



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

## Encore at Torne Valley Vineyards Cocktail Party with Stations

Butler Passed Hors D'oeuvres  
Choice of any 12 Butler Passed Hors D'oeuvres

### Select "Two" Cocktail Stations

Fresh Guacamole Bar  
Guacamole Made To Order:

Select One

Traditional

Fresh Tomatoes, Red Onions, Garlic, Chopped Jalapeno, Avocados, Cilantro and Limes

From the Sea

Spicy Crab, Cilantro, and Salsa Roja

Down on the Farm

Goat Cheese, Chile Flake, Pistachio, and Roasted Tomato

Hawaiian

Mango, Papaya, Chipotle, Peppers, Red and White Onions

Jalapeno Tortillas, Warm Pitas, and Fresh Corn Chips

### Hibachi Station

Hibachi Selections

Choice of Two:

Chicken ◦ Beef ◦ Vegetable

Choice of One Starch:

Rice Noodles ◦ Rice

Choice of Four Sauces:

Ginger Miso ◦ Soy Yuzu ◦ Teriyaki ◦ Truffle Soy ◦ Peanut Sauce

Sweet and Sour Sauce ◦ Roasted Garlic Chili ◦ Thai Chili ◦ Garlic Ginger Hoisin

Accompaniments:

Fresh Cilantro, Chopped Peanuts, Toasted Sesame Seeds

Sriracha Hot Sauce, Fried Noodles

Served in Bowls with Chopsticks

## Carving Station

Chopped Vegetable Salad  
Accompanied with a Selection of Artisanal Baked Breads  
Select Two Carved Items:

- o Wood Grilled Sides of Salmon  
Cucumber Dill Relish
- o Katz's Pastrami  
Spicy Brown Mustard
- o Filet Mignon  
Horseradish Cream Sauce  
\$3 Supplementary Charge per Person
- o Fresh Roast Turkey  
Giblet Gravy & Cranberry Relish
- o Herb Crusted Rib Eye Steaks  
Tomato Corn Relish
- o Honey Glazed Ham  
Honey Mustard
- o Corned Beef  
Spicy Deli Mustard and Russian Dressing
- o Mahogany Glazed Pork Tenderloin  
Sweet and Sour Mango Relish

## Pasta Station

Antipasta Display:  
Eggplant Caponata, Marinated Olives, Bruschetta, and Chunks of Parmesan Cheese  
Olive Breads, Grissini, and Tomato Pizetta

Select two Pasta Dishes:

- o \*\* Mezzo Rigatoni Mediterranean  
Grape Tomatoes, Eggplant, Basil, Roasted  
Garlic, Tomato Broth
- o \*\*Penne a la Vodka  
Pink Tomato Vodka Sauce
- o Gnocchi and Meatballs  
Potato Gnocchi, Ricotta Meatballs,  
Tomato Ragu
- o \*\*Lisa's Sunday Gravy  
(\$2.00 Supplementary Charge Per Person)  
Gemelli Pasta With Sausage, Meatballs,  
and Pork Belly
- o \*\*Cavatelli Portobello Bolognese  
Torn Basil Leaves & Herbed Ricotta,  
Mushroom Bolognese Sauce
- o \*\*Orecchiette Toscano  
Fennel Scented Sausage, Broccoli Rabe,  
White Beans & Roasted Red Peppers  
Crushed Red Pepper and Pesto Broth
- o Cheese Ravioli Provencal Asparagus,  
Fennel, Spinach Pesto Parmesan Cream  
Sauce
- o \*\*Gemelli and Wild Mushrooms  
Roasted Wild Mushrooms, Radicchio, Kale,  
and Rosemary, Truffled Parmesan Broth
- o Lobster Ravioli  
(\$4.00 Supplementary Charge Per Person)  
Tender Chunks Of Lobster, Spinach and  
Leeks, Saffron Cream Sauce

Dessert Buffet

Strawberry Shortcake Towers

Red Velvet Whoopie Pies

Cheesecake Lollipops

Mousse Cups

Chocolate Bouchons

Coffee and Tea Service

Cold Drink Package

please call for price

Included

Glassware

Staffing Costs