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## 2020 Event Catering Services

**Buffet Style Catering \$ 55/person +tax 5.27% +gratuity 5%**

### 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)

**Champagne Toast** (our staff will provide & pour a champagne toast for you and your guests)

**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.)

**Plated Dinner Option Available. Add \$6 per person + Tax & Gratuity.**

### **Hors d'oeuvres** (select three)

- Mini Quiches [vegetarian, ham & cheese or smoked trout]
- Bruschetta
- Smoked Salmon Toast
- Prosciutto & Cornichon Canapé
- Shrimp Kebab glazed w/ a pineapple salsa
- Mediterranean Style Pizza w/ puff pastry
- Bacon Wrapped Dates

### **First Course** (select two)

- Caesar Salad w/ croutons
- Seasonal Mixed Green Salad served with or without fresh Palisade fruit
- Fresh Tomato & Mozzarella Salad w/ fresh basil & aged balsamic

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

- Roasted Prime Rib of Beef w/ au jus & roasted garlic
- Marinated Pork Tenderloin, roasted w/ pesto
- Cod w/ lobster sauce & parmesan

### **Side Dish** (select two)

- Pesto Mashed Potatoes
- Greek Rice w/lemon & chicken stock
- French Green Bean Casserole
- Caramelized Carrots w/ anis & cumin
- Multi-color Herb Roasted Baby Potatoes
- Orzo Pilaf
- Seasonal Vegetable Medley

### 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.

### **Dessert**

- Assorted Selection of French Macaroons