



Holiday Menu

(\$35 Per Person)

Hand Passed Hors d'oeuvres (Choose 2)

- Blue Cheese and Caramelized Onion Squares
- Spiced Maryland Crab Cakes
- White Cheddar Puffs with Green Onions
- Tortilla Cups Filled with Roasted Eggplant & Sundried Tomatoes
- Spanakopita
- Petite Assorted Quiche
- Mushrooms Stuffed with Chorizo Sausage or Spinach & Feta Cheese
- Swedish Meatballs
- Brie Cheese Puffs
- Little Pigs in a Blanket with Mustard Dip Sauce
- Ham & Asparagus Puffs
- Pork & Garlic Wontons with Peanut Dip Sauce

Stationary Hors d'oeuvres (Choose 1)

- Imported and Domestic Cheese Display with Crackers
- Seasonal Vegetable Crudités with Dip and Freshly made Hummus

Salad (Choose 1)

All Salads are served with Fresh Warm Ciabatta rolls & Whipped Butter Rosettes

Estate Salad – Spinach and Mixed Field Greens with Nectarines, Mandarin Oranges, Sunflower Seeds and Raspberry Vinaigrette

Vineyard Nutty Goat – Fresh Field Greens with Dried Cherries, Lively Run Farm Goat Cheese and toasted walnuts finished with Lemon-basil Vinaigrette

Traditional Caesar Salad – Crisp Romaine Lettuce, Croutons in a Classic Caesar Dressing topped with Parmesan Cheese

Toasted Barrel – Mixed Field Greens with Toasted Pecans, Feta Cheese, and Pears finished with White Balsamic Vinaigrette

For all events a 22% Administrative charge (\$200.00 minimum) and applicable sales tax will be applied. Prices are subject to change.

Belinda Countryman, Director of Special Events (bcountryman@casalarga.com)

Casa Larga Vineyards • 2287 Turk Hill Road • Fairport NY, 14450 • 585-223-4210



Holiday Menu, continued

Entrees (Choose 3)

Served with Chef's Potato or Rice, Fresh Sautéed Vegetable Selection and Tableside Coffee & Tea Service

Pan Seared Chicken Breast finished with Sundried Tomatoes, Bacon and Mushrooms in a rich, Casa Larga Red Wine Sauce

Chicken Breast stuffed with Prosciutto, Sundried Tomatoes and Mozzarella finished with CLV Chardonnay Sauce

Roasted Prime Rib of Beef Seasoned and finished with a Natural Au Jus

Oven Roasted Center Cut Boneless Pork Chops with an Apple Cider-Bourbon Au Jus and Spiced Apples

Pan Seared Sea Bass finished with a Roasted Red Pepper Coulis

Grilled Mahi Mahi topped with a Pineapple-Pepper Relish

Gourmet Raviolis stuffed with Portabella Mushrooms in a truffle cream sauce

Marinated and Grilled Vegetable Napoleon with creamy Polenta covered in a smooth Tomato Sauce

Dessert (Choose 1)

Key Lime Pie

NY Style Cheesecake topped with Fruit Topping or Carmel Sauce

Decadent Salted Caramel Chocolate Tart

Flourless Chocolate Cake

Opera Cake

Pumpkin Pie

Chocolate Raspberry Cake

Ice Cream/Sorbet Station (*\$50 Chef Attended Fee applies per Chef*)

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