



The Chateau

Served Dinner

This package includes the Winery Wedding Enhancements

Five and a half hours Standard Bar Service:

Consisting of five Casa Larga Wines, Selection of Beer, Soda and Sparkling Water

Includes tableside wine service during your meal

Full Bar service may be added to this package ala carte

Stationary Hors d' oeuvres

Imported and Domestic Cheese Display with Crackers

Local Market Fresh Vegetables with Dips and Fresh made Hummus

Salad Options (Please Select One):

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

Casa Garden Salad-Mixed Field Greens with Grape Tomatoes, Red Onion, and Cucumbers with a Balsamic Vinaigrette

Traditional Caesar Salad - Crisp Romaine Lettuce, Croutons and 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

Entrée Options (Please Select Three):

Entrees served with garlic mashed potatoes or wild rice pilaf and roasted seasonal vegetables

Tableside Coffee featuring New York's Evening Star Coffee Roasters and Tea Service

Pan Seared free range Chicken Breast finished with Black Olives and Tomato Ragout

Sautéed Chicken Breast finished with Artichokes and Capers in a Lemon Cream Sauce

USDA Choice Beef Short Ribs braised in a Casa Larga Cabernet Wine Sauce

Filet of Sirloin with seared Mushrooms in a natural Au jus

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

Pan Seared Faroe Island Salmon Filet with a creamy Tomato-Fennel Sauce

Grilled Mahi Mahi topped with a Pineapple-Pepper Relish

Duo rolled Vegetable Lasagna with a hearty marinara and Parmesan Cream Sauce

Gourmet Raviolis stuffed with Portabella Mushrooms in a truffle cream sauce

\$75.50pp

5% Discount Fridays and Sundays excluding Holiday weekends

10% Discount January - March

Prices Include Table Linens, China, Glassware and Flatware. All Food and Beverage Packages are Subject to a 22% Administrative Charge (\$200.00 minimum) and applicable Sales tax. Certain Guest Minimums or room rental fees may apply. All Prices are subject to change.



Bordeaux

Served Dinner

This package includes the Winery Wedding Enhancements

Five and a half hours Standard Bar Service:

Consisting of five Casa Larga Wines, Selection of Beer, Soda and Sparkling Water

Includes tableside wine service during your meal

Three Hour Full Bar with Call Spirits

Stationary Hors d' oeuvres

Mediterranean Display of

Marinated Grilled Vegetables, Artisan Cheese, Olives and Peppers

Paired with a trio of dipping sauces

Salad Options (Please Select One):

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

Casa Garden Salad-Mixed Field Greens with Grape Tomatoes, Red Onion, and Cucumbers with a Balsamic Vinaigrette

Traditional Caesar Salad - Crisp Romaine, Croutons and a Classic Caesar Dressing With Parmesan Cheese

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

Entrée Options (Please Select Three):

Entrees served with garlic mashed potatoes or wild rice pilaf and roasted seasonal vegetables

Tableside Coffee featuring New York's Evening Star Coffee Roasters and Tea Service

Lightly Breaded Chicken Breast stuffed with Artichokes, Parmesan and Asiago Cheese served in a Sherry Lemon butter sauce

Chicken breast stuffed with prosciutto, sundried tomato and mozzarella cheese finished with CLV Chardonnay sauce

Filet Mignon served with a Casa Larga Pinot Noir Reduction

Roasted Prime Rib of Beef finished with a Natural Au Jus

Pan Seared Halibut topped with a Roasted Red Pepper Salsa

Black Tiger Shrimp on an Asparagus Skewer finished with a Lemon-Garlic Sauce

Ratatouille Stuffed Summer Squash with white bean puree and pesto sauce

Breaded Eggplant layered with mozzarella cheese and chunky marinara finished with Arbor Hill balsamic reduction

\$85.50pp

5% Discount Fridays and Sundays excluding holiday weekends

10% Discount January - March

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Meritage

Served Dinner

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Five and a half hours Standard Bar Service:

Consisting of five Casa Larga Wines, Selection of Beer, Soda and Sparkling Water
Includes tableside wine service during your meal

Three Hours Full Bar with Premium Spirits

Stationary Hors D'oeuvre's

Whole Baked Brie with Caramelized Apples & Pecans in a puff pastry, served
with baked Raisin Bread, and Local Market Fresh Vegetables

Salad Options (Please Select One):

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

Casa Garden Salad-Mixed Field Greens with Grape Tomatoes, Red Onion, and Cucumbers with a
Balsamic Vinaigrette

Traditional Caesar Salad - Crisp Romaine, Croutons and a Classic Caesar Dressing
with Parmesan Cheese

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

Entrée Options (Please Select Three):

*Entrees served with garlic mashed potatoes or wild rice pilaf and roasted seasonal vegetables
Tableside Coffee featuring New York's Evening Star Coffee Roasters and Tea Service*

Pan Seared Chicken Breast finished with Sun dried Tomatoes, Bacon and Mushrooms in a rich Casa
Larga Tramonto Sauce

Free Range Chicken Breast stuffed with Spinach and Feta Cheese finished with a light
Lemon-Basil Cream

Center Cut Filet Mignon topped with herbed truffle butter

Roasted Prime Rib of Beef with natural au jus

Bone-In Center Cut Pork Chop with Sautéed Apples and a Whiskey-Cider Au Jus

Pan Seared Seabass finished with a Roasted Red Pepper Coulis

Lightly Blackened Crab Cakes with a Cajun Remoulade

Portobello Mushroom Cap filled with sautéed chickpeas, feta cheese and seasonal sautéed vegetables
finished with Roasted Red Pepper Puree

Marinated and Grilled Vegetable Napoleon with creamy polenta and smooth tomato sauce

\$91.50pp

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10% Discount January - March

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(\$200.00 minimum) and applicable Sales tax. Certain Guest Minimums or room rental fees may apply. All Prices are subject to change.



Additional Options

Pasta:

Penne Pasta with Marinara

\$2.50pp

Orecchiette Pasta with Fresh Tomato Pesto, Sautéed Mushrooms and Parmesan Cheese

or

Gourmet Raviolis with Marinara

\$4.00pp

Soup Du Jour

Served with Oyster Crackers

Tomato Bisque with Fresh Basil

Hearty Fresh Vegetable Minestrone

Creamy Roasted Red Pepper

\$3.00pp

Lobster Bisque

\$5.00pp

Intermezzo

\$2pp

Additional Bar Service

Maximum hours on the full bar four hours

Nobel Bar * Call Brands – Each additional hour \$3.00pp

Reserve Bar * Premium Brands Each additional hour \$4.00pp

Seasonal Craft Beers on tap

Featuring Local Breweries

\$2.50pp

Elegant Chair covers – Custom Designs

\$3.95 per chair

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Create Your Own Buffet:

This package includes the Winery Wedding Enhancements

Five and a half hours Standard Bar Service:

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Stationary Hors d' oeuvres

Imported and Domestic Cheese Display with Crackers

Local Market Fresh Vegetables with Dips and Fresh made Hummus

Served Salad (Please Select one)

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

Casa Garden Salad-Mixed Field Greens with Grape Tomatoes, Red Onion, and Cucumbers with Balsamic Vinaigrette

Traditional Caesar Salad - Crisp romaine, Croutons, Parmesan Cheese and Classic Caesar Dressing

Toasted Barrel - Mixed Field Greens with Toasted Pecans, Feta Cheese, and Pears finished with a White Balsamic Vinaigrette
Homemade Rolls with Butter

Classic Cold Salads (Please Select Two):

Fresh Seasonal Fruit

Greek Salad: Olives, Peppers, Tomato, Cucumber, Feta Cheese with Casa Larga Red Wine Vinaigrette
Tri Colored Pasta Salad

Antipasto Salad

Caprese Salad: Layered Sliced Heirloom Tomatoes, Fresh Mozzarella and Basil Drizzled in Extra Virgin Olive Oil & Balsamic Vinegar

Starchy Sides (Please Select Two):

Garlic Mashed Potatoes

Roasted Creamer Potatoes

Au Gratin Potatoes

Penne Pasta with a choice of Marinara, Pesto, Alfredo or Vodka Blush Sauce

Wild Rice Pilaf

Chef's Choice Sautéed Seasonal Vegetables

Entrees (Please Select One):

Chicken French- Sautéed & Egg battered Chicken Breasts in a lemon Sherry Sauce

Chicken Picatta - Chicken Breasts Sautéed with Lemon and Capers served over Sautéed Greens

Chicken Coq Au Vin –Breast of Chicken with Brown Braised Onions, Sautéed Sliced Mushrooms and Bacon Simmered in Casa Larga Red Wine Sauce.

Pan Seared Salmon with a Tomato Fennel Ragout

Grilled Mahi Mahi with a Pineapple Pepper Relish

Choose a second entrée selection:

\$4.00pp

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Create Your Own Buffet:

This package includes the Winery Wedding Enhancements

Carved (Please Select One):

Pork Loin with an Apple Cider Au Jus
Roasted Sirloin with a Red Wine Sauce
Turkey Breast with a Cranberry Mayo and Gravy

Carving Enhancements:

Roasted Prime Rib of Beef with natural au jus

\$2pp

Roasted Tenderloin of Beef

\$4pp

Tablesides Coffee featuring New York's Evening Star Coffee Roasters and Tea Service

\$75.50pp

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