



## HOLIDAY WINERY EVENTS

Costing (Based on a 4 hour event)

**Food and Beverage minimum \$6,500.00 ++**

Includes tables, chairs, sound system, china and cutlery.

### CENTERPIECES

*\$75.00 per arrangement - choose one*

- ∞ Winter Wonderland Theme (Blue, whites, silvers in glass vases)
- ∞ Traditional Christmas Theme (Reds and greens with gold accents and vases)
- ∞ Rustic Winter Woods (Jewel tones and dark wood rustic vases)

### ENTERTAINMENT

- ∞ DJ's and Event MC's – \$550.00
- ∞ Photo Booth – \$800.00
- ∞ Caricature Artists – \$750.00
- ∞ Magic shows – \$1200.00
- ∞ Custom Candy Buffet – \$1250.00 (up to 200 people)
- ∞ Chocolate Fountain – \$950.00

### BEVERAGES

**All beverage packages require a server/bartender at \$150.00**

*Soft Drinks only – \$7.00 per person ++*

- ∞ Coke, Diet Pepsi, 7-Up and Perrier, Ice Tea and Lemonade

*Beer and Wine Service – \$12.00 per person/per hour ++*

- ∞ Beer Service - Bottled Domestic (Choice of Two) - Bud, Bud Light MGD, Miller Light, Coors, Coors Light
- ∞ Wine Service - Crane Lake - Chardonnay, Merlot, White Zinfandel
- ∞ Soft Drink Service Coke, Diet Pepsi, 7-Up and Perrier

*Liquor Service – \$17.00 per person/per hour++*

- ∞ Absolute & Smirnoff Vodka, Gordon's Gin, 7-Crown, Jack Daniels, Bacardi Rum, Malibu Rum Spiced Rum, Jose Cuervo Gold Tequila, J&B Scotch, Brandy, Kahlua, Midori, Apple, Triple Sec, Amaretto, Peach Schnapps
- ∞ Includes soft drink, beer and wine service above

# HOLIDAY MENUS

## FORMAL LUNCH OR DINNER

### MENU 1

Winter Salad Greens, Sun Dried Cherries and Candied Pecans with a Pomegranate- Toasted Pumpkin Oil Vinaigrette

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Applewood Smoked Heritage Turkey with Mushroom-Sherry Gravy

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Cornbread and Vidalia Onion Stuffing

Oven-Roasted Root Vegetables

Baked Yams with Vermont Butter, Molasses and Pumpkin Seeds

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Classic Pumpkin Pie and Honey Crisp Apple Pie with Vanilla Bean Whipped Cream

\$21.95

### MENU 2

Freshly Baked Rolls and Butter

#### **Salad**

Winter Salad Greens, Sun Dried Cherries and Candied Pecans with a Pomegranate  
with Toasted Pumpkin Oil Vinaigrette

or

Baby Spinach Salad with Sautéed Forrest Mushrooms,  
Grape Tomatoes and Creole Mustard Vinaigrette

#### **Soup**

Roasted Kabocha Pumpkin, Caramelized Onion and Truffle Oil

#### **Entrees**

Applewood Smoked Heritage Turkey with Cajun Andouille Sausage Gravy  
and Espresso and Cocoa Rubbed Brisket of Beef with a Three-Chile-Roasted Garlic Sauce

#### **Sides**

Vanilla Bean and Nutmeg Mashed Potatoes  
and Grilled Asparagus Brushed with Meyer Lemon and Sea Salt

#### **Dessert**

Classic Pumpkin Pie, Honey Crisp Apple Pie with Vanilla Bean Whipped Cream  
and Assorted Freshly Baked Cookies

\$25.95

## MENU 3

Freshly Baked Rolls and Butter

### **Salad (choose one)**

Winter Salad Greens, Sun Dried Cherries and Candied Pecans with a Pomegranate- Toasted Pumpkin Oil Vinaigrette  
Fire-Roasted Tri Color Beets with Laura Chenel Goat Cheese, Arugula with an EVOO and Green Apple Balsamic Glaze  
Baby Spinach Salad with Sautéed Forrest Mushrooms, Grape Tomatoes and Creole Mustard Vinaigrette

### **Soup**

Finish Potato, Parsnip and Pancetta Soup

### **Entrees**

Applewood Smoked Heritage Turkey with Mushroom-Sherry Gravy  
and Grilled North Atlantic Salmon Fillet with a Cranberry, Apple and Yuzu Chutney

### **Sides**

White Honey Caramelized Locally Grown  
Oven-Roasted Root Vegetables  
Baked Pumpkin and Noodle Kugel  
and Roasted Brussels Sprouts with Roasted Red Sweet Peppers  
(Served family Style for Plated Service)

### **Dessert**

Classic Pumpkin Pie and Honey Crisp Apple Pie with Vanilla Bean Whipped Cream  
Chilled Egg Nog Mousse, Triple Chocolate-Mint Brownies  
and Assorted Freshly Baked Cookies

**\$31.95**

**NOTE: All menus can be served buffet style or plated.  
If plated is requested you are required to choose one entrée.**

**20% Service and Applicable Sales Tax will be added to final Invoice**