



# *Corporate Event Information Packet*

For further inquiries, contact our Corporate Events Coordinator:  
Amber Trowbridge  
(585) 223-4210 ext 112; [ATrowbridge@casalarga.com](mailto:ATrowbridge@casalarga.com)



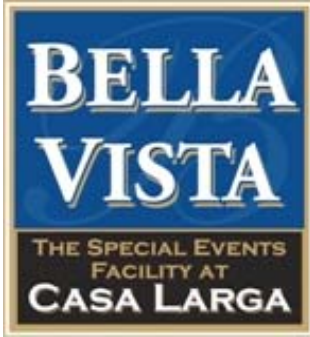
# *Hosting your Corporate Event at Bella Vista*

Bella Vista is the perfect location for your unique and professional corporate function. Our team has experience in hosting a variety of corporate events including holiday parties, meetings, and corporate training sessions.

Pricing for Corporate Events Packages is comprised of two components, beverage selection and menu selection. The following outlines the pages within this packet to help guide you in your event planning process.

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Beverage Selection – Page 3  
Corporate Event Menus Page 4 – 19  
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To book your event, contact our Corporate Events Coordinator:  
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# Event Facility Overview

**For additional information contact:**

Amber Trowbridge  
(585) 223-4210 ext. 112

[ATrowbridge@CasaLarga.com](mailto:ATrowbridge@CasaLarga.com)  
[www.CasaLarga.com/BellaVista](http://www.CasaLarga.com/BellaVista)

## *Event Room Highlights*

### **The Estate Room**

- Fully carpeted
- Illuminated fireplace
- Bright, natural sunlight from the East

### **The Tirage Room**

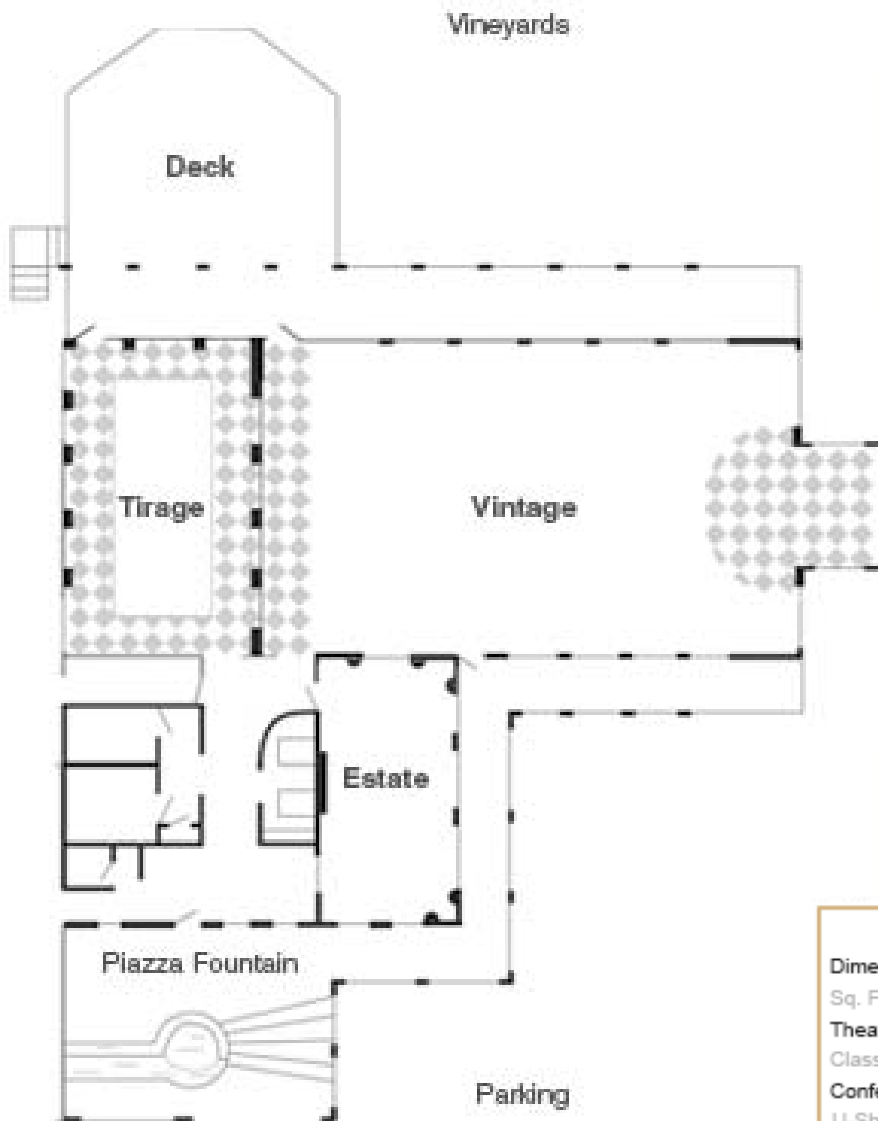
- Scenic view of vineyards
- Direct access to deck
- Bordered with Italian marble

### **The Vintage Room**

- 550 sq ft granite dance floor
- 3 automatic projection screens
- Floor to ceiling windows
- Direct access to deck
- Optional atmosphere enhancing lighting

### **The Deck**

- Scenic view of vineyards
- Tables with umbrellas



	Estate	Tirage	Vintage	Deck
Dimensions	18 X 37	28 X 50	50 X 75	30 X 38
Sq. Feet	666	1400	4080	1140
Theatre	42	160	410	100
Classroom	18	45	162	N/A
Conference	22	46	N/A	N/A
U-Shape	23	38	71	N/A
Banquet	50	100	250	N/A
Cocktail	75	150	400	10



## *Open Bar Packages*

Each package includes open bar, as well as use of the room for the length of time specified.

### **Package Pricing Per Guest**

	2 Hour Bar	3 Hour Bar	4 Hour Bar	5 Hour Bar	6 Hour Bar
2 Hour Event	\$18.00				
3 Hour Event	\$19.00	\$20.00			
4 Hour Event	\$20.00	\$21.00	\$22.00		
5 Hour Event	\$21.00	\$22.00	\$23.00	\$24.00	
6 Hour Event	\$22.00	\$23.00	\$24.00	\$25.00	\$26.00

Open Bar consists of five Casa Larga wines of your choice, four brands of bottled beer of your choice, assorted soft drinks, sparkling grape juice and mineral water.

#### **White Wines**

Vineyard Hill Chardonnay  
 CLV Chardonnay  
 Pallido  
 Riesling  
 Lilac Hill  
 Bianco

#### **Red Wines**

Rosso  
 Tapestry  
 Petite Noir  
 Tramonto

#### **Beer**

Amstel Light  
 Corona  
 Heineken  
 J.W. Dundee Honey Brown  
 J.W. Dundee Pale Ale  
 J.W. Dundee Amber Lager  
 Labatt Blue  
 Labatt Blue Light  
 Sam Adams  
 Non-Alcoholic Beer

#### **Special Vintages**

(Available at an additional charge of \$5.00 to \$15.00 per bottle consumed)

Fiori Blanc de Blanc Champagne  
 French Oak Reserve Chardonnay  
 Reserve Viognier  
 Fiori Vidal Ice Wine  
 Pinot Noir  
 Cab-Merlot  
 Gallery 155 Merlot  
 Gallery 155 Pinot Noir  
 Gallery 155 Meritage

All selections are subject to availability

Open Bar and Room Rental are packaged together in the above prices

Certain room rental charges may apply for other packages or scenarios

Please note that the prices do not reflect a 20% beverage service charge (\$100.00 minimum) and applicable sales tax

Prices are subject to change

**Amber Trowbridge, Corporate Events Sales Manager (ATrowbridge@casalarga.com)**

Bella Vista at Casa Larga Vineyards • 2287 Turk Hill Road • Fairport NY, 14450 • 585-223-4210 ext. 112



## *Corporate Event Breakfast Menu*

*Available 7:00am-11:00am, Monday - Friday*

### **Beverage Break**

Regular and Decaffeinated Coffee, Herbal Teas and  
Assorted Chilled Fruit Juices  
\$3.25

### **Continental Breakfast**

An assortment of Breakfast Pastries and Bagels  
with Cream Cheese, Preserves and Butter  
Regular and Decaffeinated Coffee and Herbal Teas  
Assorted Chilled Fruit Juices  
\$6.75

### **Continental Plus**

An assortment of Breakfast Pastries and Bagels  
with Cream Cheese, Preserves and Butter  
Fresh Sliced Fruit  
Assorted Fruited Yogurts  
Granola  
Regular and Decaffeinated Coffee and Herbal Teas  
Assorted Chilled Fruit Juices  
\$9.25

### **Breakfast Buffet**

An assortment of Breakfast Pastries and Bagels  
with Cream Cheese, Preserves and Butter  
Fresh Sliced Fruit  
Assorted Fruited Yogurts  
Granola  
Home Fried Potatoes  
Baked Egg Strata  
Crisp Bacon or Sausage Links  
Regular and Decaffeinated Coffee and Herbal Teas  
Assorted Chilled Fruit Juices  
\$13.25

Minimum of 30 guests Monday through Thursday.

Above prices include table linens, china, glassware and silverware.

For all events a 20% food service charge (\$200.00 minimum) and applicable sales tax will be added.

Prices are subject to change.



## *Corporate Event Brunch Menu*

*Available until 2:00pm*

### **Displayed for Guests' Arrival**

Selection of Bagels with Cream Cheese  
Sliced Coffee Cakes with Butter  
Chilled Assorted Fruit Juices  
Regular and Decaffeinated Coffee, and Tea

### **Buffet**

Salad of Romaine and Garden Vegetables with Two Dressings  
Fresh Seasonal Fruit and Berries  
French Toast with Warm Syrup  
Traditional Egg Strata with Mozzarella and Pesto  
Sausage, Bacon or Honey Ham  
Herb Roasted Tiny Potatoes  
Fresh Vegetable Medley  
Penne Pasta with Chicken, Broccoli, Toasted Pine Nuts and Asiago Tossed in Olive Oil  
\$24.75

### **Additional Chef-Attended Stations**

Homemade Waffles or Ricotta-Filled Blintzes with assorted fruit toppings, whipped cream, syrup and chopped nuts  
\$3.95/each

Carving Station of Roast Beef or Roast Turkey Breast  
Small Rolls and Appropriate Condiments  
\$4.25/each

Minimum of 50 guests.

Above prices include table linens, china, glassware and silverware.

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## *Corporate Event Break Menu*

### **PM Pick Up!**

Assorted Candy Bars  
Dried Fruit and Nuts  
Whole Fresh Fruit  
Granola Bars  
Sodas and Spring Water  
\$4.25

### **Snack Attack!**

Assorted Flatbreads and Focaccia  
Potato Chips with Dips  
Pretzels  
Sodas and Spring Water  
\$3.75

### **Chill Out!**

Chef-Attended Ice Cream & Sorbet Station  
with a variety of toppings  
Assorted Cookies  
Sodas and Spring Water  
\$5.25

### **Mucho Nachos!**

Colorful Corn Chips  
Chunky Salsa  
Refried Bean Dip  
Hot Cheddar Cheese Melt  
Jalapeno Peppers  
Sour Cream  
Sodas and Spring Water  
\$5.50

### **Add to any Break**

Regular and Decaffeinated Coffee and Tea  
\$2.25

Minimum of 30 guests Monday through Thursday.

Minimum of 35 guests Friday through Sunday.

Prices include table linens, china, glassware and silverware.

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## *Corporate Event Served Lunch Menu*

*This menu option comes with your choice of  
One Salad or Soup, One Entrée, and One Dessert*

### ***Salad Choices***

*Served with Fresh Homemade French Rolls with Butter*

- Vineyard** – Mixed Field Greens with Pecans, Goat Cheese and Dried Cranberries with a Seven Herb Vinaigrette
- Garden** – Field Greens with Tiny Grape Tomatoes, Sliced Cucumber and Focaccia Croutons with a Tomato Basil Vinaigrette
- Estate** – Salad of Romaine, Mandarin Oranges, Asparagus and Diced Red Onion with a Sweetened Balsamic Vinaigrette
- Orchard** – Field Greens with Candied Walnuts, Apples, Feta Cheese and Sherry Walnut Vinaigrette

### ***Soup Choices***

*Served with Crackers*

- Spicy Pumpkin Cream with Cinnamon Croutons
- Wild Mushroom Bisque with Morel Mushrooms
- Tomato Bisque with Fresh Basil
- Cream of Potato with Sweet Roasted Garlic and Rosemary Butter
- Butternut Squash Bisque with Brown Sugar and Honey
- Chilled Gazpacho with Herbs and Blackened Shrimp
- Cream of Brie and Roasted Red Pepper Bisque

### ***Entrées***

*Served with Chef's Potato or Rice, Fresh Vegetables, Coffee and Tea*

- Peppered Cornish Game Hens with Lemon & Marjoram \$18.95
- Cold Poached Salmon Filets with Classic Cucumber Sauce \$17.95
- Beef Tenderloin Tips with Mushrooms in a Rich Burgundy Sauce. Served over Wild Rice \$17.50
- Grilled Breast of Chicken with Tarragon Cream Sauce and Herbed Risotto Cake \$16.95
- Stuffed Red Bell Pepper Filled with Wild Rice, Mushrooms and Ricotta Cheese with Tomato Vodka Sauce \$15.50

### ***Dessert***

*Served with Regular and Decaffeinated Coffee, and Tea*

- White Chocolate/Raspberry Mousse Cake
- Mocha Hazelnut Torte
- Chilled Key Lime Pie
- Chocolate Peanut Butter Pie
- Strawberry Shortcake Mousse
- Chocolate Pecan Tarts with Bourbon
- Tiramisu with Kahlúa®

Minimum of 30 guests Monday through Thursday.

Minimum of 35 guests Friday through Sunday.

Prices include table linens, china, glassware and silverware.

For all events a 20% food service charge (\$200.00 minimum) and applicable sales tax will be applied.

Prices are subject to change.



## *Corporate Event Buffet Lunch Menu*

*Available 11:00am – 2:00pm*

### **Deli Designs**

Assorted Breads and Sandwich Rolls  
Thin Sliced Roast Beef, Turkey Breast, and Baked Ham  
Sliced Cheddar and Swiss Cheese  
Lettuce, Tomato, Onion, and Condiments  
Potato Chips  
Coleslaw

### *Select any Two of the Following:*

Soup-of-the-day with Crackers  
Baked Macaroni and Cheese  
Marinated Vegetable & Pasta Salad  
Santa Fe Black Bean and Yellow Corn Salad  
Traditional Macaroni Salad  
Penne Pasta with Marinara Sauce

### *Choices Served With:*

Cookies and Brownies  
Assorted Sodas  
Regular and Decaffeinated Coffee, and Tea  
\$19.50

### **Buffet Ole'**

Santa Fe Black Bean and Yellow Corn Salad  
Homemade Cornbread with Chipotle Butter  
Corn Chips with Salsa  
Spanish Rice with Colored Peppers  
Beef, Chicken and Cheese Enchiladas with Roasted Bell Pepper Sauce  
Cilantro Lime Marinated Chicken Breast  
Cookies and Brownies  
Assorted Sodas  
Regular and Decaffeinated Coffee, and Tea  
\$18.50

Minimum of 30 guests Monday through Thursday.

Minimum of 35 guests Friday through Sunday.

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*Corporate Event  
Buffet Lunch Menu*

*Continued from Previous Page...*

**Red, White and Blue**

Field Greens Salad with Two Dressings  
Crusty Homemade Bread with Butter  
Red Bliss Potato Salad with Sour Cream and Herb Dressing  
New England Style Baked Beans  
Sautéed Fresh Vegetable Medley, or Corn-on-the-Cob (in Season)  
Herb Crusted or Bourbon Barbecue Chicken Quarters  
Apple Pie  
Assorted Sodas  
Regular and Decaffeinated Coffee, and Tea  
\$19.25

**The Connoisseur**

Field Greens Salad with Two Dressings  
Fresh Baked Rolls with Butter  
Fresh Fruit with Mixed Berries and Mint  
Antipasta Salad  
Sautéed Vegetable Medley  
Chicken Fricassee with Shallots and Cognac  
Potatoes Au Gratin  
Quill Pasta with Black Olives, Grated Cheese and Plum Tomato Sauce  
Chef Carved Prime Rib of Beef Au Jus  
Cookies and Brownies  
Assorted Sodas  
Regular and Decaffeinated Coffee, and Tea  
\$24.75

Minimum of 30 guests Monday through Thursday.

Minimum of 35 guests Friday through Sunday.

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## *Corporate Event Buffet Lunch Menu*

*Continued from Previous Page...*

### **The Scoop!**

Tossed Field Greens Salad with assorted Toppings and Dressings  
Pita Bread and Sandwich Rolls  
Potato Chips  
Scoops:  
Albacore Tuna Salad  
Egg Salad with Ripe Olives  
Chicken Salad with Grapes and Pecans  
Fruit Salad with Seasonal Berries  
Soup-of-the-Day  
Cookies and Brownies  
Assorted Sodas  
Regular and Decaffeinated Coffee, and Tea  
\$17.50

### **Viva Italiano**

Masculine Greens Salad with Tiny Tomatoes and Basil Vinaigrette  
Fresh Sliced Fruit with Seasonal Berries  
Fresh Baked Garlic Bread  
Sautéed Vegetable Medley  
Cheese Tortellini with Alfredo Sauce  
Chicken Breast Cacciatore  
Cookies and Brownies  
Assorted Sodas  
Regular and Decaffeinated Coffee, and Tea  
\$19.75

### **Vintner's Choice**

Field Greens Salad with Two Dressings  
Fresh Sliced Fruit with Seasonal Berries  
Assorted Flatbreads and Focaccia  
Sautéed Vegetable Medley  
Farfalle Pasta tossed with Chicken Breast Tenders in a Basil Cream Sauce  
Beef Burgundy with Portobello Mushrooms  
Chef's Wild Rice Blend  
Cookies and Brownies  
Assorted Sodas  
Regular and Decaffeinated Coffee, and Tea  
\$20.75

Minimum of 30 guests Monday through Thursday.

Minimum of 35 guests Friday through Sunday.

Prices include table linens, china, glassware and silverware.

For all events a 20% food service charge (\$200.00 minimum) and applicable sales tax will be applied.

Prices are subject to change.



## *Corporate Event Served Dinner Menu*

*Includes Cheeses and Crackers, Salad Course, Entree Choice with Chef's Potato or Rice, Fresh Vegetables,  
Dessert Selection, Regular & Decaffeinated Coffee & Tea*

### **Hors d'oeuvres Display**

*Imported and Domestic Cheeses with Crackers*

### **Served Salad**

*Served with Fresh Homemade French Rolls and Butter*

Select One:

**Vineyard Salad** - *Field Green Salad with Tri-Colored Diced Peppers, Crumbled Feta, Herbed Croutons & Pink Peppercorn Vinaigrette*

**Garden Salad** - *Salad of Romaine & Red Lettuces with Tiny Grape Tomatoes, Slivered Almonds & Crisp Caramelized Shallot Vinaigrette*

**Orchard Salad** - *Mixed Green Salad with Sliced Pears, Crumbled Stilton Cheese, Dried Cranberries & Honey Pear Vinaigrette*

**Estate Salad** - *Spinach & Mixed Field Greens with Nectarines, Mandarin Oranges, Sunflower Seeds & Raspberry-Balsamic Vinaigrette*

### **Entrée Selections:**

#### **Chicken Champignon**

Balsamic and Garlic Chicken Breasts Sautéed with Mushrooms and Sweet Butter  
\$29.75

#### **Chicken Fromage**

Spinach, Feta and Ricotta Stuffed Chicken Breasts with Lemony White Wine Sauce  
\$30.75

#### **Stuffed Chicken**

Chicken Breasts Filled with Fontinella Cheese, Prosciutto, Basil and with Chablis  
\$31.00

#### **Autumn Pork Tenderloin**

Slow-Roasted Pork Loin with a Smoked Bacon and Apple Butter Sauce  
\$30.25

#### **Aged Prime Rib**

Herb-Crusted Prime Ribs of Beef with Thyme Garlic Au Jus  
\$31.75

Minimum of 30 guests Monday through Thursday.

Minimum of 35 guests Friday through Sunday.

Prices include table linens, china, glassware and silverware.

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## *Corporate Event Served Dinner Menu*

*Continued from Previous Page...*

### **NY Strip Steaks**

Grill Roasted with a Mushroom Brandy Sauce  
\$32.50

### **Filet Mignon Au Poivre**

Corn-fed Tenderloin Topped with Green Peppercorns and Rich Cognac Sauce  
\$34.75

### **Duo Entrée**

\*Grilled Filet Mignon Topped with Gorgonzola Butter, Paired with Jumbo Shrimp Scampi  
\$36.25

*\*This selection designed for events whereby a choice of entrees is not offered.*

### **Tropical Tilapias**

Fresh Tilapia Fillets with Herbed Honey Lime Sauce  
\$30.75

### **Savory Salmon**

Ginger-Soy Grilled Salmon Steaks with Sherry  
\$31.75

### **Baked Salmon**

Whiskey Maple Baked Salmon with Rosemary and Thyme  
\$31.75

### **Colossal Shrimp**

Sautéed in a Luscious Sherry Lobster Cream Sauce  
\$35.00

### **Stuffed Portobello Mushroom**

Grilled Vegetable and Polenta Filled Portobello Mushroom  
Served with a Roasted Mushroom Tomato Ragout  
\$26.25

### **Eggplant Parmesan**

Baked Eggplant Parmesan Seasoned with Fresh Garlic and Herbs  
\$27.00

### **Vegetarian Stuffed Peppers**

Duo-Colored Bell Peppers Stuffed with Wild Rice, Mushrooms and Ricotta Cheese  
Served with a Tomato-Vodka Sauce  
\$27.00

Minimum of 30 guests Monday through Thursday.

Minimum of 35 guests Friday through Sunday.

Prices include table linens, china, glassware and silverware.

For all events a 20% food service charge (\$200.00 minimum) and applicable sales tax will be applied.

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## *Corporate Event Served Dinner Menu*

### *Dessert Selections*

*Served with Regular and Decaffeinated Coffee, and Tea*

Select One:

Chocolate-Pecan Tarts with Bourbon  
White Chocolate Raspberry Mousse Cake  
Chilled Key Lime Pie  
Tiramisu with Kahlúa®  
Mocha Hazelnut Torte  
Strawberry Shortcake Mousse  
Chocolate Peanut Butter Fudge Cake

### *Additional Appetizer Course available*

Smoked Salmon and Avocado in Puff Pastry on a Tomato Vodka Vinaigrette  
Fresh Fig Medallions with Goat Cheese wrapped in Pancetta with a Lavender Dressing  
Duck Breast grilled with an Apricot Glaze, and served on Wild Rice Cakes  
Seared Scallops with Crispy Pancetta and Pea Puree  
Casis Braised Duck Breast atop a Polenta Cake with Chestnuts  
Croustade of Seafood with a Lemon Thyme Butter Sauce  
Butterfly Shrimp stuffed with French Goat Cheese wrapped in Italian Bacon and served on Wilted Spinach  
\$5.95

### *Additional Soup Course available*

Spicy Pumpkin Cream with Cinnamon Croutons  
Wild Mushroom Bisque with Morel Mushrooms  
Cream of Brie and Roasted Red Pepper Bisque  
Tomato Bisque with Fresh Basil  
Cream of Potato with Sweet Roasted Garlic and Rosemary Butter  
Butternut Squash Bisque with Brown Sugar and Honey  
Chilled Gazpacho with Herbs and Blackened Shrimp  
Classic Vichyssoise with Dill  
\$3.95

Minimum of 30 guests Monday through Thursday.

Minimum of 35 guests Friday through Sunday.

Prices include table linens, china, glassware and silverware.

For all events a 20% food service charge (\$200.00 minimum) and applicable sales tax will be applied.

Prices are subject to change.



# Corporate Event Buffet Dinner Menu

*Includes Cheeses and Crackers, Salad Course, Buffet, Dessert Selection,  
Regular & Decaffeinated Coffee & Tea*

## **Hors d'oeuvres Display**

*Imported and Domestic Cheeses with Crackers*

## **Served Salad**

*Served with Fresh Homemade French Rolls and Butter*

Select One:

- Vineyard Salad** - *Field Green Salad with Tri-Colored Diced Peppers, Crumbled Feta, Herbed Croutons & Pink Peppercorn Vinaigrette*
- Garden Salad** - *Salad of Romaine & Red Lettuces with Tiny Grape Tomatoes, Slivered Almonds & Crisp Caramelized Shallot Vinaigrette*
- Orchard Salad** - *Mixed Green Salad with Sliced Pears, Crumbled Stilton Cheese, Dried Cranberries & Honey Pear Vinaigrette*
- Estate Salad** - *Spinach & Mixed Field Greens with Nectarines, Mandarin Oranges, Sunflower Seeds & Raspberry-Balsamic Vinaigrette*

## **Connoisseur Buffet**

Fresh Fruit and Mixed Berries with Mint  
Two Specialty Salads  
Fresh Seasonal Vegetables  
Buttered Smashed Potatoes  
Penne Pasta with Parsley Parmesan Cream  
Balsamic and Garlic Chicken Sautéed with Mushrooms

Chef Carved:

Grilled Pork Loin with Maple-Bourbon Glaze *or* Roast Prime Ribs of Beef  
\$31.75

OR

Grill Roasted NY Strip Steaks with Rich Cabernet Sauce  
#33.50

Minimum of 30 guests Monday through Thursday.

Minimum of 35 guests Friday through Sunday.

Prices include table linens, china, glassware and silverware.

For all events a 20% food service charge (\$200.00 minimum) and applicable sales tax will be applied.

Prices are subject to change.



## *Corporate Event Buffet Dinner Menu*

*Continued from Previous Page...*

### **Vintner's Choice Buffet**

Fresh Fruit and Mixed Berries with Mint  
Two Specialty Salads  
Fresh Seasonal Vegetables  
Traditional Au Gratin Potatoes  
Bow Tie Pasta in Herbed Mushroom Marinara  
Chicken Breasts in Lemony Caper Cream Sauce  
Whiskey-Maple Baked Salmon Filets with Rosemary and Thyme

Chef Carved:

Corn-fed Filet Mignon with Peppercorn Cognac Sauce

\$36.00

### **Specialty Salads**

*(Pick two)*

Antipasto Salad of Marinated Italian meats, Cheeses, Olives, Peppers, Artichokes & Mushrooms  
Caprese Salad of Fresh Garden Tomatoes, Mozzarella & Basil  
Orzo Salad with Feta Cheese, Garbanzo Beans, Chopped Cucumbers & Herbed Lemon Vinaigrette  
Colorful Basmati & Wild Rice Salad with Chopped Peppers & Peas  
Southwestern Black Bean & Corn salad with Cilantro  
Broccoli & Tomato Salad with Black Olives  
Couscous Salad with Celery, Walnuts and Fresh Basil

### **Desserts**

*(Select one)*

White Chocolate Raspberry Mousse Cake  
Mocha Hazelnut Torte  
Chilled Key Lime Pie  
Chocolate Peanut Butter Pie  
Strawberry Shortcake Mousse  
Chocolate-Pecan Tarts with Bourbon  
Tiramisu with Kahlúa®

Minimum of 30 guests Monday through Thursday.

Minimum of 35 guests Friday through Sunday.

Prices include table linens, china, glassware and silverware.

For all events a 20% food service charge (\$200.00 minimum) and applicable sales tax will be applied.

Prices are subject to change.



## *Hand Passed Hors d'oeuvres*

*The caterer will assist you in choosing quantities based on number of guests at your event  
(Priced per 100 pieces)*

### *Hot Selections*

<i>Blue Cheese and Caramelized Onion Squares</i>	<i>Mushrooms Stuffed with Chorizo Sausage or Spinach &amp; Feta Cheese</i>
\$120	\$145
<i>Scallops Wrapped with Bacon</i>	<i>Miniature Chicken Wellingtons</i>
\$175	\$195
<i>Black Bean Pepperjack Quesadillas</i>	<i>Crab &amp; Cream Cheese Rangoon with Dip Sauce</i>
\$120	\$165
<i>Spiced Maryland Crab Cakes</i>	<i>Miniature Beef Wellingtons</i>
\$150	\$205
<i>White Cheddar Puffs with Green Onions</i>	<i>Colossal Shrimp Wrapped with Bacon in Orange BBQ Marinade</i>
\$105	\$275
<i>Artichokes Hearts French</i>	<i>Colossal Coconut Shrimp with Raspberry Dip Sauce</i>
\$150	\$275
<i>Tortilla Cups Filled with Roasted Eggplant &amp; Sundried Tomatoes</i>	<i>Swedish Meatballs (in chafer)</i>
\$150	\$105
<i>Spanekopita</i>	<i>Brie Cheese puffs</i>
\$140	\$140
<i>Miniature Breaded Crab Claws w/ Snappy Cocktail Sauce</i>	<i>Little Pigs in a Blanket with Mustard Dip Sauce</i>
\$145	\$105
<i>Bacon Wrapped Chicken</i>	<i>Petite Potato Latkes with Minced Onions</i>
\$135	\$105
<i>Tiny Sweet Potato Pancakes with Sour Cream</i>	<i>Oysters Wrapped with Bacon</i>
\$105	\$145
<i>Petite Assorted Quiche</i>	<i>Basil Marinated Vegetable Skewers (grilled)</i>
\$140	\$130
<i>Rosemary &amp; Dijon Crusted Lollipop Lamb Chops</i>	<i>Ham &amp; Asparagus Puffs</i>
\$300	\$140
	<i>Pork &amp; Garlic Wontons with Peanut Dip Sauce</i>
	\$145

For all events a 20% food service charge (\$200.00 minimum) and applicable sales tax will be applied.  
Prices are subject to change.



## *Hand Passed Hors d'oeuvres*

*(Priced per 100 Pieces)*

### ***Cold Selections***

*Bruschetta*

*\$105*

*Chipotle Deviled Eggs*

*\$120*

*Filo Cups Filled with Portobello Stuffing*

*\$105*

*Colossal Shrimp Cocktail*

*\$285*

*California Rolls or Vegetarian Sushi Rolls*

*\$165*

*Smoked Salmon Canapes with Capers*

*\$165*

*Cherry Tomatoes Filled with Crab or Shrimp Salad*

*\$125*

*Herbed Goat Cheese Filled Dates*

*\$145*

*Smoked Trout on Cucumber Disks*

*\$140*

*Chicken Salad in Puff Pastry Tarts*

*\$120*

*Apricots Filled with Bleu Cheese (seasonal)*

*\$145*

*Cajun Scallops in Filo Cup with Pesto*

*\$135*

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Prices are subject to change.

**Amber Trowbridge, Corporate Events (ATrowbridge@casalarga.com)**  
Casa Larga Vineyards • 2287 Turk Hill Road • Fairport NY, 14450 • 585-223-4210 x112



## *Corporate Event Station Party*

### *Hors d'oeuvres Display*

- Imported and Domestic Cheeses with Crackers  
\$2.50
- Vegetable Crudités with Dips  
\$2.25
- Colorful Fruits and Fresh Berries  
\$2.25
- Hot Sherried Crab Dip with Pita Crisps  
\$2.50
- Hot Parmesan Artichoke Dip with Toasted Baguette  
\$2.00
- Swedish Meatballs  
\$1.50
- Classic Clams Casino with Lemon Wedges  
\$14/doz.
- Traditional Oysters Rockefeller  
\$14/doz.

### *Salad Station*

- Assorted Field Greens and Romaine Lettuce, Crisp Carrots, Cucumber, Tomato, Mushroom, Onion, Peppers and Olives  
Julienne Deli Meats, Assorted Cheeses, Champagne Vinaigrette, Caesar Dressing and Bleu Cheese Dressing.  
Seasoned Bread Sticks  
\$5.75

### *Asian Stir Fry Station (Chef Attended)*

- Ginger Chicken Stir Fry and Fresh Sesame Vegetable Sauté.  
Fried Rice and Crispy Noodles.  
\$5.75

### *Grilled Pizza Station (Chef Attended)*

- Grilled Personal Pizzas, made to order, with Choice of Sauce and Many Assorted Toppings:  
Meats, Vegetables and Seafood  
\$6.50

### *Carving Station (Chef Attended)*

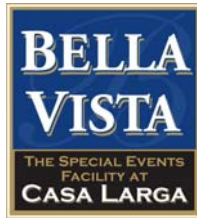
- Choice of Two Meats, Served with Petite Rolls and Appropriate Condiments:  
Herb-Roasted Prime Rib, Roast Turkey Breast, Herb Crusted Leg of Lamb and Dijon Encrusted Honey Ham  
\$6.50

Stations are for a minimum of 50 Guests and must add to up to a total of \$22.00/person.

Prices include table linens, china, glassware and silverware.

For all events a 20% food service charge (\$200.00 minimum) and applicable sales tax will be applied.

Prices are subject to change.



## *Corporate Event Station Party*

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### ***Savory Crepe/Wrap Station (Chef Attended)***

Small Scallion Crepes, made to order with BBQ Beef, Chicken and Pork.  
Julienne Vegetable Assortment, Tasty Hoisin Sauce and Garlic Spread  
\$6.25

### ***Jambalaya Station***

Chicken and Smoked Ham (Tasso) with Colored Bell Peppers, Onions, Plum Tomatoes and Authentic Dirty Rice.  
Homemade Warm Jalapeño Bread with Chipotle Butter.  
\$5.95

### ***Pasta Station Option 1 – Traditional Flight (Chef Attended)***

Penne Pasta, Farfalle Pasta and Spinach Tortellini with Herbed Marinara, Parmesan Cream and Fresh Pesto Sauce.  
Homemade Garlic Bread.  
\$5.75

### ***Pasta Station Option 2 – Gourmet Ravioli Flight (Chef Attended)***

(pick any three)

Maryland Blue Crab Raviolis, Shitake Mushroom Raviolis, Rock Shrimp Raviolis, Spinach & Roasted Garlic Raviolis,  
Chicken/Rosemary Filled Raviolis.  
Includes Selection of Sauces and Fresh Baked Garlic Bread.  
\$7.95

### ***Paella Station (Chef Attended)***

Flavored Saffron Rice and Spanish Chorizo Sausage, Littleneck Clams, Shrimp, Mussels,  
Tomatoes, Onions and Peppers.

\*This station, rarely seen at other events, provides a hearty component to your gathering.  
\$8.50

### ***Dessert & Coffee Station***

An Elaborate Display of Miniature Pastries, Tarts, Tiny Pies and Dessert Bars.  
Coffee, Decaffeinated Coffee, Whipped Cream, Shaved Chocolate, Flavored Creamers, Herbal Teas,  
Cinnamon Sticks & Lemon Wheels.  
\$6.75

### ***Chocolate Fountain Display (minimum 75 guests)***

Assortment of Fruits and Berries, Marshmallows, Pretzels and Graham Crackers  
for “dipping” in the Rich Chocolate Waterfall.  
\$3.00/person for Foods & Chocolate  
\$250 Rental Cost of Fountain

**Chef-Attended Hot Cobbler Station - \$3.50/person**

**Chef-Attended Ice Cream/Sorbet Station - \$3.50/person**

Stations are for a minimum of 50 Guests and must add to up to a total of \$22.00/person.

Prices include table linens, china, glassware and silverware.

For all events a 20% food service charge (\$200.00 minimum) and applicable sales tax will be applied.

Prices are subject to change.

## *Bella Vista Amenities & Enhancements*

The following amenities are automatically included with your event:

- Free parking
- In-house surround sound system
- Secure Wireless Internet Access
- PA Station, Podium and Microphone
- 12' electric hide-a-way screen
- Piazza gathering area with three tiered fountain (April-November)
- Self-playing baby grand piano to greet guests entering the lobby
- Access to several areas around the winery, providing a lovely backdrop for photos
- Referral list of reputable vendors and their services provided upon request
- Private meetings with special events managers to ensure proper orchestration of your event

Contact our Corporate Event Coordinator to inquire about a variety of additional enhancements, including:

- Floor length linens
- Skirted tables
- Chair Covers
- Chocolate Fountain
- Wine Service Upgrades

### **Winery Tour & Wine Tasting**

Located at award-winning Casa Larga Vineyards, Bella Vista also offers your guests the unique opportunity to enjoy Finger Lakes Wine Country. Take advantage of our unique facility and add a facility tour to your event. Your guests will be guided through our winemaking facility by our experienced Wine Shop staff member. A tasting of five Casa Larga wines can be added to your event so your guests can truly experience the splendor of Finger Lakes wines.

### **Personalized Gifts**

Keep with the winery theme and order personalized gifts for your guests. We will keep your gifts here until the day of your event or you can pick them up early to add enhancements. Our most popular item is personalized wine labels. Choose from our selection of award winning wines, and create a unique take-away for your guests, including a special message or your company's logo.

## *Corporate Event General Information*

Thank you for considering Bella Vista at Casa Larga Vineyards for your upcoming event. We offer the following guidelines for your information, as well as to ensure your total satisfaction.

### AUDIO VISUAL EQUIPMENT

We are happy to accommodate all of your audio visual needs. Equipment is available on a rental basis. Please consult your Events Coordinator for details.

### BEVERAGE SERVICE

We offer a selection of beverages to compliment your event. Please note that alcoholic beverage sales and service are regulated by the State of New York . Bella Vista at Casa Larga, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no alcoholic beverages are brought into the facility from outside sources. Bartender Fee for all bars, excluding package bars, will be a \$25.00 charge for each bartender per hour. (Minimum three hours.)

### CANCELLATION

If the client finds it necessary to cancel a function, any expenses incurred by Bella Vista or the food service company, in preparation for the event, become the responsibility of the client.

### FOOD SERVICE

Bella Vista's food service is provided by the *Culinary Alliance*, who has given consistent high quality to our guests. All food and beverages served at our facility are in accordance with New York State and Monroe County Health laws. Linen, china, glassware and silverware are included.

### DEPOSITS

We require an initial deposit to secure your date as definite. As additional deposit may be required six months prior to the date of your event. The deposits will be applied towards your final bill at full value. In the event that your function cancels, your deposit shall become the property of Bella Vista.

### GUARANTEES

A guaranteed count of guests attending your event is required five business days prior to the event date. This will be considered your minimum guarantee, which is not subject to reduction. If no guaranteed number is provided, you will be charged for the expected number of persons denoted on your contract. We will be prepared to serve 5% over the guaranteed count and will charge for the persons in attendance greater than the guaranteed number.

### PAYMENT POLICY

Payment for all charges incurred will be due upon the conclusion of your event. Final payment is due by cash, check or credit card. If you would like to establish direct billing with us, a credit application must be completed and returned to Bella Vista no later than three weeks prior to your event for processing. If direct billing arrangements are approved, all invoices are to be paid within 30 days upon receipt of the original invoice. Should payment not be received by this time, it is agreed that Casa Larga may immediately impose a late payment charge at the rate of 2% per month. The client is responsible for unpaid balances and the reasonable cost of collection, including attorney's fees. Direct billing privileges are not extended to individuals.

# *Corporate Event General Information*

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## PRICING

Quotations cannot be guaranteed until the year of the function. Menu prices are subject to change, not to exceed an increase of 10% per year. Final menu selections should be submitted thirty days prior to the function to ensure price and availability of desired menu items. All food and beverage items are subject to a 20% service charge (\$200.00 minimum) and applicable New York State sales tax. Tax-exempt organizations are responsible for providing us with applicable documentation prior to the event, or applicable taxes will be applied to the final bill.

## REFERRAL LIST

A referral list of vendors and their services is provided to you by Bella Vista. The vendors on this list have given consistent high quality service to many Bella Vista clients. They are not employed by Bella Vista or Casa Larga Vineyards, nor do we benefit from your decision to use them.

## ROOM RENTALS

The rental charged for private rooms is based on many factors pertaining to your event. Changes in counts, times, food and beverage arrangements and dates may change the rental charge.

## SECURITY

Neither Bella Vista nor Casa Larga Vineyards will not assume the responsibility for the damage or loss of any merchandise or articles left in our facility prior to, during or following your event. Special arrangements for security of items may be arranged in advance with your Events Coordinator.

## SHIPPING AND RECEIVING

When sending packages for your events, please include the following information on all packages:

Name of Group  
Group Contact  
Date of Function

Please address all packages with the following:

Casa Larga Vineyards  
Attn: (Name of Events Coordinator)  
2287 Turk Hill Road  
P.O. Box 400  
Fairport, NY 14450

Delivery dates, as well as, arrangements for packages to be shipped out of Casa Larga Vineyards may be made through your events sales coordinator.

Please note that our mailing address for correspondence or payment is:

Casa Larga Vineyards  
2287 Turk Hill Road  
P.O. Box 400  
Fairport, NY 14450