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2020 Event Catering Services

Buffet Style Catering \$ 39/person +tax 5.27% +gratuity 7%

Includes:

Venue Set-Up (including set-up of tables & chairs, linens, buffet area, lights, wine barrel decorations, tent, pre-event sanitation etc.)

Linen Service (wide range of tablecloth & napkin stock choices)

Dinnerware (including glassware, silverware, and dinnerware.)

4 Course Buffet Style Dinner (prepared in house with locally sourced ingredients by our chef John Barbier. alternate menu selections available including vegetarian, vegan & gluten free options)

Wedding Cake Service (our staff will properly store & cut your wedding cake for self-service)

Venue Tear-Down (including, tear-down of tables & chairs, teardown & clean-up of food service, Clean-up of Barn & Bridal Suite, launder linens, sanitation of event venue & waste disposal, etc.)

Hors d'oeuvres (select two)

- Mini Quiches [vegetarian or ham & cheese]
- Bourbon Glazed Meatballs w/ fresh herbs
- Bruschetta
- Seasonal Crudit  and Dip
- Blue Cheese and Bacon Mousse served on toast points

First Course (select one)

- Caesar Salad w/ croutons
- Seasonal Mixed Green Salad served with or without fresh Palisade fruit

Main Course (select one or select two for guests to choose from)

- Pork Loin w/ fresh apple au jus
- Chicken w/ red wine and shallots

Side Dish (select two)

- Pesto Mashed Potatoes
- Greek Rice w/lemon & chicken stock
- French Green Bean Casserole
- Caramelized Carrots w/ anis

Dessert

- Assorted Selection of French Macaroons

Alcohol Policy

Our winery provides wine and champagne only. You are welcome to bring a keg of beer or cider (one keg per 75 guests) with your own cups; however, this is the guest responsibility & our staff is unable to assist in serving outside alcohol.

No HARD LIQUOR or other outside alcohol is permitted on our grounds.

This Rule is Enforced to Protect our Alcohol Licensing.