



Private Event Suggested Food & Beverage Menu

Hors D'Oeuvres Buffet

Assortment of Cheese to include:

Cambozola, Cowgirl Creamery Seasonal Fresh Cheese Selection, & Sonoma Dry Jack

Assortment of Charcuterie Meats to include:

Milano Salami, Spicy Capocollo, Sweet Coppa

Served with Sea Salt Flatbread Crackers, Fig Jam, Stone-Ground Mustard, & Hazelnut Garnish

House Spiced Olives

Hummus with Fresh Vegetables & Pita Crisps

Assorted Hot Artisan Flatbreads to include:

Caramelized Onions, Prosciutto, & Burrata Cheese

Italian Sausage, Pesto, Roasted Red Peppers, & Mozzarella Cheese

Fresh Seasonal Pear, Cambozola, Fig Jam, & Toasted Almonds

Wild Mushrooms, Pesto, & Brie Cheese

\$25 Per Person

Sample Beverage Service

Actual selections are personalized from our Cellar Door Wine List

Priced per consumption

Manzoni Chardonnay \$48/btl

Mazzocco Cabernet Sauvignon \$46/btl

Nielsen Pinot Noir \$42/btl

Assorted Draft Beer \$6 ea.

Assorted Non-Alcoholic Drinks to include:

Sparkling Water, Coke, Diet Coke, Sprite, Lemonade, Coffee, & Tea \$2 ea.

Cake-Cutting Service

\$1.50 Per Person

**** Pricing shown above does not include additional 20% gratuity and 9.5% tax****