



Summer Plated Dinner Package

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| Prepared For: | Sample Proposal | Event Date: | 2/1/2016 - Monday |
| Address: | | Phone: | |
| Proposal #: | 379 | Guest Count: | 100 (Estimated) |
| Service Style: | Plated | Occasion: | Wedding |
| Sales Person: | Marina Patton | | |
| Venue: | Domenico Winery 1697 Industrial Road San Carlos, CA 94070 | Last Change: | 2/25/2016 |

Timeline: 6:00 PM Event Start
10:00 PM Event End

Passed Appetizers

Please Select Three

Bacon Grilled Cheese Bites

With applewood smoked bacon and cheddar, topped with sun-dried tomato relish

Cucumber Cups

Smoked salmon and creme fraiche

Moroccan Spiced Chicken Phyllo Cups

Slivered almonds and currants

Mushroom and Goat Cheese Tartlet

With caramelized shallots and fresh thyme

Polenta Bites

Goat cheese and sun-dried tomato relish

Roasted Beets on Endive

With goat cheese mousse, pistachios and candied ginger

Seasonal Soup Sip

Cold in the summer; hot in the winter

Smoked Salmon Canape

Rye toast, herbed cream cheese and caperberry

Spiced Lamb Meatballs

With tomato-chili gastrique

Steak Crostini

Mushroom and blue cheese tapenade

Watermelon Cube

Topped with whipped french feta and tarragon-balsamic syrup

Plated Salad

Please Select One

Peaches & Greens Salad

Mache, sliced peaches, goat cheese and candied walnuts drizzled with lemon vinaigrette

Arugula Salad

With apples, beets, blue cheese, toasted walnuts and a balsamic vinaigrette

Classic Caesar Salad

Hearts of Romaine, rustic croutons and shaved Parmesan

Plated Entrees

Guest's Choice of Entree

Boneless Beef Short Ribs

Slow braised in Cabernet until tender

Citrus-Herb Roasted Chicken

Bone-in airline breasts

Select One Side

Garlic Smashed Potatoes

Roasted Potatoes

Maldon sea salt and fresh herbs

Creamy Polenta

Vegetarian Option

Mushroom & Farro Pie

Fresh ricotta and cremini mushrooms

All Entrees served with Roasted Seasonal Vegetables

Dessert

Cake provided by client

Domenico to cut & serve

Coffee Service

Decaf coffee and tea

Served with half and half, almond milk and sugars

The above menu is available for \$100 per guest

Pricing is inclusive of all staffing, rentals, tax and service charges

Based on 100 guest minimum. Up charge for lower guest counts.

Client must provide selections and counts two (2) weeks prior to event date