



## Private Event Suggested Food & Beverage Menu

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### 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\*\***