicken Strips and Fries, Fruit Cup *(Children 11 and under)* \$18

Please choose 2 sides:

Same sides to be used for multiple entrees

Garlic Mashed potatoes

Roasted New Potatoes

Creamy Scallop Potatoes

Baked Potato

Rice Pilaf

Mixed Vegetables

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Santa Maria Style Buffet

Tri Tip
Seasoned Chicken
Piquito Beans, Mixed Vegetables, and Pan Fried Potatoes
Garlic Bread and Salsa
Mixed green salad
Fruit salad
Pesto tortellini salad
\$33 per person

Cessna Buffet

Hand Carved Prime Rib
Chicken Cordon Bleu
Garlic Mashed potatoes
Mixed Vegetables
Rice Pilaf
Mixed green salad
Fruit salad
Pesto tortellini salad
\$37 per person

Vegetarian Entrees may be added to Buffets for an additional \$4 per person
Buffets are served for a 90 minute period

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Additional Information

Private Bars are available. A \$175 Bartender fee applies if bar sales do not exceed \$500

Any bottle of wine, champagne, or cider is subject to a \$10 corkage fee

No outside catering allowed

Security is required for parties larger than 100ppl. \$25 per hour, per guard. 1 Guard per 75 people required

All Saturday events required a minimum of \$5000

Deposits are required to reserve space. Cancellation policies are outlined in contract.

Early access to Ballroom available only upon availability.

Rental of Ballroom based on 7 hour period.