



SPECIAL EVENT MENUS

We take great pride in bringing you the bounty of our own gardens, local farms and purveyors using sustainable, seasonal and organic products for our inspired wine country cuisine.

PASSED OR SERVED TO GUEST TABLES FAMILY STYLE

Priced by the dozen – two dozen minimum per item, maximum of 5 selections.

VEGETARIAN

- Arancini** (risotto cheese balls) with truffle cream dip
- Medjool Dates** with Redwood Hills chèvre **GF**
- Spanakopita** spinach and feta in phyllo
- Brie Cheese Purses** with a blueberry-cabernet jam
- Stuffed Mushrooms** spinach, parmesan, panko crust
- Crispy Cauliflower** chickpea mustard seed batter, yogurt cumin dip **GF**
- Deep Fried Truffle Mac n' Cheese Ball** smoked paprika aioli
- Grilled Sonoma 3 Cheese Sandwich**

SEAFOOD

- Roasted Gulf Prawns** with a sweet chili-cilantro sauce **GF**
- Curry Roasted Gulf Prawn** cumin yogurt **GF**
- Rock Shrimp and Crab Cakes** with jalapeño aioli
- Ahi Tuna Sashimi** on wonton chip with avocado tartare and cilantro **GF**

POULTRY

- Deep Fried Chicken Wonton** hoisin dip
- Mini Chicken Wing** chili garlic soy **GF**
- Moroccan Spiced Chicken Meatball** pomegranate sauce
- Mini Chicken Schnitzel** mustard sauce
- Chicken Satay** peanut sauce **GF**
- Liberty Duck Meatball** tangerine glaze

BEEF, PORK, VEAL AND LAMB

- Tempura Fried Beef Meatball** sweet sour sauce
- Medjool Date** applewood smoked bacon **GF**
- Pork Pimentón Meatball** Meyer lemon aioli
- Lamb Meatball** smoked paprika aioli
- Smoked Reuben Slider** 1000 Island dip
- Mini Pork Schnitzel** mustard sauce
- Crispy Pork Belly Lolli-Pop** hoisin BBQ sauce **GF**

21% service charge and current sales tax applies to all food & beverage. Menus are seasonal and subject to change due to availability of products. GF denotes gluten free items; V denotes vegan items. Our kitchen is not gluten free or vegan,

*For parties over 30 guests, please provide guest names and Entrée counts for all guests in your party, plus a vegetarian/vegan option, if needed.

4350 BARNES ROAD, SANTA ROSA, CA 95403 (800) 421-2584



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DESSERT TAPAS

PASSED OR STATIONED

Priced by the dozen – two dozen minimum per item

House made Cookies

Lemon Bars

Chocolate Truffles

Chocolate Brownies

DISPLAYED/BUFFETED HORS D'OEUVRES

Available exclusively at Vintners Event Center

Imported and Domestic Cheese

featuring a variety of cheeses, garnished with grapes, berries, dried stone fruit, accompanied by baguettes and assorted crackers

Sonoma Farms Artisan Cheeses

local artisan cheeses, paired with chilled grapes and dried fruits, served with Carr's English crackers, crostini and fresh baguettes

Cheese & Charcuterie Platter

House-made and local cured meats, pickled vegetables, whole grain mustard; domestic and imported cheeses, quince paste, roasted almonds, assorted crackers and croûtes.

Market Fresh Crudités (Seasonal)

fresh vegetables with a sun-dried tomato-basil aioli and red wine vinaigrette

***Grilled Cheese Sandwich & Tomato Bisque**

***Bruschetta Bar**

tomato concasée with basil & garlic, mushroom duxelle, goat cheese, artichokes and green olive tapenade

Seafood Bar

Oysters, poached prawns, & ceviche with mignonette, lemons and cocktail sauce

***Mini Soft Taco Station (Choose one)**

Choice of achiote braised beef **or** chipotle pulled pork **or** mole shredded chicken served with shredded lettuce, grated cheddar cheese, sour cream, guacamole, tomatillo salsa.

***Mezza Station**

Homemade dips including hummus, feta with scallion and cilantro oil, tzatziki, and marinated olives served with Flat bread

***Mac and Cheese Bar**

Creamy Tillamook mac and cheese topped with your choice of the following:
house made chili, sautéed mushrooms, green onions, and Hobbs' Applewood bacon

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PLATED DINNER

FIRST or SECOND COURSE

~Choose 1 per course~

SAYRE FARMS BUTTERNUT SQUASH SOUP

Estate apples, sweet onions, coconut milk, ginger, red curry vegan yogurt GF, V

ROASTED BEETS AND CYPRESS GROVE BERMUDA TRIANGLE

mixed baby lettuce, Gravenstein apple vinaigrette, balsamic reduction GF

POACHED ESTATE QUINCES, ENDIVE & ARUGULA

pomegranates, Valley Ford Creamery Grazin' Girl gorgonzola, candied pecans, quince vinaigrette GF

ENTRÉE

~choose 2, plus a vegetarian and *provide guest names and entrée choice**~

WINTER SQUASH RAVIOLI IN BROWN BUTTER

gourmet mushrooms, black garlic, crispy sage, Parmigiano Reggiano

PORTOBELLO WELLINGTON

roasted portobello mushrooms with duxelles & piquillo peppers wrapped in phyllo, sautéed spinach, vegetable pearls, vegan beurre rouge V

BELUGA LENTIL & BROWN RICE CAKES

garlic sautéed garden greens, tofu aioli, sun-dried tomato hummus GF, V

½ ROCKY CHICKEN TAGINE

winter squash, crispy chickpeas, Moroccan cous cous, raisins raz el hanout chicken jus

BLACKENED GULF PRAWNS

Anson Mills Carolina gold rice grits cakes, sofrito, parsley oil GF

CUMIN CRUSTED NORTHERN HALIBUT

broccoli, black trumpet mushrooms, potato gnocchi, beurre blanc & beurre noisette

CRANBERRY BRAISED BONELESS PRIME BEEF SHORT RIBS

sautéed Bloomsdale spinach & roasted garlic, Front Porch Farms red floriani polenta GF

HOBBS' BACON WRAPPED PORK TENDERLOIN

savoy cabbage with onions and carrots, Estate fig gastrique, bread dumplings, pork jus

ANGUS BEEF NEW YORK OR FILET STEAK – (PRICE AQ)

brussel sprouts, pearl onions, Journeyman bacon lardons, porcini infused potato gratin, veal demi GF

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PLATED DINNER (CONT.)

DESSERT COURSE

~Please select one~

VALRHONA MILK CHOCOLATE GANACHE TART

Cocoa nib vanilla bean granola, candy cap gelato, maple chocolate sauce

BANOFFEE CHEESECAKE

Butterscotch swirl, caramel bananas, speculoos crumble

MEYER LEMON MOUSSE

Poppy seed chiffon, huckleberry jam, lemon meringues, sugar frosted almonds

APPLE FIG CRUMBLE GF

Vanilla Bean ice cream, salted coconut caramel (can be made vegan)

CHEESE COURSE

Chef's selection of local cheeses with Estate persimmon jam, croûtes, and candied nuts

CHILDREN'S MENU 10 years old and under

~Select same item for all children~

Chicken Strips & Fries with Ranch & Ketchup

Marinara Pasta or Buttered Noodles

Cheese Pizza

Single Entrée

served at first course

Two Course

Entrée & Vanilla Gelato

Three Course

*Bowl of Fresh Cut Fruit, Entrée,
and Vanilla Gelato*

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