



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Encore at Torne Valley Vineyards Wedding Seated Dinner Menu

All Dinner Menus Include a Selection of 10 Passed Hors D'oeuvres
Select from our Butler Passed Hors D'oeuvres List

Baskets of Warm Bread

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

Tappas

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

First Course Selections

Please Select One

Salad of Baby Greens

Crumbled Ricotta Salata, Dried Cranberries and Spiced Walnuts with Orange, Dijon Vinaigrette
and Warm Balsamic Drizzled Cranberry Sage Flatbread

Tri-Color Caesar Salad

Baby Purple Hearts of Romaine Lettuce, Radicchio and Arugula Shaved Parmigiano
with Classic Caesar Vinaigrette and Warm Asiago Crispy Prosciutto Flatbread

Gorgonzola Salad

Mesclun Lettuce, Candied Walnuts and Blistered Grapes with a Port Balsamic Vinaigrette
and Warm Fig Shallot Thyme Flatbread

Arugula Salad

Shaved Fennel, Toasted Pine Nuts and Teardrop Tomatoes with Lemon Vinaigrette and
Parmigiano Reggiano, served with Warm Black Olive Basil Flatbread

Tuscan Salad

Iceberg, Mesclun, Romaine, Ripe Jersey Tomatoes, Sliced Red Onions, Cucumber, Black Olives,
Fresh Basil, Italian Parsley, Dried Oregano w/Lisa's Secret Dressing w/Match Stick Potatoes

BLT Salad

Baby Spinach, Arugula and Romaine Lettuces, Apple Smoked Bacon,
Grape Tomatoes, Peppered Asiago Cheese and Buttermilk Chive Dressing,
with Warm Maytag Blue Cheese Onion Jam Flatbread

Hawaiian Salad

Chopped Romaine, Macadamia Nuts, Dried Cranberries, Mangos,
Toasted Coconut, Pineapple, Strawberries & Raspberry Vinaigrette

Goat Cheese Salad

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

Entrée Selections

Please Select One

By the Sea Selections

Pan Seared Tilapia

Pan Seared Tilapia with Fennel, Onion Confit, Fingerling Potatoes, Vegetable Hash, and Lemon Caper Sauce with Micro Greens

Roulade of Salmon

Roulade of Salmon with Spinach, Swiss Chard and Arugula, served over Seasonal Succotash with Dill Pesto and a Duo of Fingerling Potatoes

Herb Seared Chilean Sea Bass

Herb Seared Chilean Sea Bass with House Made Gnocchi, Seasonal Vegetables, Red and Yellow Pear Tomatoes, Roasted Garlic, and Vin Blanc Sauce
\$7 per person supplement

Seared Day Boat Sea Scallops

Seared Day Boat Sea Scallops with Brussel Sprouts, Pancetta, Escarole, Creamy Polenta topped with Jumbo Shrimp Scampi

Lisa's Bronzini

Bronzini with Artichoke Ravioli, Roasted Red and Yellow Peppers and Tomatoes with Artichoke Sauce

Homemade Seafood Pot Pie

Fresh Shrimp, Scallops, Lobster & Crab with Tomatoes and Artichoke Sauce
Braised Southern Greens w/Bacon & Chiles

Poultry Selections

Truffled Chicken

Chicken with Truffled Mushrooms, Swiss Chard Butternut Squash Roulade, Served over Seasonal Risotto with Vegetable Bundle

Organic Roasted Chicken

French Roasted Chicken Breast with Artichokes, Shiitakes, Spinach, Gnocchi, Truffled White Wine Sauce topped with Broccolini

French Roasted Chicken

French Roasted Chicken with a ragout of Wild Mushroom and Truffle Rissoto

Roulade of Baby Chicken

Roulade of Baby Chicken with Ricotta Salata, Mozzarella, Roasted Tomatoes, and Creamy Polenta

Lemon Chicken

Breasts of Chicken with Roasted Artichokes, Capers, and Lemon White Wine Sauce, served over Asparagus Risotto with Vegetable Bundle

Beef Selections

Braised Beef Short Ribs

Braised Beef Short Ribs with Sweet Potato, Agnotlotti with Sage,
Vegetable Confit, Brown Butter and Prosciutto

Duo of Beef

Braised Angus Short Ribs, Seared Tenderloin, with Parmesan Cheese,
Potato Cake with Romanesco Puree and Broccolini
\$9 per person supplement

Carved Roast Tenderloin

Carved Roast Tenderloin with Truffle Demi Glace, Caramelized Potato Wonton
with Vegetable Strudel
\$6 per person supplement

Vegetarian Selections

Homemade Gnocchi

Homemade Gnocchi with Fresh Herbs and Seasoned Vegetables

Mushroom Trio

Mushroom Ravioli, Mushroom Pot Pie, Sautéed Mushrooms and Onions in Skillet

Grilled Eggplant Tower

Grilled Eggplant, Breaded Eggplant, Fresh Mozzarella, Fresh Roasted Peppers,
Sliced Beefsteak Tomatoes, with Tomato Basil Sauce and Pesto Drizzle

Portobello Wellington

Portobello in Puff Pastry served with Fingerling Potatoes and
Honey Balsamic Glazed Baby Carrots

Vegetable Pot Pie

Braised Southern Greens and Chiles

Desserts

Please Select Two Dessert Stations

Passed Desserts

Strawberry Shortcake Towers

Red Velvet Whoopie Pies

Cheesecake Lollipops

Mousse Cups

Chocolate Bouchons

Coffee Service

Cold Drink Package

Selection of One Entree
100 guests - please call for price
150 guests - please call for price
200 guests - please call for price

Predetermined Entree Selections
100 guests - please call for price
150 guests - please call for price
200 guests - please call for price

Dual Entree Selections Day of Event
100 guests - please call for price
150 guests - please call for price
200 guests - please call for price

Tilapia & Short Ribs
Sea Scallops & Chicken Selection
Sea Bass & Filet Mignon - \$8 per person supplement

Included
China, Flatware & Glassware
Staffing Costs