

CAFE VINO

EVENT MENU

Starters

per serving (min. 12)

Hummus

fresh vegetables | crackers \$5

Antipasta Platter

assorted meats | artisan cheeses
accoutrements \$7

Seasonal Fruit Platter

seasonal fruit assortment \$5

Spinach Artichoke Dip

fresh vegetables | crackers \$6

House Salad

mixed greens | fresh vegetables
house dressing \$4

Tapas

per piece (min. 12)

Bacon Wrapped Dates

blue cheese | balsamic glaze \$2.50

Italian Meatballs

mozzarella | marinara \$4

Jumbo Shrimp Cocktail

chilled | cocktail sauce | lemon \$5



Pizza

\$22 | +\$4/gluten free crust

Mushroom Spinach

Hazel Dell mushrooms | mozzarella | spinach | truffle oil

Louie

blue cheese | bacon | pear | mozzarella | honey

Margherita

mozzarella | tomatoes | basil | garlic olive oil

Italian

marinara | mozzarella | pepperoni | capicola | salami

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L u n c h B u f f e t

served with House Salad

\$20/person | GF available

Chicken Salad

red onion | celery | poached pear | brioche bun

Meatball Sandwich

mozzarella | marinara | hoagie

Grilled Brie

apple | fig jam | pecans | baby greens
sourdough



salad substitutions & soup add-ons

Spinach Salad

goat cheese | citrus vanilla vinaigrette | poached
pear | pecans +\$3.50/person

Vino Salad

baby greens | gigante beans | red onion | artichokes
croutons | balsamic vinaigrette +\$3.50/person

Clam Chowder

\$6/serving

Seasonal Soup

\$5/serving

D i n n e r B u f f e t

choose a flavor | all items GF

Chicken

Chipotle-Agave Lime | Red Pepper Romesco | or Dijon Cream

Verlasso Salmon

Ginger-Soy Glaze | Lemon-Dill Butter | or Herb-Garlic Cream

Prime Rib

slow roasted | horseradish cream sauce

Vegetarian Pasta (can be made with GF pasta)

White Wine Lemon Garlic | or Creamy Tomato

Included with Buffet:

Roasted Seasonal Vegetables | Potatoes (whipped or herb roasted)

House Salad

Pricing

Chicken or Salmon **\$42/person**

Chicken+Salmon **\$49/person**

Prime Rib **\$49/person**

Prime Rib + 1 other selection **\$61/person**

Prime Rib + 2 other selections **\$71/person**

Vegetarian Pasta **\$40 half pan | \$80 full pan**

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Breakfast Package

\$22 /person | ask for GF options

Assorted Fresh Pastries

Avocado Toast

Yogurt Parfait

granola | fresh berries

Quiche

1 slice/person



Dessert

available all day

Whole Cakes (\$65 each)

9" Carrot Cake

serves 10-12

10" Toffee Date Cake

serves 12-16

9" Chocolate Torte

serves 8-12

9" Cheesecake

serves 12-16

Sweets (per piece)

Cookie (GF available) \$3

Macarons \$5

Cheesecake Bites \$3

Cupcakes (min. 6)

vanilla | and/or
chocolate \$4

Brownie \$5

****Pricing & Availability Subject to Change****