



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 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 Course (Please Choose One):

All Salads are served with Fresh Warm Ciabatta Rolls

and Whipped Butter Rosettes

Arugula Salad - Arugula, Pomegranate Seeds, Diced Apple, Toasted Almonds, and Goat Cheese with a Lemon Vinaigrette

Traditional Caesar Salad - Crisp Romaine and Ciabatta 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 Tomatoes, Red Onion, Carrots, Cucumbers and a Honey 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

Mushroom and Shallot Stuffed Free Range Chicken Breast served with Apple Brandy Au Jus

Smoked Chicken Raviolis finished with a Chipotle Pesto

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

Filet of Sirloin with a Mushroom Ragu

Pan Seared Faroe Island Salmon Filet with a Romesco Sauce (toasted almonds, roasted red peppers, red wine vinegar and honey)

Prosciutto Wrapped Halibut served with a Lemon Saffron Aioli

Breaded Eggplant layered with Mozzarella Cheese and Chunky Marinara finished with Arbor Hill Balsamic Reduction

Fresh Seasonal Vegetarian Du Jour

\$83.00pp

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 (\$220.00 minimum) and applicable Sales tax. Certain Guest Minimums or room rental fees may apply. All Prices are subject to change.

Bordeaux

Served Dinner

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Four and a half hours Standard Bar Service:

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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 Course (Please Choose One):

*All Salads are served with Fresh Warm Ciabatta Rolls
and Whipped Butter Rosettes*

Arugula Salad - Arugula, Pomegranate Seeds, Diced Apple, Toasted Almonds, and Goat Cheese with a Lemon Vinaigrette

Traditional Caesar Salad - Crisp Romaine and Ciabatta 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 Tomatoes, Red Onion, Carrots, Cucumbers and a Honey 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

Boursin Stuffed Free Range Chicken Breast with a Chipotle Cream Sauce

Filet Mignon served with a Casa Larga Pinot Noir Reduction

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

Grilled Swordfish with a Siciliana Sauce (crushed tomato, simmered with olives, garlic and fresh herbs in red wine)

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

Vegetable Risotto with Zucchini, Squash, Wild Mushrooms and Roasted Red Peppers

Gourmet Raviolis Stuffed with Portabella Mushrooms in a Truffle Cream Sauce

95.00pp

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Meritage

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Includes tableside wine service during your meal

Three Hours Full Bar with Premium Spirits

Stationary Hors d' oeuvres

An Elegant display of sliced Cured Meats, Olives, Pepperoncini,
Mushrooms, Artichoke hearts,



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Artesian cheeses, and Marinated vegetables

Salad Course (Please Choose One):

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and Whipped Butter Rosettes*

Arugula Salad - Arugula, Pomegranate Seeds, Diced Apple, Toasted Almonds, and Goat Cheese with a Lemon Vinaigrette

Traditional Caesar Salad - Crisp Romaine and Ciabatta 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 Tomatoes, Red Onion, Carrots, Cucumbers and a Honey Balsamic Vinaigrette

Entrée Options (Please Select Three):

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

Pesto Brined Free Range Chicken Breast finished with a Blueberry Balsamic Reduction

Center Cut Filet Mignon topped with Herbed Truffle Butter

New York Strip Steak in a Casa Larga Red Wine Sauce

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

Pan Seared Seabass finished with a Mango Jalapeno Chutney

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 (V)

\$99.00pp

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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

Southwestern Chicken and Corn



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\$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 \$4.00pp

Reserve Bar * Premium Brands - Each additional hour \$5.00pp

Seasonal Craft Beers on tap

Featuring Local Breweries

\$2.50pp

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Create Your Own Buffet:

This package includes the Winery Wedding Enhancements

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Local Market Fresh Vegetables with Dips and Fresh made Hummus

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Classic Cold Salads (Please Select Two):

Fresh Seasonal Fruit

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



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Tri Colored Pasta Salad
Antipasto Salad
Caprese Salad: Chopped Sliced Heirloom Tomatoes, Fresh Mozzarella and Basil Drizzled in Extra Virgin Olive Oil and Balsamic Vinegar

Starchy Sides (Please Select Two):

Garlic Mashed Potatoes
Seasoned Roasted Red 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 Marsala - Chicken Breasts with a Wild Mushroom & Shallot Sauce
Pan Seared Salmon with a Tomato Fennel Ragout
Grilled Swordfish with a Siciliana Sauce

Choose a second entrée selection:

\$5.00pp

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

\$4.00pp

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

\$83.00pp

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