



**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

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

VINEYARDS & WINES

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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

VINEYARDS & WINES

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\$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

VINEYARDS & WINES

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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)