

BEO #:	20			_Wedding
Created		_/	/	

Event Catering Services

Buffet Style Catering + tax (5.27%) + gratuity (20%)

Includes:

Venue Set Up – including set u	p of table and	d chairs, l	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	
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EVENT GAVAGE GOVANT				EVENT		Personnel Needed for Event			
DATE	1 CHEST COUNT	TIME		PLATED	BUFFET	SET-UP	EVENT	BREAK DOWN	AIR BNB
		Ctonto		LUN	NCH				
		Start:	DIN	NER					
				WED	DING				
		End:		SPECIAL EVENT					

	Menu Se					
Buffet Style +\$0/p or Plated Dinner + \$12/p HORS D'OEUVRES (Max 3) FIRST COURSE (Max 2)						
HORD D OLC	VICES (Max 5)	THOT COURSE (Max 2)				
	Rosemary Garlic Meatballs - \$3/p					
Frittata (potato & Cheese) - \$2/p		Rustic Caesar Salad - \$7/p				
	Bruschetta (sundried Tomato					
Corn Fritter w/Paprika aioli - \$2/p	Pesto)	Spinach Salad				
	\$2/p	w/ Warm Bacon Dressing - \$10/p				
Sliced Cucumber, cream cheese						
and salmon - \$3/p	Charcuterie Table (meat, cheese,	Local Mixed Greens w/				
	nuts, fruit, pickles, olives)	Buttermilk Dill Dressing				
Brie, Seasonal Fruit Preserve	\$15/p	Spicy Roasted Corn - \$8				
Crostini - \$2/p						
	Mango Ceviche - \$3/p	Pomegranate citrus, goat cheese with Mixed Greens - \$11/p				
Corn Bruschetta - \$3/p						
	Jalapeno Pepper Crostini - \$3/p	Caprese Salad with Mixed Greens - \$12/p				
Mediterranean Quesadilla - \$3/p						

If you would like to customize the menu please contact us at:

maisonwineryinfo@gmail.com

Customer Signature	Date	Customer Signature	Date	

			Menu Se	elections					
MAIN COURSE (Max 2)				SIDE DISH (Max 3)					
Beef Tender	loin		_ Chicken Piccata	Saffron Mashed F	Mashed Potatoes –		Saffron Mashed Potatoes –		emary Yukon Potato's – \$3/p
w/ horseradish Cream	n - \$29/p	White wi	ine Caper Sauce - \$17/p	\$3/p					
						Len	non Rice w/ Herb Butter		
Baked Salm		Bal	ked Caprese Lasagna*+		Roasted Honey -\$4/p		-\$4/p		
w/ Poppy seed crust	- \$22/p		\$14/p	Mustard Broccoli	- \$3		Roasted Carrots w/		
Roasted Chie	rkan	т	aco Bar – pulled pork,	Sweet Pea	ne.		ney/Thyme - \$4/p		
w/ Orange Honey Glaz			chicken, steak	w/ Lemon Butter -		110	ney/Thyme - \$4/p		
	- 4F		\$19/p		F				
Veal Schnitzel with	mushrooms			Potato Dauphino	ise - \$3/p	Colesla	w and Refried Beans - \$3/p		
- \$21/p		Burg	gers (beef and mushroom						
		patties) wit	th choice of brie, bleu and	Spanish Rice	- \$3/p		_ Pasta Salad - \$3/p		
Zucchini Boats	- \$13/p		Swiss - \$16/p						
				Chips and Salsa	a - \$2/p		Potato Salad - \$3/p		
Mixed Kababs (chick			Ravioli (steak ravioli and room ravioli) - \$20/p		•				
and vegetables) - \$	19/p		, , , , 1	Spätzle and chee	se - \$3/p	House Made Macaroni and Che			
			Tenderloin with a Dijon			- \$3/p			
		Mus	stard Sauce - \$16/p	Green Beans - \$3/p					
			Dietary Re				<u>, </u>		
Gluten Free	Vege	tarian	Vegan	Dairy Free	ree				
			Beverage S	Selections					
White Blen	ıd		Muscat	Vin De Pecl	he	Vin De Noix			
Rose		Reserv	e Cab Sauvignon	Reserve Mal	bec	Re	serve Merlot		
			3 • • • • • • • • • • • • • • • • • • •						
White Blen	ıd	Reser	ve Petit Verdot	Reserve Syrah					
Red Blenc	I	V	Ierlot Blend	Syrah Blen	d				
List to 2 Dec									
List up to 3 Bee	types								
and Brands	s:								
Customer Signatu	ıre	Date		Custon	ner Signa	ature	Date		
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