

Sample Menu Offerings

~ *delicious from the heart of wine country* ~

Appetizers (per guest)

— minimum order 25

tomato bruschetta	\$2.00
caprese skewers	\$2.00
portobello fries with sauce	\$2.50
seasonal fruit	\$2.25
assorted meats/cheeses	\$3.50
import/domestic cheese display	\$4.75
fresh vegetable crudité with dip	\$2.00
Barlow steak bites	\$3.00
deviled eggs	\$1.50
smoked salmon rillettes with crostini	\$4.25
roasted red pepper hummus with pita	\$1.75
fresh shucked oysters	<i>market price</i>

Appetizers (per dozen)

— minimum 2 dozen

crab cakes with garlic aioli	\$market price
lemon butter sea scallops	\$market price
oysters Rockefeller	\$market price
pan fried oysters	\$market price
stuffed mushrooms with seafood	\$20.00
stuffed mushrooms with sausage	\$17.00
chilled shrimp cocktail	\$25.00
Thai chicken satay	\$20.00
Asian pork satay	\$20.00
skirt steak satay	\$27.00
assorted canapes	\$14.00
garlic shrimp skewers	\$31.00
broiled vegetable kabobs	\$13.00
Barlow wings sauce's	\$19.00
spicy poke with sesame crisp chips	\$25.00

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½ Bone in Chicken or Chicken Breast Buffet

\$16 per person, includes sliced baguette bread

1. choose style of preparation:

- Picatta (lemon butter and capers)
- Provençal (tomatoes, garlic, basil and olive oil)
- Bourbon (mushrooms, shallots, bourbon and cream)
- Tropical (cilantro coulis and tropical salsa)
- Rosemary (garlic, shallots, fresh rosemary and cream)

2. choose potato or rice:

- Mashed Potatoes with Garlic and Parmesan
- Rice Pilaf with Mushrooms
- Herb Roasted Red Potatoes

3. choose vegetable:

- summer squash (while in season)
- green beans with shallots and bacon
- sweet and spicy glazed baby carrots

4. choose your choice of salad:

- house salad
- romaine salad

add-on or upgrade options - \$1 per person

- potato gratin
- confit garlic fingerling potatoes
- asparagus (while in season)
- broccolini
- creamed kale

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Pork Tenderloin Buffet

\$18 per person includes sliced baguette bread

1. choose style of preparation:
 - dried fruit stuffed with peppercorn glaze
 - jerk spice with rhubarb compote
 - rosemary garlic marinated and grilled

2. choose one potato or rice:
 - mashed potatoes with garlic and parmesan
 - rice pilaf with mushrooms

3. choose one vegetable:
 - summer squash (while in season)
 - green beans with shallots and bacon
 - sweet and spicy glazed baby carrots

4. choose your choice of salad:
 - house salad
 - romaine salad

add-on or upgrade options - \$1 per person

- potato gratin
- roasted garlic fingerling potatoes
- creamy kale
- herb roasted red potatoes
- asparagus (while in season)
- broccolini
- vegetable kabobs

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Fish

market price per person includes sliced baguette bread; all fish is fresh and options include salmon, Mahi Mahi, sole, red snapper, sea base, sturgeon, and trout

1. choose style of preparation:

- simple broiled with lemon butter or seasonal fruit chutney
- pecan crusted with a Canadian maple sauce
- cedar planked with smoked tomato butter sauce
- miso glazed with pineapple salsa
- Mediterranean (basil cream, artichokes, sundried tomatoes, parsley and Kalamata olives)

2. choose one potato or rice:

- mashed potatoes with garlic and parmesan
- rice pilaf with mushrooms

3. choose one vegetable:

- summer squash (while in season)
- green beans with shallots and bacon
- sweet and spicy glazed baby carrots

4. choose your choice of salad:

- house salad
- romaine salad

\$1 per person upcharge or add on

- Oscar (asparagus, crab meat and béarnaise sauce) \$2 per person
- asparagus (while in season)
- broccolini
- vegetable kabob
- potato gratin
- roasted garlic fingerling potatoes
- creamy kale
- herb roasted red potatoes

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Beef:

Price per person includes sliced baguette bread

8oz Top Sirloin \$23

8oz Ribeye \$27

8oz New York \$28

8oz Filet Mignon \$44

1. choose style of preparation:

- pinot demi-glace
- béarnaise sauce
- peppercorn sauce
- wild mushrooms with demi sauce

2. choose one potato or rice:

- mash potatoes with garlic and parmesan
- rice pilaf with mushrooms

3. choose one vegetable:

- summer squash
- green beans with shallots and bacon
- sweet and spicy glazed baby carrots

4. choose your choice of salad:

- house salad
- romaine salad

upgrades and add-ons \$1 per person

- potato gratin
- creamed kale
- roasted garlic fingerling potatoes
- baked potatoe
- asparagus (while in season)
- broccolini
- vegetable kabob

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Vegetarian Buffet \$14 per person

includes sliced baguette bread

1. choose style of preparation:
 - wellington (balsamic portobello, goat cheese and onions wrapped in puff pastry)
 - vegetable risotto (creamy Italian rice with seasonal vegetables)
 - ravioli (seasonal)
 - eggplant napoleon

2. choose side vegetables:
 - summer squash (while in season)
 - green beans with shallots
 - sweet and spicy glazed baby carrots
 - peccadillo

3. choose salads:
 - house salad
 - romaine salad

upgrades and add-ons \$1 per person

- asparagus (while in season)
- broccolini
- creamed kale

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Desserts

\$3.50 options (2 dozen minimum order)

- bread pudding
- chocolate cake
- cheesecake
- chocolate mousse
- lemon bars
- cheese cake bites
- flourless brownie bites

\$2.00 options (2 dozen minimum order)

- chocolate chip cookies
- peanut butter cookies