

The Wine Bistro



GUIDELINES

MENU & GUEST GUARANTEES

In order to provide you with the outstanding service The Wine Bistro is known for we ask that all menu selections are made one week in advance of your event. For events of 15 or more we request a preset menu. Once the guaranteed number has been communicated five (5) business days in advance, headcount is not subject to reduction.

ROOM MINIMUMS

Our Tasting Room, which accommodates up to 12 guests has a minimum of \$250.
The Harvest Table minimum is \$500 for a maximum of 20 guests.
The Harvest Table and Bar minimum is \$1,000 for a maximum of 40 guests with seating and standing capacity.

FEES & PAYMENTS

Each of the private rooms at The Wine Bistro has a designated food and beverage minimum that must be met to avoid a rental charge. Your Special Event Planner will be happy to discuss the food and beverage minimum for your event.

NOTICE

Pricing does not include a 20% gratuity and applicable sales tax. All charges are payable in full at the conclusion of the event. All major credit cards are accepted.

MENUS

Vegan and Gluten-free dishes available upon request. Specialty menus can be created upon request with at least one weeks' notice.

CANCELLATIONS

The postponement of arrangements for parties of 15 or more must occur 14 days prior to the event to avoid any cancellation fees and associated costs.

FLORAL ARRANGEMENTS & SPECIALTY CAKES

We would be happy to engage the services of a florist to attain a particular floral theme. Specialty cakes may be brought in from an outside vendor. The Wine Bistro will add \$1 per guest for service. We may also aid in the purchase of your specialty cake.

PHOTOGRAPHERS & FLORAL RECOMMENDATIONS

We have contacts in the local vicinity to help with any special requests.

DECOR

Guests are required to secure prior approval before bringing in any outside decorations. We do not permit table confetti. No decorations are to be displayed outside of your booked space.



The Wine Bistro



BEVERAGE SERVICE

BEVERAGES

\$3.50

SOFT DRINKS

ICED TEA

COFFEE

HOT TEA

WINES

*By the Glass \$8
By the Bottle \$30*

PINOT GRIGIO

SAUVIGNON BLANC

CHARDONNAY

PINOT NOIR

MERLOT

RED BLEND

CABERNET SAUVIGNON

RIESLING

BEERS

Prices vary by selection

DOMESTIC

IMPORTED

CRAFT

LIQUOR*

Priced per Person

WELL \$8

PREMIUM Prices vary by selection

* The Wine Bistro requires a hosted bar with Liquor service.
Additionally we can arrange for a cash bar for your event



The Wine Bistro



HORS D'OEUVRES

CHILLED

Priced per Dozen

JUMBO SHRIMP with Cocktail Sauce \$42

PROSCIUTTO WRAPPED MELON \$30

MINI ROASTED TENDERLOIN SANDWICHES with Havarti and Horseradish Sauce \$45

MINI SMOKED TURKEY SANDWICHES with White Cheddar with Orange Marmalade

WHOLE GRAIN MUSTARD SPREAD \$38

FAVORITES

TUSCAN POPPED CORN \$3 per person

FRESH TOMATO FLATBREAD \$16

PEPPERONI JALAPEÑO FLATBREAD \$17

JULIETTE FLATBREAD \$16

WINERY SALAD with Candied Pecans, Bacon, Green Apple, Radish,
Crumbled Bleu Cheese, Sherry Vinaigrette \$6 *per person*

DISPLAYS

Priced per Person

ANTIPASTO: Cured Meats, Roasted Peppers, Mixed Olives, Asiago and Boursin Cheeses,
Variety of Breads, Orange Marmalade \$8

ARTISANAL CHEESE: Five Cheeses, Orange Marmalade, Variety of Breads \$7

SEASONAL FRESH FRUIT TRAY \$5

HUMMUS: Garlic and Lemon, Variety of Breads \$5



The Wine Bistro



MENUS

LUNCH

Priced per Person \$25

TWO COURSE MENU

Select three items from each Course
Guest chooses one item from each course

FIRST COURSE

WINERY SALAD
CHOP CHOP SALAD
TOMATO BASIL BISQUE
CHEF 'S POT OF THE DAY

SECOND COURSE

GRILLED CHICKEN WALDORF
SESAME-ORANGE GLAZED SALMON
GRAINS & GREENS
GRILLED CHICKEN SALAD
JULIETTE FLATBREAD

THE BLANK + BLANK

Priced per Person \$14
PAIR any Soup or Salad:

SOUPS

FRENCH ONION
RUSTIC TOMATO BISQUE
CHEF'S POT OF THE DAY

SALADS

WINERY SALAD
HEARTS ON FIRE
CHOP CHOP SALAD

With choice of
FLATBREAD:

PEPPERONI JALAPEÑO	PROSCIUTTO-APPLE HAVARTI
FRESH TOMATO	THE JULIETTE
PROSCIUTTO & ARUGULA	CHICKEN PESTO

Or
CHICKEN WALDORF
SANDWICH *(half)*

DINNER

Priced per Person \$42

THREE COURSE MENU

Select three items from each Course
Guest chooses one item from each course

FIRST COURSE

WINERY SALAD
CHOP CHOP SALAD
TOMATO BASIL BISQUE
CHEF 'S POT OF THE DAY

SECOND COURSE

CHICKEN SALTIMBOCCA with Grilled Broccolini and Asiago Au Gratin Potatoes
BEEF SHORT RIBS with Mushroom Risotto and Glazed Carrots
GRILLED SALMON with Sesame Orange Glaze, Jasmine Rice, and Vegetable Medley
TWIN 4OZ FILETS, Red Wine Reduction, Asiago Au Gratin Potatoes and Vegetable Medley (add \$10)

SMOKED CHICKEN TORTELLINI

Vegetarian option available upon request

THIRD COURSE

MAPLE BOURBON BREAD PUDDING
CHOCOLATE POT DE CRÈME
BLONDE BROWNIE "AFFOGATO"
CRÈME BRÛLÉE

