



GROUP & EVENT DINING

## M E N U S

Select from our specially created menus or indulge in “designer dining” where personal customization allows you to style your own event.

Our approach to “perfect pairings” combines the best seasonal selections with interesting new wines for a dining experience that will be as tantalizing as it is memorable!





## GROUP & EVENT DINING

*Select from one our group dining menus below, or we can create a customized menu for your event.*

### **LUNCH MENUS**

PINOT GRIGIO \$20

RIESLING \$25

CHARDONNAY \$30

### **DINNER MENUS**

PINOT NOIR \$45

MERLOT \$55

CABERNET SAUVIGNON \$65

*Menu prices are not inclusive of alcoholic beverages, tax or gratuity.  
Food beverage minimums may apply.*



GROUP & EVENT DINING

## PINOT GRIGIO LUNCH MENU

SELECT ONE OF THE FOLLOWING

**Soup of the day** or **Farmer's Market Vegetable Soup**

**Mixed Greens Salad**

*With grape tomatoes, toasted seeds  
and white balsamic dressing*

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

SELECT TWO OF THE FOLLOWING LUNCH ENTREÉS

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

**Grilled Chicken Caesar Sandwich**

*With lettuce and tomato on fresh Ciabatta bread*

**Roasted Market Vegetable Sandwich**

*With three cheeses and tomato-basil sauce  
on grilled Ciabatta bread*

**Kalymnos Greek Salad**

*With Feta cheese, cucumbers, tomatoes,  
red onions and kalamata olives*

**Seasonal Grilled Chicken Salad**

*With mixed lettuce, grilled red peppers,  
cheese and creamy Caesar dressing*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pricing and pairings available upon request.*



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## RIESLING LUNCH MENU

BRICK-OVEN FLATBREAD UPON ARRIVAL

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

CHOICE OF SOUP:

**Soup of the Day** or **Farmer's Market Vegetable Soup**

TRIO OF ENTRÉE SALADS

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

**Seasonal Grilled Chicken Salad**

*With mixed lettuce, grilled red peppers,  
cheese and creamy Caesar dressing*

**Seasonal Grilled Salmon Salad**

*With organic greens, grilled pineapple,  
red peppers and seasonal vinaigrette*

**Kalymnos Greek Salad**

*With Feta cheese, cucumbers, tomatoes,  
red onions and kalamata olives*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pricing and pairings available upon request.*



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## CHARDONNAY LUNCH MENU

BRICK-OVEN FLATBREAD UPON ARRIVAL

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

**Mixed Greens Salad**

*With grape tomatoes, toasted seeds  
and white balsamic dressing*

SELECT THREE OF THE FOLLOWING LUNCH ENTRÉES

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

**Grilled Chicken & Vegetable Pasta**

*Market vegetables sauteed in a lemon basil sauce  
with Parmesan cheese*

**Cedar Plank Atlantic Salmon**

*With fresh asparagus, sweet carrots and roasted new potatoes*

**Chef's Market Vegetable Plate**

*Roasted vegetables with grilled Ponzu glazed tofu  
and toasted almond tabbouleh*

**Roasted Pork Tenderloin**

*With fresh leaf spinach, cremini mushrooms,  
corn polenta and seasonal sauce*

**Caramelized Sea Scallops**

*Grilled and served with roasted asparagus  
and pearl pasta*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pricing and pairings available upon request.*



GROUP & EVENT DINING

## PINOT NOIR DINNER MENU

BRICK-OVEN FLATBREADS UPON ARRIVAL

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

**Garlic Chicken Flatbread**

*With balsamic onions, roasted red peppers  
and Mozzarella cheese*

**Mixed Greens Salad**

*With grape tomatoes, toasted seeds  
and white balsamic dressing*

SELECT THREE OF THE FOLLOWING DINNER ENTRÉES

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

**Cedar Plank Atlantic Salmon**

*With fresh asparagus, sweet carrots and roasted new potatoes*

**Roasted Pork Tenderloin**

*With fresh leaf spinach, cremini mushrooms,  
corn polenta and seasonal sauce*

**Oak Grilled Chicken Breast**

*With organic wild rice, fresh vegetables and seasonal sauce*

**Chef's Market Vegetable Plate**

*Roasted vegetables with grilled Ponzu glazed tofu  
and toasted almond tabbouleh*

*(Filet Mignon and Lamb Rack available with sur-charge)*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pricing and pairings available upon request.*



GROUP & EVENT DINING

## MERLOT DINNER MENU

BRICK-OVEN FLATBREADS UPON ARRIVAL

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

**Garlic Chicken Flatbread**

*With balsamic onions, roasted red peppers and Mozzarella cheese*

**Baby Spinach Salad**

*With seasonal fruit, crumbled Gorgonzola  
and toasted nuts*

SELECT THREE OF THE FOLLOWING DINNER ENTRÉES

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

**Cedar Plank Atlantic Salmon**

*With fresh asparagus, sweet carrots and roasted new potatoes*

**Roasted Pork Tenderloin**

*With fresh leaf spinach, cremini mushrooms,  
corn polenta and seasonal sauce*

**Oak Grilled Chicken Breast**

*With organic wild rice, fresh vegetables and seasonal sauce*

**Chef's Market Vegetable Plate**

*Roasted vegetables with grilled Ponzo glazed tofu  
and toasted almond tabbouleh*

**Filet Mignon (sliced)**

*Over garlic mashed potatoes and fresh vegetables*

*(Lamb Rack available with sur-charge)*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pricing and pairings available upon request.*



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## CABERNET SAUVIGNON DINNER MENU

BRICK-OVEN FLATBREADS UPON ARRIVAL

**Ripe Plum Tomato Flatbread**

*With roasted garlic essence, sweet basil and Parmesan cheese*

**Garlic Chicken Flatbread**

*With balsamic onions, roasted red peppers and Mozzarella cheese*

**Grilled Steak & Cremini Mushroom Flatbread**

*With fresh spinach and Wisconsin blue cheese*

APPETIZERS TO SHARE

**Chilled Shrimp Cocktail**

*Poached Gulf shrimp with classic cocktail sauce*

**Grilled Chicken Skewers**

*Grilled chicken skewers with seasonal infused flavor and fresh salsa*

**Baby Spinach Salad**

*With seasonal fruit, crumbled Gorgonzola  
and toasted nuts*

SELECT THREE OF THE FOLLOWING DINNER ENTRÉES

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

**Cedar Plank Atlantic Salmon**

*With fresh asparagus, sweet carrots and roasted new potatoes*

**Roasted Pork Tenderloin**

*With spinach, cremini mushrooms, corn polenta & seasonal sauce*

**Oak Grilled Chicken Breast**

*With organic wild rice, fresh vegetables and seasonal sauce*

**Chef's Market Vegetable Plate**

*Roasted vegetables with grilled Ponzu glazed tofu and toasted almond tabbouleh*

**Filet Mignon (sliced)**

*Over garlic mashed potatoes and fresh vegetables*

**Roasted Rack of Lamb**

*With asparagus, balsamic onions, new potatoes and Dijon sauce*

**Mini Indulgences**

*Individual servings of classic desserts*

**Coffee, Tea & Soft Drinks Included**

*Wine pricing and pairings available upon request.*



## GROUP & EVENT DINING

## RECEPTION MENU

### BRICK-OVEN BAKED FLATBREADS

*Parmesan Crispbread* \$3.75

*Ripe Plum Tomato Flatbread* \$7.75

*Garlic Chicken Flatbread* \$8.75

*Grilled Steak & Cremini Mushroom Flatbread* \$9.25

*Chef's Inspiration* - changes with the season

### HORS D'OEUVRES RECEPTION

*Priced by the dozen*

*Spinach or Crab Stuffed Button Mushrooms* \$18

*Chilled Shrimp Cocktail* \$23

*Grilled Chicken Skewers* \$22

*Avocado Shrimp Chips* \$12

*Pork Tenderloin Lollipops* \$26

*Grilled Lamb Rib Chops* \$32

### MINI INDULGENCES & DESSERT WINE PARTY

*Individual servings of classic desserts.*

*Flight of 9 minis* \$22.50

*Mini Indulgence Celebration Tower (18 minis)* \$45

*Dessert wines & after dinner cordials* (menu pricing)