20 $\qquad$ - $\qquad$ - $\qquad$ Wedding

Created $\qquad$ / $\qquad$ 1 $\qquad$

## Event Catering Services

Buffet Style Catering + tax (5.27\%) + gratuity (20\%)
Includes:
Venue Set Up - including set up of table and chairs, linens, buffet area, lights, wine barrel decorations, tent, pre-event sanitation, etc.

Linen Service - wide range of tablecloth and napkin stock choices
Dinnerware - including glassware, silverware, and dinnerware
4 Course Buffet Style Dinner - prepared in house with locally sourced ingredients by our Executive Chef. Alternate menu selections available including vegetarian, vegan, and gluten free options

Plated Dinner Option - for an additional \$12/person + tax + gratuity, we will plate the dinner and serve it to you and your guests at the comfort of the table

Wedding Cake Service - our staff will properly store and cut your wedding cake for self-service
Venue Tear Down - including tear down of tables, chairs, clean-up of food service, clean-up of barn, bridal suite, launder linens, sanitation of event venue and waste disposal, etc.

ALCOHOL POLICY - Our winery provides Still wine, sparkling wine and an option for one (1) KEG of beer only. You are not allowed ANY outside alcohol.
NO HARD LIQUOR

No outside alcohol is permitted on our grounds. This rule is enforced to protect our alcohol licensing.

Customer Signature

## Date

Customer Signature
Date



If you would like to customize the menu please contact us at: maisonwineryinfo@gmail.com

## Customer Signature

## Date

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| Menu Selections |  |  |  |
| :---: | :---: | :---: | :---: |
| MAIN COURSE (Max 2) |  | SIDE DISH (Max 3) |  |
| $\qquad$ Beef Tenderloin w/ horseradish Cream - \$29/p $\qquad$ Baked Salmon <br> w/ Poppy seed crust - \$22/p $\qquad$ Roasted Chicken w/ Orange Honey Glaze - \$16/p <br> Veal Schnitzel with mushrooms - \$21/p $\qquad$ Zucchini Boats - \$13/p $\qquad$ Mixed Kababs (chicken and steak and vegetables) - \$19/p | $\qquad$ Chicken Piccata White wine Caper Sauce - \$17/p $\qquad$ Baked Caprese Lasagna*+ \$14/p $\qquad$ Taco Bar - pulled pork, chicken, steak \$19/p $\qquad$ Burgers (beef and mushroom patties) with choice of brie, bleu and Swiss - \$16/p $\qquad$ Mixed Ravioli (steak ravioli and mushroom ravioli) - \$20/p $\qquad$ Pork Tenderloin with a Dijon Mustard Sauce - \$16/p | $\qquad$ Saffron Mashed Potatoes \$3/p $\qquad$ Roasted Honey Mustard Broccoli - \$3 $\qquad$ Sweet Peas <br> w/ Lemon Butter - \$3/p $\qquad$ Potato Dauphinoise - \$3/p $\qquad$ Spanish Rice - \$3/p $\qquad$ Chips and Salsa - \$2/p $\qquad$ Spätzle and cheese - $\$ 3 / \mathrm{p}$ $\qquad$ Green Beans - \$3/p | ___ Rosemary Yukon Potato's - $\$ 3 / \mathrm{p}$ Lemon Rice w/ Herb Butter $-\$ 4 / \mathrm{p}$ Roasted Carrots w/ Honey/Thyme - $\$ 4 / \mathrm{p}$ Coleslaw and Refried Beans - $\$ 3 / \mathrm{p}$ Pasta Salad - $\$ 3 / \mathrm{p}$ Potato Salad - $\$ 3 / \mathrm{p}$ House Made Macaroni and Cheese $-\$ 3 / \mathrm{p}$ |


| Dietary Restrictions |  |  |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | :--- | :---: |
| Gluten Free | Vegetarian | Vegan | Dairy Free |  |  |  |


| Beverage Selections |  |  |  |
| :---: | :---: | :---: | :---: |
| White Blend | Muscat | Vin De Peche | Vin De Noix |
| Rose | Reserve Cab Sauvignon | Reserve Malbec | Reserve Merlot |
| White Blend | Merlot Blend | Syrah Blend |  |
| Red Blend |  |  |  |
| List up to 3 Beer types <br> and Brands: |  |  |  |

## Customer Signature

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