



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 Chose One):

All Salads are served with Fresh Warm Ciabatta rolls

& Whipped Butter Rosettes

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

Harvest Salad – Mixed Field Greens w/ Red grapes, Crumbly Bleu Cheese, Toasted Pine Nuts and a Honey Balsamic Vinaigrette

Entrée Options (Please Select Three):

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

All Night Coffee Station and Tea Service

Mushroom & Shallot Stuffed Free Range Chicken Breast Served with Apple Brandy Au Jus

Chicken Saltimbocca – Prosciutto Crusted Chicken w/ an Olive Garlic Sauce

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

Corn Bread Stuffed Pork Chop w/ Apple Compote

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

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

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

\$85.00pp

5% Discount Fridays and Sundays excluding Holiday weekends

10% Discount January – April

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 Minimums 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 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

& 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

Harvest Salad – Mixed Field Greens w/ Red grapes, Crumbly Bleu Cheese, Toasted Pine Nuts and a Honey Balsamic Vinaigrette

Entrée Options (Please Select Three):

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

All Night Coffee Station and Tea Service

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

Waffle Crusted Chicken Breast w/ Bourbon Maple Sauce

Filet Mignon served with a Casa Larga Pinot Noir Reduction

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

Lightly Blackened Crab Cakes with a Cajun Remoulade

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

Gourmet Raviolis Stuffed with Portabella Mushrooms in a Truffle Cream Sauce

\$97.00pp

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Meritage

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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

Three Hours Full Bar with Premium Spirits

Stationary Hors d'oeuvres

Authentic Antipasto Display

Salad Course (Please Choose One):

All Salads are served with Fresh Warm Ciabatta rolls

& 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

Harvest Salad – Mixed Field Greens w/ Red grapes, Crumbly Bleu Cheese, Toasted Pine Nuts and a Honey Balsamic Vinaigrette

Entrée Options (Please Select Three):

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

All Night Coffee Station and Tea Service

Boursin Stuffed Free Range Chicken Breast with a Chipotle Cream Sauce

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

Center Cut Filet Mignon topped with herbed truffle butter

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

Pan Seared Seabass finished with a Mango Jalapeno Chutney

Lobster Risotto

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)

\$102.00pp

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Additional Options

Pasta:

Penne Pasta with Marinara

\$4.00pp

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

or

Gourmet Raviolis with Marinara

\$5.00pp

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

\$3.50pp

Create Your Own Buffet

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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

Salad Course (Please Choose One):

*All Salads are served with Fresh Warm Ciabatta rolls
& 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

Harvest Salad – Mixed Field Greens w/ Red grapes, Crumbly Bleu Cheese, Toasted Pine Nuts and a Honey Balsamic Vinaigrette

Classic Cold Salads (Please Select Two):

Fresh Seasonal Fruit

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

Shaved Fresh Vegetable Salad

Antipasto Salad

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



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Create Your Own Buffet continued:

Entrees (Please Select One):

Chicken Parmesan

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

Choose a second entrée selection:

\$7.00pp

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

\$6.00pp

Roasted Tenderloin

\$8.00pp

All Night Coffee Station featuring New York's Evening Star Coffee Roasters and Tea Service

\$85.00pp

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