



# CASA LARGA

-VINEYARDS AND WINERY-

## The Chateau

### Served Dinner

*This package includes the Winery Wedding Enhancements*

#### **Four and a half hours Standard Bar Service:**

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

Includes table-side wine service during your meal

*Full Bar service may be added to this package a la carte*

#### **Stationary Hors d'oeuvres**

Imported and Domestic Cheese Display with Crackers

Local Market Fresh Vegetables with Dips and Fresh made Hummus

#### **Salad Course:**

*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

**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

**Casa Garden Salad** – Mixed field Greens with grape tomatoes, red onion and cucumbers with a balsamic Vinaigrette

#### **Entrée Options (Please select three):**

*Entrees served with the chef's choice of garlic mashed potatoes or wild rice pilaf and roasted seasonal vegetables*

*Table-side 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

**\$76.50pp**

**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.



# CASA LARGA

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## **Bordeaux**

**Served Dinner**

***This package includes the Winery Wedding Enhancements***

**Four and a half hours Standard Bar Service:**

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

Includes table-side 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 (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

**Vineyard Nutty Goat** - Mixed Field Greens with Dried Cherries, Lively Run Farm Goat Cheese and toasted walnuts finished with Lemon-basil 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 (Select Three):**

*Entrees served with the chef's choice of garlic mashed potatoes or wild rice pilaf and roasted seasonal vegetables*

*Table-side 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, sun-dried 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

***\$87.50pp***

**5% Discount Fridays and Sundays excluding holiday weekends**

**10% Discount January - March**

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# CASA LARGA

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## Meritage

### Served Dinner

*This package includes the Winery Wedding Enhancements*

#### **Four and a half hours Standard Bar Service:**

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

Includes table-side 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 (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

**Vineyard Nutty Goat** -Mixed Field Greens with Dried Cherries, Lively Run Farm Goat Cheese and toasted walnuts finished with Lemon-basil 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 the chef's choice of garlic mashed potatoes or rice pilaf and roasted seasonal vegetables*

*Table-side 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 Sea-bass 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

**\$92.50pp**

**5% Discount Fridays and Sundays excluding holiday weekends**

**10% Discount January - March**

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## *Additional Options*

### *Pasta:*

Orecchiette Pasta with Fresh tomato Pesto, sautéed Mushrooms and Parmesan Cheese

Gourmet Raviolis with Marinara Sauce

**\$4.00pp**

Penne Pasta with Marinara Sauce

**\$2.50pp**

### *Soup Du Jour*

*Served with Oster Crackers*

Tomato Bisque with Fresh Basil

Hearty Fresh Vegetable Minestrone

Creamy Roasted Red Pepper

**\$3.00pp**

Lobster Bisque

**\$5.00pp**

### *Intermezzo*

**\$2.00pp**

### *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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# CASA LARGA

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## ***Create Your Own Buffet:***

***This package includes the Winery Wedding Enhancements***

**Four and a half hours Standard Bar Service:**

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

Includes table-side wine service during your meal

*Full Bar service may be added to this package a la carte*

### **Stationary Hors d' oeuvres**

Imported and Domestic Cheese Display with Crackers

Local Market Fresh Vegetables with Dips and Fresh made Hummus

### **Served Salad (Select one)**

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

**Traditional Caesar Salad -** Crisp romaine and Ciabatta Croutons and a Classic Caesar Dressing

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

**Casa Garden Salad –** Mixed field Greens with grape tomatoes, red onion and cucumbers with a balsamic Vinaigrette

Homemade Rolls with Butter

### **Classic Cold Salads (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 (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 (Choose One):**

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

Chicken Piccata - 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 (Choose 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***

*Table-side Coffee featuring New York's Evening Star Coffee Roasters and Tea Service*

***\$76.50pp***

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