



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Encore at Torne Valley Vineyards
Surf and Turf Wedding Menu

Adult Butler Passed Hors D'oeuvres
Selection of 12 Butler Passed Hors D'oeuvres

Stations to Enhance the Cocktail Hour

Fresh Mozzarella & Pasta Bar

- o Buffalo Mozzarella
- o Marinated Ciliegine
- o Fried Mozzarella
- o Fresh Mozzarella
- o Pizza Marguerita on Wooden Pizza Board

Accompaniments:

Sliced Plum Tomatoes, Olive Oil, Chopped Garlic, Sea Salt, Fresh Roasted Peppers, Black Pepper Mill, Bruschetta, Crushed Red Pepper, Marinated Sundried Tomatoes, Olive Tapenade, Prosciutto, Pepperoni, Sliced Italian Bread, Garlic Knots and Balsamic Vinegar

Traditional Sushi Bar

Assortment of Hand Rolled Sushi to Include
Ngirri and Makki Style Sushi
Prepared by a Formally Trained Sushi Chef at the Station

Fresh Guacamole and Taco 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

Trio of Tacos

Adobe Rubbed Skirt Steak with Pobalno Chile Salsa and Queso Fresco
Yucatan Style Grilled Shrimp with Lime and Cilantro
Spicy Tuna Tartare Taco Scallions, Dried Cranberries

Dinner Course

Artisan Cheese Display

Maytag Bleu, Canonbear, Parmesan, Blueberry Goat Cheese

Baskets of Warm Bread

Tomato Pizzette, Sliced Olive Bread, Herbed Foccacia with Whipped Butter
Mixed Marinated Olives, Chunks of Fresh Parmesan, and Herb Infused Olive Oil

or

Tapas

Portobello Fries, Cheddar Cheese Biscuits, Fried Long Artichoke w/Lemon Aioli,
Portobello with Lemon Basil Aioli, and Seasonal Flatbreads

Salad Course

Herbed Panko Goat Cheese Disc, topped with Roasted Tomatoes, Red and Yellow Peppers,
Pinenuts, and Baby Greens in Pesto Vinaigrette

Entrée

Classic Surf & Turf for Two Guests

Grilled Filet Served on Rustic Wooden Charger (1 Filet per person)
with Crispy Frizzled Onions & "Peter Luger" Sauce

Two Vanilla Butter Poached 9oz Lobster Tail with Drawn Butter & Sea Salt

Family Style Sides

Homemade Beer Battered Onion Rings on Wood Dowel
Smashed Red Potatoes with Truffle Oil
Creamed Spinach

Desserts

Red Velvet Station

Displayed with Red Candy Jars
Red Hot's, Red M & M's, Red Licorice
Red Jelly Beans, Red Gummi Bears, Swedish Fish

Mini Red Velvet Cupcakes

Red Velvet Twinkies

Red Velvet Rice Krispy's

Red Velvet Cheesecake Lollipops

Red Velvet Whoopee Pies

Make Your Own Chipwich Station

Cookies to Include:

Chocolate Chip ◦ Oreo ◦ Triple Chocolate

Ice Cream to include:

Chocolate Chip Mint ◦ Banana and Strawberry ◦ Hazelnut Chocolate Gelato

Toppings to include:

Rainbow Sprinkles ◦ Mini Chips ◦ Mini M&M's

Passed Desserts

Mini Chocolate Bouchons
Red Velvet Whoopie Pies
Death by Chocolate
Strawberry Tower

Popcorn to Go!

Packaged in Classic Popcorn Box
Selection of four Flavors of Gourmet Popcorn

Coffee, Tea & Decaf
Cold Drink Package

Custom Designed Cake Available at Additional Cost

Included
China, Flatware & Glassware
Staffing Costs

please call for price