



Inclusive Summer Lunch Package

The Chicken Barbeque Buffet

Mixed Field Greens Salad with Two Dressings
Crusty Baguettes with Butter
Boston Style Baked Beans
Grilled Potato Salad with Herbed Dressing
Bourbon-Barbequed Chicken Quarters
Pecan & Carmel Drizzled Apple Pie
Assorted Soft Drinks, Coffee, Tea & Decaf

The Grill-Fired Flatbread Buffet

Classic Caesar Salad with Parmesan Croutons
Fresh Fruit & Colorful Berries
Sante Fe Salad with Black Beans and Corn
Chef-Grilled-To-Order:
Vine-Ripe Tomato, Basil and Mozzarella Flatbreads
Artichoke, Onion & Chorizo Sausage Flatbreads
Mushroom, Garlic, Shrimp & Feta Flatbreads
Classic Key Lime Pie
Assorted Soft Drinks, Coffee, Tea & Decaf

The Served Luncheon

Salad of Mixed Field Greens with Mandarin Oranges, Feta Cheese & Sunflower Seeds
Crusty Baguettes with Butter
Pan-Roasted Chicken with Olives and Lemon & Thyme
or
Tuscan Braised Short Ribs
Fresh Vegetable Sauté
Herb-Roasted New Potatoes
White Chocolate/Raspberry Cheesecake
Assorted Soft Drinks, Coffee, Tea & Decaf

\$29.99

Menu available Monday – Thursday, Minimum 30 guests.

This package includes a winery dining experience in one of our beautiful private rooms.
For all events a 20% service charge (\$200.00 minimum) and applicable sales tax will be added.
Prices are subject to change.



Inclusive Summer Dinner Package

*This package includes a winery dining experience in one of our private rooms,
A three hour open bar with Casa Larga wines and beer
and tableside wine service for your guests.*

The Grand-Grill Buffet Dinner

Mixed Green Salad with Sliced Regional Apples, Chopped Walnuts, Dried Apricots
and Fresh Basil-Thyme Vinaigrette
Crusty Baguettes with Butter
Grilled Balsamic Summer Vegetables & Mushrooms
Roasted Sweet Potatoes with Herbs
Penne Pasta Tossed in Olive Oil, Garlic, Onions, Parmesan & Capers
Cedar Plank Salmon with Cilantro Pesto
Chef-Carved Pork Loin Marinated in Dark Beer & Molasses
Selection of Fresh Berries with Minted Whipped Cream
Coffee, Tea & Decaf

The Sensational Served Dinner

Snappy Chilled Gazpacho Soup
or
Seasonal Salad with Fresh Garden Vegetables
Crusty Baguettes with Butter

Colorful Vegetable Medley
Herb-Roasted Baby "B" Potatoes

Grill-Roasted Entrecote of Beef Topped with Mushrooms Sautéed in Garlic Butter
or
Seven-Herb Marinated Chicken Kabobs
Strawberries Romanoff
Coffee, Tea & Decaf

\$49.99

Menu available Monday – Thursday, Minimum 30 guests.

This package includes a winery dining experience in one of our beautiful private rooms.
For all events a 20% service charge (\$200.00 minimum) and applicable sales tax will be added.
Prices are subject to change.