



THE ESTATE



HOTEL
VILLAGGIO

THE
VILLA



VINTAGE
HOUSE

Breakfast Buffets

Include: Seasonal fresh fruit, berries, Clover Greek yogurt, Napa Nuts granola, local dried fruits, orange juice, grapefruit juice
Coffee Service: Caffeinated & decaffeinated, selection of hot teas

Yountville Breakfast

76

Assorted breakfast pastries, butter, preserves **(G,D)**

Cage free scrambled eggs

Roasted local fingerling potatoes

(Select one)

Hobbs' bacon, Golden Gate chicken apple sausage, or grilled Caggiano ham

Washington Street Brunch

108

Assorted breakfast pastries, butter, preserves **(G,D)**

Cage free scrambled eggs

Roasted local fingerling potatoes

Santa Barbara smokehouse salmon, dill cream cheese, watermelon radish,
Napa Valley Bagels

(Select one)

Hobbs' bacon, chicken apple sausage, or grilled Caggiano ham

(Select one)

Buttermilk pancakes, Belgian waffles or brioche French toast

Healthy Start Breakfast

86

Bran muffins, zucchini bread, fruit preserves, butter **(D,G)**

Egg white frittata, roasted seasonal vegetables, oven dried tomato, Laura Chenel
goat cheese, basil pesto

Avocado toast with fresh herb salad, pickled red onion, watermelon radish, grilled
harvest wheat bread

(Select one)

Hobbs' bacon, Niman Ranch Canadian Bacon, or chicken apple sausage

Continental Breakfast

48

Assorted breakfast pastries, butter, preserves **(D,G,V)**

Breakfast displays require a minimum of 10 guests with 100% of guest count and are based on a 90-minute service. All prices are per person unless otherwise noted and are subject to a 20% service charge (taxable) and 7.75% tax

CONTAINS GLUTEN (G)
CONTAINS DAIRY (D)

CONTAINS NUTS (N)
CONTAINS SHELLFISH (SF)

VEGETARIAN (V)
VEGAN (VG)

Breakfast Enhancements

All enhancements are based on a 90-minute meal service, in conjunction with a buffet

Napa Valley Omelet Station 29

Caggiano ham, Hobbs' bacon, Fiscalini cheddar, Laura Chenel goat cheese, seasonal wine forest mushrooms, bell peppers, onions, spinach, tomato, avocado, jalapeno, tomatillo salsa **(D)**

Chef Attendant Required
250 per attendant

Santa Barbara Smokehouse Salmon 24

Toasted Napa Bakery bagels, cream cheese, tomato, onion, capers hard boiled cage free eggs, red onion, lemon **(G, D)**

Bob's Red Mill Steel Cut Oatmeal 14

Brown sugar, golden raisins, toasted almonds, local dried fruits **(G,D,VG,V,N)**

Eggs Benedict 19

Model Bakery English muffin, poached egg, Niman Ranch Canadian Bacon, wilted seasonal greens, Calabrian chili hollandaise **(G, D)**

Boxed Breakfast 54

Pastry, fruit, yogurt, granola, coffee and juice, butter, preserves **(V)**

Toasted Napa Bakery Bagels 70 per dozen

Assorted Toasted Napa Bakery bagels, cream cheese, butter, preserves **(G, D, V)**

Individual Clover Greek Yogurt Parfait 14 per item

Local honey, blueberry, toasted walnuts **(D,N)**

Assorted Mini Muffins (G,D) 48 per dozen

Whole Fresh Seasonal Fruit (VG) 7 per item

Dried Snacks 8 per item

granola bars, chips, trail mix, candy bars

Breakfast enhancements require a minimum of 10 guests and are based on a 90-minute service. All prices are per person unless otherwise noted and are subject to a 20% service charge (taxable) and 7.75% tax

CONTAINS GLUTEN (G)
CONTAINS DAIRY (D)

CONTAINS NUTS (N)
CONTAINS SHELLFISH (SF)

VEGETARIAN (V)
VEGAN (VG)

Breaks and Beverage Items

Fresh Fruit	17
Watermelon, papaya, pineapple, jicama, mango, lime, tajin (V,VG)	
Sweet & Savory	26
Banana chips, house made potato chips, mini pretzels, sea salt chocolate bar freshly baked chocolate cookies (G,D,V)	
Vegetable Crudit� and Dip	29
Traditional hummus, vegetable crudit�, toasted pita chips, tarragon dip, pistachio dip (G,D,V)	
Pop It	25
Freshly individually wrapped popped popcorn <i>Make your own flavor</i> (Select 2) lime sea salt, parmesan black pepper, chipotle cumin salt, white cheddar truffle rosemary, cocoa powder (D,V)	
Local Cheese Board	38
Chef choice of 3 cheeses, dried fruits, California nuts, fig almond cake, lavash, crackers, baguette (G,D,N,V)	
Local Artisan Charcuterie	46
Pickled vegetables, whole grain mustard, baguette (G,D,N)	
Combination	50
A combination of cheese and charcuterie display (G,D,N)	
Lemon Bars	22
Estate grown lemons (G,D,V)	

Assorted Soft Drinks	6 per item
Bottled Still Water	10 per item
Bottled Sparkling Water	10 per item
Energy Drinks	10 per item
Cold Brew Coffee	10 per item
Fresh Lemonade	72 per gallon
Freshly Brewed Regular, Decaffeinated Coffee & Selection of Hot Teas	126 per gallon
Chris Kollar Local Hot Chocolate	126 per gallon

Breaks require a minimum of 10 guests and 100% of guest count and are based on a 60-minute service. All prices are per person unless otherwise noted and are subject to a 20% service charge (taxable) and 7.75% tax.

CONTAINS GLUTEN (G)
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CONTAINS SHELLFISH (SF)

VEGETARIAN (V)
VEGAN (VG)

Cold Lunch Buffet

105 per person

Starters (Select two)

The Estate Caesar

Parmigiano-Reggiano, house made croutons Caesar dressing **(G,D,V)**

Vine Ripe Tomato

English cucumber, red onion, feta cheese, lemon oregano vinaigrette **(D,V)**

Seasonal Field Greens

vine ripe tomato, cucumber, radish herb vinaigrette **(V,VG)**

Sandwiches (Select three)

Oven Roasted Hobbs' Turkey Breast

Valley Ford Highway One cheese, lettuce, tomato, herb aioli seeded country bread **(G,D,N)**

Red Wine Marinated Tri Tip

Caramelized onions, lettuce, tomato, Point Reyes bleu cheese aioli rustic sourdough bread **(G,D)**

Garden Vegetable

Traditional hummus, cucumbers, sprouts, vine ripe tomato, avocado spinach wrap **(G,D,V)**

ABLT

Smashed avocado, Hobbs' applewood smoked bacon, lettuce vine ripe tomato, roasted garlic aioli, farmers bread **(G,D)**

Italiano

Soppresata, mortadella, pepperoni, provolone, pepperoncini vine ripe tomato, onion, iceberg, olive tapenade, oregano vinaigrette ciabatta **(G,D)**

Caggiano Ham

Bellwether Carmody cheese, Whole grain mustard European style butter, baguette, fleur de sel **(G,D)**

Mary's Roasted Chicken Breast

Arugula, house made mozzarella, sun dried tomato pesto, ciabatta **(G,D)**

Sides (Included)

House made potato chips

Fresh sliced seasonal fruit **(D,V)**

Desserts (Select one)

Panna cotta **(D,V)**

Flourless chocolate torte **(D,V)**

Bellwether Farms Ricotta cheesecake seasonal fruit compote **(D,V)**

Lunch Buffets require a minimum of 10 guests and 100% of guest count and are based on a 90-minute service. All prices are per person unless otherwise noted and are subject to a 20% service charge (taxable) and 7.75% tax.

CONTAINS GLUTEN (G)
CONTAINS DAIRY (D)

CONTAINS NUTS (N)
CONTAINS SHELLFISH (SF)

VEGETARIAN (V)
VEGAN (VG)

Hot Lunch Buffet

Build Your Own Estate Lunch Buffet

Price for 2 entrees 130 per person

Price for 3 entrees 145 per person

Salads (Select two)

Estate Caesar

Romaine hearts, Parmigiano-Reggiano, house made croutons, Caesar dressing **(D,V,G)**

Seasonal Field Greens

Vine ripe tomato, English cucumber, radish, carrots, Sparrow Lane vinaigrette **(V,VG)**

California Farro

Arugula, kalamata olives, preserved lemon, marinated tomato, toasted pine nuts
golden raisins, sherry vinaigrette **(N,V,VG)**

Roasted Beets

Shaved fennel, Laura Chenel goat cheese, local pistachios, citrus segments frisée, champagne vinaigrette **(D,N,V)**

Panzanella

Marinated tomatoes, local bread, torn basil, Parmigiano-Reggiano, Sparrow Lane red wine vinegar **(G,D,V)**

Caprese

Vine ripe tomatoes, fresh mozzarella, sweet onions, hand torn basil, cracked black pepper, sea salt
aged Modena balsamic, **(D,V)**

Entrees (Select Two or Three)

Mary's Grilled Marinated Chicken Breast, Lemon Tarragon Sauce **(D)**

Seared Local Salmon, seasonal pesto **(D)**

Eggplant Manicotti, herb ricotta, quinoa, San Marzano tomato sauce, hand torn basil **(D,V)**

Mustard Crusted Pork Tenderloin, Estate lavender tapenade

Grilled American Waygu Beef Flatiron Steak, red wine jus

Ricotta Cheese Ravioli, arugula, pine nuts, oven dried tomato, seasonal pesto **(G,D)**

Traditional Shrimp Scampi, tomato, Gilroy garlic, chardonnay, chives **(D,SF)**

Mary's Chicken Breast Piccata, lemon, butter, chardonnay, capers, fresh herbs **(G,D)**

Braised Beef Short Ribs, balsamic cippolini onions, gremolata

Fennel Roasted Pork Loin, cremini mushrooms, marsala sauce **(D)**

Giusto's Organic Polenta, wine forest mushrooms, balsamic reduction **(D,V)**

Sides

(Select one) Mashed potato, roasted local fingerling potato, rice pilaf, or creamy polenta

Chef's selection of seasonal roasted vegetables **(V)**

Artisan rolls, butter **(G,D,V)**

Dessert (Select One)

Panna cotta **(D,V)**

Flourless chocolate torte **(D,V)**

Bellwether Farms Ricotta cheesecake
seasonal fruit compote **(D,V)**

Lunch Buffets require a minimum of 10 guests with 100% of guest count and are based on a 90-minute service. All prices are per person and are subject to a 20% service charge (taxable) and 7.75% tax

CONTAINS GLUTEN (G)
CONTAINS DAIRY (D)

CONTAINS NUTS (N)
CONTAINS SHELLFISH (SF)

VEGETARIAN (V)
VEGAN (VG)

Hot Plated Lunch

120 per person

Salad (Select one)

Estate Caesar, romaine hearts, Parmigiano-Reggiano, house made croutons, Caesar dressing **(G,D,V)**

Baby spinach, pickled onion, watermelon radish, toasted California almonds, Laura Chenel goat cheese, honey mustard vinaigrette **(D,N,V)**

Baby iceberg, applewood smoked bacon, vine ripe tomato, cage free hard-boiled egg, Point Reyes bleu cheese, buttermilk ranch dressing **(D)**

Romaine hearts, marinated feta, kalamata olives, vine ripe tomato, hot house cucumber, focaccia croutons, lemon oregano vinaigrette **(G,D,V)**

Entrees (Select Two Proteins and One Vegetable for the group. Guest list and entrée count required.)

Mary's Grilled Marinated Chicken Breast, Lemon Tarragon Sauce **(D)**

Seared Local Salmon, seasonal pesto **(D)**

Eggplant Manicotti, herb ricotta, quinoa, San Marzano tomato sauce, hand torn basil **(D,V)**

Mustard Crusted Pork Tenderloin, Estate lavender tapenade

Grilled American Waygu Beef Flatiron Steak, red wine jus

Ricotta Cheese Ravioli, arugula, pine nuts, oven dried tomato, seasonal pesto **(G,D)**

Traditional Shrimp Scampi, tomato, Gilroy garlic, chardonnay, chives **(D,SF)**

Mary's Chicken Breast Piccata, lemon, butter, chardonnay, capers, fresh herbs **(G,D)**

Braised Beef Short Ribs, balsamic cipolini onions, gremolata

Fennel Roasted Pork Loin, cremini mushrooms, marsala sauce **(D)**

Giustos Organic Polenta, wine forest mushrooms, balsamic reduction **(D,V)**

Sides

(Select one) Mashed potato, roasted local fingerling potato, rice pilaf or creamy polenta **(D,V)**

Chef's selection of seasonal roasted vegetables **(V,VG)**

Artisan rolls, butter **(G,D)**

Dessert (Select one)

Bellwether Farms Ricotta Cheesecake, seasonal fruit compote **(G,D)**

Flourless Chocolate Torte **(D,V)**

Vanilla Bean Panna Cotta **(D,V)**

Seasonal Berries, Chantilly Cream **(D,V)**

Plated Lunches require a minimum of 10 guests and are based on a 90-minute service. All prices are per person unless otherwise noted and are subject to a 20% service charge (taxable) and 7.75% tax

CONTAINS GLUTEN (G)
CONTAINS DAIRY (D)

CONTAINS NUTS (N)
CONTAINS SHELLFISH (SF)
VEGETARIAN (V)
VEGAN (VG)

Boxed Lunches

65 per person

(Select two)

Oven Roasted Hobbs' Turkey Breast

Valley Ford Highway One cheese, lettuce, vine ripe tomato, herb aioli, seeded country bread **(G,D)**

Red Wine Marinated Tri Tip

Caramelized onions, lettuce, tomato, bleu cheese aioli, rustic sourdough bread **(G,D)**

Garden Vegetable

Traditional hummus, cucumbers, sprouts, vine ripe tomato, avocado, spinach wrap **(G,D,V)**

ABLT

Smashed avocado, applewood smoked bacon, lettuce, tomato, roasted garlic aioli, harvest wheat bread **(G,D)**

Italiano

Soppresata, mortadella, pepperoni, provolone, pepperoncini, vine ripe tomato, onion, iceberg, olive tapenade, oregano vinaigrette, ciabatta **(G,D)**

Mary's Roasted Chicken Breast

Arugula, house made mozzarella, sun dried tomato pesto, ciabatta **(G,D)**

Caggiano Ham

Bellwether Carmody cheese, cultured butter, Whole grain mustard, baguette, fleur de sel **(G,D)**

Sides

Potato chips, whole fresh fruit **(V)**

Dessert

House made chocolate chip cookie **(G,D)**

Bottled Water

Boxed lunches require a minimum of 10 orders. All charges are per person and subject to a 20% service charge (taxable) and 7.75% sales tax

CONTAINS GLUTEN (G)
CONTAINS DAIRY (D)

CONTAINS NUTS (N)
CONTAINS SHELLFISH (SF)

VEGETARIAN (V)
VEGAN (VG)

Hors d'oeuvres

Minimum Order at 100% of Guest Count per Item. Priced per item, per person.

Cold		Hot	
Truffle Deviled Egg , Crème fraiche (D)	7	Mushroom Arancini , Parmesan, fine herbs (G,D,V)	7
Big Eye Tuna Tartar , Black sesame cracker	9	Avocado Tempura , Cilantro-lime aioli (V)	7
Liberty Duck Rillettes , Balsamic fig jam, crostini (G)	9	Crispy Sea Salt Potato Carmody cheese, crème fraiche, crispy prosciutto, scallions (D)	7
Vegetable Summer Roll , Citrus ponzu (V,VG)	7	Vella Dry Jack Gougères (G,D,V)	7
Jumbo Shrimp , Cocktail sauce, lime zest (SF)	10	Crispy Pork Belly Slider , Napa cabbage slaw (G,D)	9
Chicken Liver Pate , Rustic rye toast (G,D)	8	Bacon, Caramelized Onion, Crème Fraiche Tarte (G,D)	9
Rockfish Ceviche , Avocado, tostones (G)	9	Duck Confit Fritter , Stone fruit, mustard (G,D)	10
Prosciutto with Compressed Melon , balsamic, basil	9	Black Truffle Grilled Cheese , GF bread (D,V)	10
Smoked Salmon , Cucumber, Greek yogurt, dill (D)	9	Roasted Lamb Loin , Crispy eggplant, Tomato Jam (G)	11
West Coast Oysters , Red wine mignonette (SF)	8	Kataifi Wrapped Shrimp , Chervil, Greek yogurt dip (G,D,SF)	11
Red wine Cured Beef Tenderloin Bresaola , Parmesan, arugula (D)	9	Braised Short Rib Empanada , Chimichurri (G,D,V)	10
Regiis Ova Caviar , Crème fraiche, chives, buckwheat blini (G,D)	11	Dungeness Crab Cake , Old Bay aioli (G,D,SF)	11
American Wagyu Beef Tartare , Brioche (G,D)	11	Maine Lobster , Avocado, potato crisp (D,SF)	11

All are priced per item with a minimum of 100% of guest count required. Guest Count must be a minimum of ten (10). Items are designed to compliment additional selections and should be purchased in conjunction with a dinner service or other reception displays and are subject to a 20% service charge (taxable) and 7.75% sales tax.

CONTAINS GLUTEN (G)
CONTAINS DAIRY (D)

CONTAINS NUTS (N)
CONTAINS SHELLFISH (SF)

VEGETARIAN (V)
VEGAN (VG)

Dinner Buffet

Build your own Dinner Display

Price for 3 entrees 165 per person

Price for 2 entrees 150 per person

Salads (Select two)

Estate Caesar

Romaine hearts, Parmigiano Reggiano, house made croutons, Caesar dressing **(G,D,V)**

Seasonal Field Greens

Vine ripe tomato, English cucumber, radish, carrots, Sparrow Lane vinaigrette **(V,VG)**

Farro

Arugula, kalamata olives, preserved lemon, marinated tomato, toasted pine nuts, golden raisins, sherry vinaigrette **(N,V,VG)**

Roasted Beet

Shaved fennel, Laura Chenel goat cheese, local pistachios, citrus segments, frisée, champagne vinaigrette **(D,N,V)**

Entrees

Mary's Grilled Chicken Breast

Sweet Onions, Citrus Thyme jus

Sesame Crusted Ahi Tuna

Ponzu Sauce

Grilled Beef Tenderloin

Red wine reduction

Ricotta Gnocchi

Truffle Cream Sauce **(G,D,V)**

Heritage Pork Garden Herb Rolled Porchetta

Fig Jus

Superior Lamb Loin, Piperade

Provençale Tomato Sauce, Coriander, Orange Peel

Day Boat Scallops

Lemon Caper Beurre Blanc **(D,SF)**

Whole Stuffed Tolena's Quail

Guisto's Polenta, Hobbs' applewood Bacon, Thyme jus **(D)**

Vegetable Ratatouille Pithivier

Smoked Tomato Sauce, Seasonal Pesto **(V,VG)**

Sides

Mashed potato, roasted local fingerling potato, rice pilaf or creamy polenta (Select one) **(D)**

Chef's selection of seasonal roasted vegetables **(V,VG)**

Artisan rolls, butter **(G,V)**

Dessert (Select One)

Vanilla Bean Panna Cotta **(D,V)**

Seasonal Fruit Crostata **(D,V)**

Flourless Chocolate Torte **(D,V)**

Dinner Buffets require a minimum of 10 guests with 100% guest count and are based on a 90-minute service. A \$250 fee will be applied to groups less than 20 guests. All prices are per person unless otherwise noted and are subject to a 20% service charge (taxable) and 7.75% tax.

CONTAINS GLUTEN (G)
CONTAINS DAIRY (D)

CONTAINS NUTS (N)
CONTAINS SHELLFISH (SF)

VEGETARIAN (V)
VEGAN (VG)

Plated Dinners

Three course dinner includes bread service with butter, salad, entree, and dessert
145 per person

Salads (Select one per group)

Estate Caesar

Romaine hearts, Parmigiano Reggiano, house made croutons, Caesar dressing **(G,D,V)**

Baby Spinach

Pickled onion, watermelon radish, toasted California almonds, Laura Chenel goat cheese, honey mustard vinaigrette **(D,N,V)**

Baby Iceberg

Applewood smoked bacon, vine ripe tomato, cage free hard-boiled egg, Point Reyes bleu cheese, buttermilk ranch dressing **(D)**

Romaine Hearts

Marinated feta, kalamata olives, vine ripe tomato, hot house cucumber, pita crouton, lemon oregano vinaigrette **(G,D,V)**

Roasted Golden Beets

Shaved fennel, Sonoma goat cheese, local pistachios, frisée, champagne vinaigrette **(D,N,V)**

Riesling Poached Pear

Baby field greens, candied pecans, Bellwethers Farms Carmody Cheese, honey ginger vinaigrette **(D,N,V)**

Vine Ripe Tomatoes

House made mozzarella, arugula, fleur de sel, balsamic **(D,V)**

Entrees (Select two proteins, one veg option for the group. Entrée count with guest list required.)

Pan Roasted local Halibut

Provençale Tomato Sauce, Coriander, Orange Peel

Braised Beef Short Ribs

Red wine reduction, horseradish gremolata

Grilled Local Salmon

Wild Mustard Greens, Lemon Beurre blanc **(D)**

Mushroom Crusted Heritage Farms Pork Tenderloin

Rosemary pan jus **(D)**

Oven roasted Mary's Chicken Breast

Sweet onions, citrus thyme jus

Eggplant Manicotti

Herb ricotta, San Marzano tomato sauce, hand torn basil **(D,V)**

Roasted Seasonal Vegetable Timbale

Roasted red pepper coulis **(V,VG)**

Grilled Harris Ranch Filet Mignon

+\$17 pp

Red wine Beef Jus

Sides

Mashed potato, roasted local fingerling potato, rice pilaf, or creamy polenta (Select one) **(D)**

Chef's selection of seasonal roasted vegetables **(V,VG)**

Dessert (Select one)

Bellwethers Farm Ricotta Cheesecake, seasonal berries **(G,D,V)**

Flourless Chocolate Torte, balsamic strawberries **(D,V)**

Vanilla Bean Panna Cotta **(D,V)**

Seasonal Berries, chantilly cream **(D,V)**

Meyer Lemon Tart, preserved lemon, whipped cream **(D,V)**

Golden Apple Blossom, filo pastry, pecan crumble **(D,N,V)**

Plated Dinners require a minimum of 10 guests and are based on a 90-minute service. All prices are per person unless otherwise noted and are subject to a 20% service charge (taxable) and 7.75% tax

CONTAINS GLUTEN (G)
CONTAINS DAIRY (D)

CONTAINS NUTS (N)
CONTAINS SHELLFISH (SF)

VEGETARIAN (V)
VEGAN (VG)

Reception Stations

Priced Per Person

Choice of two proteins 38
Choice of three proteins 48

Street Tacos
Chipotle marinated beef ribeye
Heritage pork carnitas
Spicy braised Mary’s chicken thigh
Liberty Farms Sonoma duck breast
Grilled Baja fish
Roasted Superior lamb leg
Braised goat shoulder
Achiote seasonal vegetables **(G,D)**

Served with
Pico de gallo, tomatillo salsa, house-made guacamole, cilantro, crema, onion, lime, cotija cheese, flour, corn tortillas

Slider Station
Waygu Beef Burger, fiscalini cheddar, vine ripe tomato, thousand island **(G,D)**

House Made Mushroom Burger, gruyere, roasted pepper, seasonal pesto **(G,D)**

Slow Roasted Pork Belly, Napa cabbage slaw **(G,D)**

Braised Beef Short Rib, caramelized onion, horseradish gremolata **(G,D)**

Sesame Seared Ahi Tuna, sweet chili slaw, wasabi aioli **(G)**

Ground Superior Lamb Shoulder, marinated feta, tzatziki **(G,D)**

Crispy Chicken, Sonoma pickles, buttermilk ranch **(G,D)**

Local Cheese Board 38
Chefs selection of 3 artisanal cheeses, local dried fruits, California nuts, fig almond cake, lavash, crackers, baguette **(G,D,N,V)**

Local Artisan Charcuterie 46
Pickled vegetables, whole grain mustard, crackers, baguette **(D,N)**

Combination 50
A combination of cheese and charcuterie display **(G,D,N)**

Fresh Seasonal Crudité Display 31
Tzatziki, green goddess dressing **(D,V)**

Mediterrano Station 32
Traditional hummus, carrot hummus, baba ghanoush, tzatziki, marinated feta, seasonal vegetables, grilled pita **(G,D,V)**

Fresh Mozzarella Station 43
Belfiore cheese curds, olive oil, roasted tomatoes, assorted salts, Model Bakery Boule, La Brea Bakery Baguette **(G,D,V)**

Poke Station 54
Ahi tuna, soy, ginger, scallions, toasted sesame seeds sambal cilantro King salmon, soy, furikake, ginger lime, sweet onion, avocado, Miso marinated local tofu, soy, ginger sweet onion, sesame seed, cilantro, Wasabi, pickled ginger steamed edamame, crisp wonton, seaweed salad

Artisanal Pizza Station with Oven 41
(Select two)
Local Wine Forest Wild Mushrooms, Bellwether Crescenza, House made Mozzarella, San Marzano Tomatoes, Torn Basil, Pepperoni, Calabrian Chiles House made Mozzarella, house tomato sauce Seasonal Roasted Vegetables, Parmesan Reggiano, basil pesto **(G,D,V)**

Signature Sweet Station 42
Assorted mini tarts, mini pecan pies mini French pastries, mini cheesecakes, fresh seasonal berries, Chantilly cream, Frangelico mascarpone **(G,D,V)**

*One Chef Attendant required per 50 people
250 per attendant*

Reception stations are based on a 60 minute service. Servings are based on a “light reception” as these are designed to supplement a buffet or plated service. Four or more Reception displays may be added together to create a main meal. All prices are per person unless otherwise specified. A minimum of 10 guests with 100% of guest count per item selected. All items are subject to 20% service charge (taxable) and 7.75% sales tax.

CONTAINS GLUTEN (G) CONTAINS NUTS (N) VEGETARIAN (V)
CONTAINS DAIRY (D) CONTAINS SHELLFISH (SF) VEGAN (VG)

Carving Action Stations

Priced Per Person

Roasted Beef Tenderloin Red wine reduction, whole grain thyme mustard, artisan rolls (G,D)	55	Salad Station (Select two)	34
Slow Roasted Prime Rib of Beef Horseradish cream, artisan rolls (G,D)	42	Estate Caesar Romaine hearts, Parmesan-Reggiano, house made croutons Caesar dressing (G,D,V)	
Diestel Family Ranch Roasted Turkey Breast Rosemary pan gravy, cranberry orange relish, artisan rolls (G,D)	38	Baby Spinach Pickled onions, watermelon radish, toasted almonds, Laura Chelel goat cheese honey mustard vinaigrette (D,N,V)	
Roasted Marinated Leg of Lamb Napa Valley olive tapenade, artisan rolls (G,D)	45	Bibb Wedge Bacon Vine ripe tomato, cage free hard boiled egg, point Reyes blue cheese, buttermilk ranch dressing (D)	
Dill Crusted King Grilled Salmon citrus remoulade, artisan rolls (G,D)	40	Baby Romaine Hearts Marinated feta, Kalamata olives, vine ripe tomato, hot house cucumber, pita crouton lemon oregano vinaigrette (G,D,V)	
Roasted Duck Breast, Confit Legs Hoisin sauce, bao buns (G,D)	42		
Red Wine Marinated Tri Tip Garlic aioli, artisan rolls (G,D)	38		

Minimum of 50 guests per attendant
Carving action stations require a uniformed chef attendant at 250 per hour, per attendant.
Items are designed to complement a buffet or plated service or with other hors d'oeuvres selections.

Reception stations are based on a 60 minute service. Servings are based on a “light reception” as these are designed to supplement a buffet or plated service. Four or more Reception displays may be added together to create a main meal. All prices are per person unless otherwise specified. A minimum of 10 guests with 100% of guest count per item selected. All items are subject to 20% service charge (taxable) and 7.75% sales tax.

CONTAINS GLUTEN (G) CONTAINS NUTS (N) VEGETARIAN (V)
CONTAINS DAIRY (D) CONTAINS SHELLFISH (SF) VEGAN (VG)

Beverage Options

BEVERAGE PACKAGES

	MINORS	BEER & WINE	PREMIUM	ULTRA
One (1) Hour	16	26	32	42
Two (2) Hours	24	40	48	58
Three (3) Hours	30	56	64	74
Four (4) Hours	36	64	78	88
Five (5) Hours	42	72	90	100

Minors Includes soft drinks, bottled water, juice, lemonade, basic mixers for mocktails

Beer & Wine Includes domestic + imported beer, house wines, soft drinks, bottled water, juice

Premium Includes premium brand liquors, house wines, domestic + imported beer, soft drinks, bottled water, juice and basic mixers

Ultra Premium Includes ultra premiums brand liquors, ultra premium red and white wines, domestic + imported beers, soft drinks, bottled water, juice and basic mixers

Consumption Bars

(\$500 Minimum for Group up to 24 Guests. Or, \$25 pp for Groups of 25 or more)

Premium 20 per beverage

Tito's vodka, Bombay Sapphire Gin, Buffalo Trace Whisky, Dewars White Label Scotch, Myer's Dark Rum, Sauza Blanco Tequila, house red and white wines

House Wines: Long Meadow Rand Sauvignon Blanc , Scribe Chardonnay, Benton Lane Pinot Noir, Carr Cabernet Sauvignon

Ultra Premium 24 per beverage

Grey Goose Vodka, Tanqueray Gin, Bulleit Bourbon, Johnny Walker Black Scotch, Pyrat XO Rum, Casamigos Tequila, premium red and white wines

Ultra Premium Wines: Matthew Wallace , Sauvignon Blanc, Stags Leap, "Karia", Chardonnay, Aston Pinot Noir, Truchard Cabernet Sauvignon

Domestic beer 11 each

Imported beer 13 each

Soft drinks, bottled water, juice 6 each

Corkage Allowance for 25% of Guest Count. Corkage fee \$50 per bottle plus 20% service charge and 7.75% sales tax will apply to each opened bottle. Outside liquor not allowed. \$1500 per hour additional venue fee for extended bar hours after 10pm.

Packages are based on an hourly rate and can be split or restarted once (pre/post dinner). Separate package verbiage vs. on consumption verbiage. Consumption is charged per beverage. All items are subject to a 20% service charge (taxable) and 7.75% sales tax. All bars require a bar setup fee of \$250 per bar and 1 bartender per 50 guests at a fee of \$250 per bartender, also subject to sales tax and service charge (taxable). Bar packages exclude tableside wine, champagne pours, or welcome cocktails or pours which are all charged per bottle and subject to 20% service charge (taxable) and 7.75% sales tax.

Wine List

Sparkling Wine

JCB, “#21”, Napa Valley | 65
Mumm, Brut Prestige, Napa Valley | 76
Roederer Estate, Brut, Anderson Valley | 88
Schramsberg, Blanc De Blancs, Napa Valley | 96
Schramsberg, Brut Rosé, Napa Valley | 102
Veuve Clicquot “Yellow Label”, France | 175

Sauvignon Blanc

Honig, Sauvignon Blanc, Napa Valley | 82
Long Meadow Ranch, Sauvignon Blanc | 80
Hourglass, Sauvignon Blanc, Napa Valley | 92
Matthew Wallace, Sauvignon Blanc Hardin Ranch, | 110

Chardonnay

Etude Estate, Chardonnay, Carneros | 76
Frank Family, Chardonnay, Napa Valley | 86
Stags Leap, “Karia”, Chardonnay, Napa Valley | 98
Scribe, Chardonnay, Sonoma | 102
Far Niente, Chardonnay, Napa Valley | 180

Pinot Noir

Artesa, Pinot Noir, Carneros | 76
Etude, Pinot Noir, Carneros | 86
Flowers, Pinot Noir, Sonoma Coast | 98
Sonoma Cruter, Pinot Noir, | 98
Domaine Carneros, Pinot Noir | 108
Aston Estate, Pinot Noir, Sonoma Coast | 120

Cabernet Sauvignon

Truchard, Cabernet Sauvignon, Napa Valley | 76
Napa Cellars, Cabernet Sauvignon, Napa Valley | 80
Beaulieu Vineyards, Cabernet Sauvignon,
Napa Valley | 86
Sequoia Grove, Cabernet Sauvignon, Napa Valley | 110
Hall, Cabernet Sauvignon, Napa Valley | 125
Caterwaul, cabernet sauvignon, Napa Valley | 180
Pine Ridge, Cabernet Sauvignon, Napa Valley | 198
Silver Oak, Cabernet Sauvignon, Napa Valley | 320
Casa Piena, Cabernet Sauvignon, Napa Valley | 450

Other Red Wines

Clos Du Val, Merlot, Napa Valley | 78
Leviathan, Red Blend, California | 78
Provenance, Merlot, Napa Valley | 88

Ports and Muscat

Beaulieu Vineyards, Muscat De Beaulieu, 1.375ml | 68
Fonseca, Porto Bin No. 27 | 68
Dows, 10 Year Old Tawny Porto | 86

The background image shows an outdoor wedding venue. In the foreground, there are rows of white wooden chairs with X-backs, arranged on a light-colored stone or brick patio. In the middle ground, a long white table is set up. Behind the table, a large, arched floral structure made of white flowers and greenery stands prominently. The background is filled with lush green trees and a stone wall, suggesting a park or estate setting. The overall atmosphere is bright and elegant.

THE ESTATE

A decorative green leafy branch with small round fruits, possibly lemons or oranges, is positioned on the left side of the text.

HOTEL | THE | VINTAGE
VILLAGGIO | VILLA | HOUSE

A decorative green leafy branch with small round fruits, possibly lemons or oranges, is positioned on the right side of the text.