



## LUNCHEONS

Celebrate your next birthday party, private brunch, bridal shower or corporate luncheon with a glass of wine and sweeping vineyard views. Your choice of prix-fixe menu selections, flexible wine and bar package options, and hassle-free set up make planning easy, so you can focus on the celebrating.

### CAPACITY

#### SEATED LUNCHEONS

10- 60, Reserve Room

60- 200, Granary

#### STATIONED LUNCHEONS

10- 75, Reserve Room

75- 250, Granary

### WHAT'S INCLUDED

Choice Of Prix-Fixe Menu Selections

Choice Of Bar Package or Pre-Selected Wine Pairings

Exclusive Use of Venue Space

5½ Ft. Round Dining Tables

6 Ft. Farm Tables

Linens, Napkins, China, Flatware, Stemware, and Barware

Chiavari Dining Chairs

Artisan Wooden Chairs Custom-Made in Mexico\*

*\*Included with events in the Reserve Room*

# SAMPLE LUNCHEON MENUS

## SEATED

### PIPPIN BABY GREENS

*Pickled Fennel, Radish, Basil, Buttermilk Dressing, Pecorino*

### FRENCHED CHICKEN BREAST

*Smashed Marble Potato, Haricot Vert, Mustard Dressing*

### DARK CHOCOLATE TART

*Lemon Cream, Savory Granola*

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## STATIONED

*All sandwiches are served on artisanal Marie Bette bread.*

### THE PIPPIN

#### THE GREEN SALAD

*Baby Lettuces, Fennel, Carrot, Radish, Cucumber, Golden Balsamic Vinaigrette*

#### CHICKEN BREAST

*Smoked Gouda, Red Onion, Arugula, Peppercorn Dressing*

#### PASTRAMI

*Provolone, Artichoke Heart, Whole Grain Mustard*

#### FIOR DI LATTE

*Sweet Basil, Fig Vincotto, Cured Tomato*

#### TOFFEE CARROT CUPCAKE

*Cream Cheese Frosting*

## PRICING

Prix-fixe or stationed menus  
from \$40 per person.

Wine, beer, liquor packages  
& specialty cocktails available.