



# 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***

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# 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***