SPRING/ SUMMER WEDDING MENUS
April – September

Passed Hors d’oeuvre
Please Select Four:

Goat Cheese Gougère, *Laura Chanel* Chèvre, Pancetta, Garden Herbs
Eggplant Caponata, Sourdough Crostini, Balsamic Vinegar, Basil
Grilled Garden Vegetable Flatbread, Roasted Garlic Bechamel, *Valbreso* Feta, Lemon, Oregano
Chilled Tomato-Basil Soup Shooter, Crème Fraîche, Micro Herbs
Spicy Rock Shrimp Flatbread, Basil Pesto, Dry-Aged Jack Cheese
Fillet of Beef Polpette, Tomato Relish, Grilled Focaccia, Herbed Mayonnaise
Cornmeal Soufflé, Pasilla Chilies, Blue Cheese, Salsa Verde
Roasted Garlic Brandade Fritter, Red Pepper Emulsion, Chives
Duck Chorizo Turnover, Shaved Scallion, Romesco
Chicken Salad Tea Sandwich, Pickled Shallot, Cucumber, Tarragon Aioli

Four Pieces per Guest

Hors d’oeuvre Displays
Serves 25 Guests

Local Artisan and Imported Cheese, Sourdough Baguette, Seasonal Fruit

Assorted Seafood
Prawns, Ahi Tuna, Scallops, Mussels, Oysters, Spicy Rémoulade and Cocktail Sauce

Local Fruits and Berries, Vanilla Yogurt

House Cured Salmon and Fennel-Cucumber Slaw, Avocado-Caper Relish, Herbed Mascapone, Brioche
*(requires seven day advance notice)*

Wine Country Antipasto
Cured Meats, Artisan Cheeses, Marinated Olives, Roasted Peppers, Preserved Mushrooms
Roasted Garlic, Cracker Bread

*Riva Ranch* Chardonnay Poached Prawns with Horseradish Cocktail Sauce

House Charcuterie
Pork and Duck Pâté, Duck Rillettes, Chicken Galantine, Cornichons, Pickled Onions & Beets

Mesquite Grilled and Marinated Local Vegetables, Honey Mustard Vinaigrette

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All prices valid through 12/31/2012
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Appetizers
Please Select One:

Garden Squash-Ricotta Ravioli, Parmesan Broth, Garden Herbs

Seared Ahi Tuna, Mache Salad, Spicy Aioli, Toasted Sesame Seeds

Housemade Lamb Sausage, Broken Cannellini Beans, Black Olives, Valbreso Feta, Mint Pesto

Caramelized Diver Scallops, Crushed Fingerling Potatoes, Wild Mushroom-Pancetta Ragout
Young Garlic Beurre Blanc

Soups
Please Select One:

Asparagus Soup, Hobbs’ Bacon, Vella Dry Jack, Chervil

Grilled White Corn Soup, Nasturtium-Chervil Butter***

Salads
Please Select One:

Caesar Salad, Garlic Croutons, Shaved Vella Dry Jack Cheese

Arugula & Strawberries, Humboldt Fog Goat Cheese, Sliced Almonds, White Balsamic Vinaigrette

Local Market Greens, Blue Cheese, Spicy Walnuts, Pickled Shallots, Orange Blossom Honey Vinaigrette

Heirloom Tomato Salad, Arugula, Buffalo Mozzarella, Avocado, Bacon Vinaigrette***

Butter Lettuce & Radicchio, Black Olives, Toasted Feta Crostini, Pistachios, Mint-Oregano Vinaigrette

***Seasonal items subject to availability

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Main Course*
Please Select One or Two:

Pepper Crusted Beef Tenderloin**
Blue Cheese Mashed Potatoes, Seasonal Vegetables, Sauce Choron

House Smoked Pork Chop
Sautéed Greens, White Cheddar Polenta, Apricot-Onion Marmalade

Mesquite Grilled Chicken Breast
Baby Carrots & Braised Red Onions, Parmesan-Potato Gratin, Salsa Verde

Local Halibut**
Hobbs’ Bacon Braised Navy Beans, Warm Spinach Salad, Spicy Saffron Rouille

Pan-Seared Salmon
Roasted Fingerling Potatoes, Broccolini, Lemon Aioli

Roasted Muscovy Duck Breast
Poblano Chili Spoon Bread, Ratatouille, Petite Syrah-Pan Sauce

Duet of Mesquite Grilled Chicken Breast & Pan Seared Salmon***
Sautéed Greens, Herbed Mashed Potatoes and Lemon Aioli

Grilled Seasonal Vegetable Skewers
Crispy Polenta, Sautéed Arugula, Roasted Red Pepper Coulis

*Not available at Vineyard Lawn or Caves
***Duet plate cannot be combined with other main courses and must be ordered for all guests

Wedding Cake
Elegantly Decorated Wedding Cake
Choice of 9 Flavors and 8 Wedding Cake Designs
Custom Cake Design Accommodated for an Additional Fee

Includes country bread, organic coffee and specialty teas
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SPRING/ SUMMER WEDDING MENUS  
April – September

Buffet  
Minimum of 50 Guests

Salads  
Please Select Three:

Caesar Salad, Garlic Croutons, Shaved Vella Dry Jack Cheese
Arugula & Strawberries, Humboldt Fog Goat Cheese, Sliced Almonds, White Balsamic Vinaigrette
Local Market Greens, Blue Cheese, Spicy Walnuts, Pickled Shallots, Orange Blossom Honey Vinaigrette
Heirloom Tomato Salad, Arugula, Buffalo Mozzarella, Avocado, Bacon Vinaigrette***
Butter Lettuce & Radicchio, Black Olives, Toasted Feta Crostini, Pistachios, Mint-Oregano Vinaigrette
Salad Nicoise, Fingerling Potatoes, Haricot Vert, 8-Minute Eggs, Olives, Tomatoes, Tombo Tuna
***Seasonal item subject to availability

Main Course  
Please Select Two or Three:

Mesquite Grilled Chicken Breast, Salsa Verde
Herb Roasted New York Strip Loin, Mushroom Jus, Horseradish Crème Fraîche
Smoked Pork Loin, Apricot-Onion Marmalade
Pan-Seared Salmon, Salsa Verde
Grilled Seasonal Vegetable Skewers, Roasted Red Pepper Coulis

Accompaniments
Roasted Garlic Mashed Potatoes, Scallions, Parsley
Sautéed Summer Vegetables, Garlic Butter, Chardonnay

Wedding Cake
Elegantly Decorated Wedding Cake  
Choice of 9 Flavors and 8 Wedding Cake Designs
Custom Cake Design Accommodated for an Additional Fee

Includes country bread, organic coffee and specialty teas

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All prices valid through 12/31/2012

Rev. 2/7/12
FAMILY STYLE DINING
WEDDING MENU

Salads
*Please Select One:
Market Greens, Toasted Pecans, Pickled Red Onions, Artisan Blue Cheese
Caesar Salad, Garlic Croutons, Shaved Vella Dry Jack Cheese

Main Course
*Please Select Two:
Herb Roasted New York Strip, Chimichurri **
Pan Seared Salmon, Citrus Aioli
Mesquite Grilled Chicken Breast, Basil Pesto
House Smoked Pork Loin, Spicy Romesco

Accompaniments
Garlic Mashed Potatoes, Scallions, Parsley
Roasted Seasonal Vegetables, Herb-Garlic Butter

Wedding Cake
Elegantly Decorated Wedding Cake
Choice of 9 Flavors and 8 Wedding Cake Designs
Custom Cake Design Accommodated for an Additional Fee

Includes country bread, organic coffee and specialty teas

All prices are subject to 20% service charge and applicable sales tax.
All prices valid through 12/31/2012