



Winery Wedding Menu

Appetizers

Madjool Dates Wrapped with Prosciutto di Parma

Shaved Serrano Ham, Assorted Spanish Cheeses, Citrus Marinated Mediterranean Olives
with Rustic Crostini on Wooden Plank

Pork and Beef Meatballs with Romesco Sauce and Grated Manchego Cheese

Deep Fried Manchego Cheese

Garlic-Spicy Shrimp in Hot Olive Oil

Dinner Menu

Wild Arugula-Shaved Sweet Fennel and Herbed French Green Olive Salad
Red Onion Vinaigrette

Locally Grown Heirloom Tomato-Burrata Cheese and Mint Pesto Salad

Grilled Ribeye Steak with Cracked Black Pepper and Lemon-Parsley Gremolata
Grilled Green Onions

Red Oak Grilled Free Range Chicken Marinated with Citrus-Rosemary and Garlic

Skillet Roasted Red Creamer Potatoes with Garlic and Sea Salt

Fresh berries with Mascarpone Cheese

Rustic Bread and Olive Oil

\$65 per person plus tax