



**BLACK TIE DESSERTS & FINE CATERING  
DINNER MENUS**  
(12 person minimum)

**Approved Caterer Menus**

**Black Tie Desserts  
And Fine Catering  
Dinner Menus**

**Please note that the following menus are suggestions and are not fixed. Chef Lauth prefers to custom design your menu. Seasonal variations may be required.**

**Please ask the J. Lohr Event Coordinator for quotes on any changes or substitutions.**

# J. LOHR

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VINEYARDS & WINES

BLACK TIE DESSERTS & FINE CATERING  
DINNER MENUS  
(12 person minimum)

*Menu#1*

**Appetizer Reception:**

*Figs with Maytag Blue Cheese and Toasted Walnut*  
*Tuna Tartar on Taro Chip*

**Entrée**

*Halibut with Tarragon Butter*  
*with Creamy Herb Polenta with Goat Cheese*  
*Medley of Roasted Fall Vegetables*

**Dessert:**

*Trio of Mini Desserts:*  
*Lemon Raspberry Tart*  
*Cannoli with Pumpkin Cream*  
*French Silk Tart*

*One wine will be matched and served with each dinner course.*  
**\$75.00 per person (tax & gratuity included)**

*May substitute Chicken for Fish in the main course.*  
*Menu price with chicken is \$68.00 per person*

# J. LOHR

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VINEYARDS & WINES

BLACK TIE DESSERTS & FINE CATERING  
DINNER MENUS  
(12 person minimum)

*Menu#2*

**Appetizer Reception:**

*Mini Cranberry Butternut Bruschetta  
Scallops with Pork Belly and Salsa Fresca  
Baked Goat Cheese Tartlets  
Jumbo Coconut Prawns  
Figs with Maytag Blue Cheese and Toasted Walnut*

**First Course:**

*Trio of Organic Salads - Beet, Curried Carrots & Parsley  
served with Goat Cheese*

**Entrée**

***Rack of Lamb with a Mustard Sauce**  
with Sweet Potato Au Gratin  
Grilled Asparagus*

**Artisan Cheese Platter**

**Dessert:**

***Trio of Mini Desserts:***

*Warm Apple Tart with Housemade Caramel Sauce  
Pumpkin Cheesecake with Cinnamon Cream  
French Silk Tart with White Chocolate*

*One wine will be matched and served with each dinner course.*

# J. LOHR

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VINEYARDS & WINES

BLACK TIE DESSERTS & FINE CATERING  
DINNER MENUS  
(12 person minimum)

\$95.00 per person (tax & gratuity included)

*Menu#3*

**Appetizer Reception:**

Smoked Salmon Triangles on Whole Grain with Butter & Dill  
New York Steak on Housemade Potato Crisp with Adobe  
Reduction & Salsa Fresca  
Zucchini Wrapped Grilled Shrimp

**First Course:**

*Beet, Apple & Chicory Salad*  
served with Goat Cheese, Candied Pecans & Raspberry Vinaigrette

**Entrée**

*French Chicken Breast*  
with Creamy Goat Cheese Polenta, Oven Roasted Vegetables  
and Tarragon Butter

**Artisan Cheese Platter**

**Dessert:**

*Apple Cranberry Walnut Spiced Tart*  
with Cardamom Cream

One wine will be matched and served with each dinner course.  
\$95.00 per person (tax & gratuity included)

# J. LOHR

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VINEYARDS & WINES

BLACK TIE DESSERTS & FINE CATERING  
DINNER MENUS  
(12 person minimum)

*Menu#4*

**Appetizer Reception:**

*Mini Lobster Rolls Served on Brioche*  
*Parmesan Toast with Tomato & Kalamata Olive Tapenade*  
*Smoked Salmon Triangles on Whole Grain with Butter & Dill*  
*Jumbo Prawns in Sweet Chili Glaze*

**First Course:**

*Shrimp with a Parsley & Sundried Tomato Parmesan Salad*

**Entrée**

*Wild Organic Mushroom & Goat Cheese Lasagna*  
*Oven Roasted Vegetables*

**Artisan Cheese Platter**

**Dessert:**

*Trio of Mini Desserts:*  
*Mini Cannoli*  
*Classic Tiramisu*  
*Pear Crisp*

*One wine will be matched and served with each dinner course.*  
**\$95.00 per person (tax & gratuity included)**