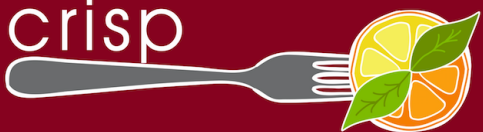


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BUFFET MENU



Choice of Protein

Each portion of protein is between 4-6oz per person

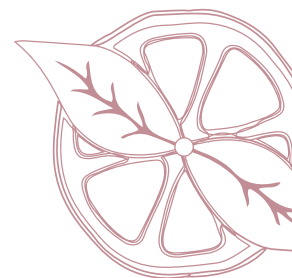
- Seared Salmon - \$10 /person
- Baked Chicken Breast - \$7 /person
- Sliced Smoked Tri tip - \$9 /person
- Grilled Cauliflower Steak - \$6 /person
- Roasted Pork Tenderloin - \$7 /person



Choice of Sauce

Each serving of sauce is 3oz per serving of protein

- Creamy Wild Mushroom Sauce
- Chimmichurri
- Lemon Vin Blanc
- Pistachio Pesto
- Red Wine Gravy



Choice of Starch

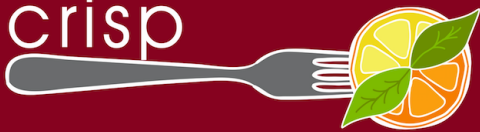
- Creamy Risotto - \$5 /person
- Roasted Garlic Mashed Potatoes - \$4 /person
- Parsnip Purée - \$5 /person
- Rice Pilaf - \$3 /person
- Potatoes Au Gratin - \$5 /person

Choice of Vegetable

- Roasted Seasonal Vegetables - \$3 /person
- Grilled Asparagus - \$5 /person
- Charred Broccolini - \$5 /person
- Roasted Brussel Sprouts - \$4 /person
- Grilled Kale - \$3 /person



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PLATED DINNER

Plated Dinners are offered for parties of 12 or more. A Gratuity of 18% Will be added to the final total. A deposit of 20% will be needed to secure the date. Inquire for a quote and menu price list.

SALADS

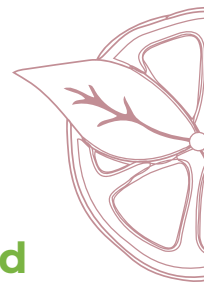
choose one

Garden Salad

mixed greens, goat cheese, craisins, red onions, red wine vinaigrette

Beet Salad

arugula, roasted beets, pepitas, blueberry vinaigrette, dried cherries, Halloumi cheese



ENTREES

choose three

Braised Short Ribs

served over parsnip purée, charred broccolini, and roasted red pepper topped with red wine jus

Pan Seared

Rainbow Trout

served over braised beet and farro with rosemary and topped with roasted garlic oil



Seared Wild Salmon

served over warm black bean and roasted corn salad topped with cilantro

Mushroom Risotto

creamy mushroom risotto topped with roasted root vegetables, pepitas, and goat cheese



Pesto Chicken

served over orzo, blistered cherry tomatoes and charred kale topped with lemon vinaigrette

DESSERTS

choose one

Crème Caramel

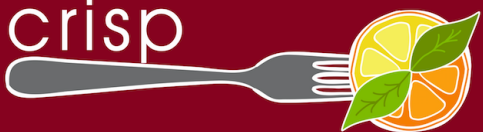
vanilla custard with liquid sugar bottom

S'mores Bar

rich chocolate and graham cracker bar topped with marshmallow and torched to order



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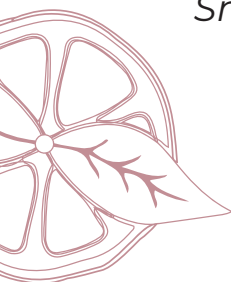


SNACK BOXES



Snack boxes are ideal for small gatherings or winery events. Minimum purchase of 12 per order.

Snack box ingredients can be catered to your liking.



Premium Snack Box

\$18

3 choices of cheese
3oz of olive tapenade
3oz of seasonal fruit jam or compote
roasted nuts, dried fruit, salami and prosciutto, grapes, fresh sliced ciabatta

Mini Snack Box

\$8

choice of 1 cheese
choice of prosciutto **or** salami
choice of fruit preserves/compote
or olive tapenade
fresh berries/fruit, roasted nuts, grapes, fresh sliced ciabatta

Cheese Choices

Goat Cheese
Double Cream Brie
Danish Blue
Manchego

