



CASA LARGA

-VINEYARDS AND WINERY-

The Chateau

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 & Domestic Cheese Display w/ Crackers

Local Market Fresh Vegetables w/ Dips & Fresh made Hummus

Salad Courses

Traditional Caesar Salad - Crisp romaine & Ciabatta Croutons tossed in a classic Caesar Dressing topped w/ Parmesan Cheese

Toasted Barrel - Mixed Field Greens w/ Toasted Pecans, Feta Cheese, & Pears finished w/ White Balsamic Vinaigrette

Casa Garden Salad - Mixed Field Greens w/ Grape Tomatoes, Red Onion, Carrots, Cucumbers & a Honey Balsamic Vinaigrette

Harvest Salad - Mixed Field Greens w/ Red Grapes, Crumbly Bleu Cheese, Toasted Pine Nuts & a Honey Balsamic Vinaigrette

All Salads are served w/ Fresh Warm Ciabatta Rolls & Butter

Entrée Options (Please Select Three):

Entrees served w/ garlic mashed potatoes or wild rice pilaf & roasted seasonal vegetables

All Night Coffee Station featuring Fresh Brewed Coffee & Tea

Mushroom & Shallot Stuffed Free Range Chicken Breast Served w/ 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/ an Apple Compote

Pistachio Crusted Mahi Mahi w/ a Sweet & Tangy Cherry Glaze

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

Breaded Eggplant layered w/ Mozzarella Cheese & Chunky Marinara finished w/ Arbor Hill balsamic reduction

\$89.00pp (CC: \$91.67) per person

5% Discount Fridays & Sundays excluding Holiday weekends; 10% 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

-VINEYARDS AND WINERY-

The Bordeaux

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 & Peppers

Paired w/ a trio of dipping sauces

Salad Courses

Traditional Caesar Salad - Crisp romaine & Ciabatta Croutons tossed in a classic Caesar Dressing topped w/ Parmesan Cheese

Toasted Barrel- Mixed Field Greens w/ Toasted Pecans, Feta Cheese, & Pears finished w/ White Balsamic Vinaigrette

Casa Garden Salad - Mixed Field Greens w/ Grape Tomatoes, Red Onion, Carrots, Cucumbers & a Honey Balsamic Vinaigrette

Harvest Salad - Mixed Field Greens w/ Red Grapes, Crumbly Bleu Cheese, Toasted Pine Nuts & a Honey Balsamic Vinaigrette

All Salads are served w/ Fresh Warm Ciabatta Rolls & Butter

Entrée Options (Please Select Three):

Entrees served w/ garlic mashed potatoes or wild rice pilaf & roasted seasonal vegetables

All Night Coffee Station featuring Fresh Brewed Coffee & Tea

Lightly Breaded Chicken Breast stuffed w/ Artichokes, Parmesan & Asiago Cheese w/ a Sherry Lemon Butter Sauce

Waffle Crusted Chicken Breast w/ a Bourbon Maple Sauce

Manhattan Filet w/ a Casa Larga Pinot Noir Reduction

Pork Medallions w/ Caramelized Onion & Dijon Cream Sauce

Pan Seared Faroe Island Salmon Filet w/ a Romesco Sauce

Lightly Blackened Crab Cakes w/ a Cajun Remoulade

Gourmet Raviolis Stuffed w/ Portabella Mushrooms in a Truffle Cream Sauce

\$101.00pp (CC: \$104.03) per person

5% Discount Fridays and Sundays excluding holiday weekends; 10% 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

-VINEYARDS AND WINERY-

The Meritage

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 Hours Full Bar with Premium Spirits

Stationary Hors d'oeuvres

Elegant Antipasto Display of Cured Meats, Cheeses, Marinated Vegetables & Crostini's

Salad Courses

Traditional Caesar Salad - Crisp romaine & Ciabatta Croutons tossed in a Classic Caesar Dressing topped w/ Parmesan Cheese

Toasted Barrel - Mixed Field Greens w/ Toasted Pecans, Feta Cheese, & Pears finished w/ White Balsamic Vinaigrette

Casa Garden Salad - Mixed Field Greens w/ Grape Tomatoes, Red Onion, Carrots, Cucumbers & a Honey Balsamic Vinaigrette

Harvest Salad - Mixed Field Greens w/ Red Grapes, Crumbly Bleu Cheese, Toasted Pine Nuts & a Honey Balsamic Vinaigrette

All Salads are served w/ Fresh Warm Ciabatta Rolls & Butter

Entrée Options (Please Select Three):

Entrees served w/ garlic mashed potatoes or wild rice pilaf & roasted seasonal vegetables

All Night Coffee Station featuring Fresh Brewed Coffee & Tea

Prosciutto & Baby Swiss Stuffed Chicken w/ Wild Mushroom Sauce

Pesto Brined Free Range Chicken Breast finished w/ a Blueberry Balsamic Reduction

Filet Mignon topped w/ Herbed Truffle Butter

Bone-In Center Cut Pork Chop w/ Sautéed Apples & Whiskey-Cider Au Jus

Pan Seared Seabass w/ a Mango Jalapeno Chutney

Grilled Swordfish w/ a Siciliana Sauce

Marinated & Grilled Vegetable Napoleon w/ Creamy Polenta & Smooth Tomato Sauce

\$107.00 (CC: \$110.21) Per person

5% Discount Fridays and Sundays excluding holiday weekends; 10% January - April



CASA LARGA

-VINEYARDS AND WINERY-

Create Your Own Buffet

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

All Night Coffee Station featuring Fresh Brewed Coffee and Tea

Stationary Hors d' oeuvres

Imported & Domestic Cheese Display w/ Crackers

Local Market Fresh Vegetables w/ Dips & Fresh made Hummus

Salad Courses

Traditional Caesar Salad - Crisp romaine & Ciabatta Croutons tossed in a Classic Caesar Dressing topped w/ Parmesan Cheese

Toasted Barrel - Mixed Field Greens w/ Toasted Pecans, Feta Cheese, & Pears finished w/ White Balsamic Vinaigrette

Casa Garden Salad - Mixed Field Greens w/ Grape Tomatoes, Red Onion, Carrots, Cucumbers & a Honey Balsamic Vinaigrette

Harvest Salad - Mixed Field Greens w/ Red Grapes, Crumbly Bleu Cheese, Toasted Pine Nuts & a Honey Balsamic Vinaigrette

All Salads are served w/ Fresh Warm Ciabatta rolls & Butter

Classic Cold Salads (x 2):

Fresh Seasonal Fruit

Shaved Fresh Vegetable Salad

Antipasto Salad

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

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

Starchy Sides (x 2):

Garlic Mashed Potatoes

Seasoned Roasted Red Potatoes

Wild Rice Pilaf

Penne Pasta with a choice of Marinara, Pesto, Alfredo or Vodka Blush Sauce

Chef's Choice Sautéed Seasonal Vegetables

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Create Your Own Buffet (continued):

Entrees (x 1):

Chicken Parmesan - Crispy Italian Breaded Chicken Breast w/ Mozzarella & Marinara
Chicken French - Sautéed & Egg battered Chicken Breasts in a lemon Sherry Sauce
Chicken Picatta - Chicken Breast Sautéed w/ Lemon & Capers, Sautéed Greens
Chicken Marsala - Chicken Breast w/ a wild mushroom & shallot sauce
Mahi-mahi Eggplant Parmesan w/ Marinara Sauce

Choose a second entrée selection \$8 pp

Carved (x 1):

Roasted Sirloin w/ Casa Larga Red Wine Sauce
Pork Loin w/ an Apple Cider Au Jus
Turkey Breast w/ a Cranberry Mayo and Gravy

\$89.00 pp (CC: \$91.67) per person

Upgrade Carving Selection

Roasted Prime Rib of Beef w/ Natural Au Jus \$9 pp
Roasted Tenderloin \$14 pp

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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

Slushie Machine Rental

Featuring One Flavor

\$200.00

chiavari chairs

Gold and White Chiavari Chair available for rent

\$10.00 all inclusive