

A Gervasi Wedding
2018 CATERING PACKAGES



2018 CATERING PACKAGE OVERVIEW

Gervasi Vineyard Catering Services provides guests the unique opportunity to experience our upscale restaurant quality food at their wedding. Our culinary team, led by Executive Chef Jerry Risner, will prepare your menu onsite while utilizing hand-selected fresh seasonal ingredients. We feature rustic authentic Italian dishes along with a variety of other fare that may be customized to meet the guest's requests. Combine our exceptional food with our attentive and accommodating style of service, and your wedding is sure to be memorable.

CATERING MENUS AVAILABLE AND PRICED FOR THE OUTDOOR EVENT PAVILION OR THE VILLA GRANDE.

ALL CATERING PACKAGES INCLUDE:

1. 60" round tables and chairs (white garden for Pavilion, banquet chair for Villa Grande), 60" rounds seat 8 guests.
2. Linen package including white, black and ivory floor length table cloths and selection of linen napkin colors. Floor length linen for appetizers/buffet, gift, registration, DJ, cake, head table, and up to 4 cocktail tables.
3. Package includes all standard white china, flatware, and glassware.
4. Coffee, decaf, and hot tea available at self serve beverage station. Iced tea available at the bar. (Included with Plated/Buffer Meals only)
5. Ice water service offered tableside throughout event.
6. Bread Service included with Plated and Buffet Meals only.
7. Group Tasting for a total of up to six guests, including the wedding couple.
8. Wedding Cake Cutting Service. Cut Cake will be presented on self service cake table.

ADDITIONAL FEES OR SERVICES:

1. Service charge of 20% and applicable taxes will be applied to ALL catering packages.
2. Bar Service is NOT included. See Bar Service Summary for bar service fees.
3. Facility Rental Fee is NOT included and is based on event space selected, number of guests, and day of week/time of year. See Wedding Facility Fee Schedule.
4. Food and Beverage Minimums apply based on day of week and time of year. See Wedding Facility Fee Schedule.
5. Rental items such as speciality linens, speciality chairs, tables, dance floors and select AV equipment can be provided at an additional charge based on selection.
6. When additional chair and ceremony setup are required, a \$5 per guest fee applies.
7. All Ballaria weddings require one security officer at a cost of \$180. All Friday and Saturday Pavilion weddings require two security officers at a cost of \$360. Sunday Pavilion weddings require only one officer at \$180. Select large events may require additional officers.

Catering package information and pricing will be updated each October for the following event season and will not exceed a 10% increase per year.

THE FIRENZE

BUFFET STYLE

APPETIZERS (Choice of One)

Crudités Presentation of Fresh Vegetables and Fruit
with Assorted Dips

One Passed Standard Appetizer
(See Page 10 for Options)

INSALATA (SALAD) (Choice of One Plated Salad)

Garden Salad
Mixed Greens, Tomatoes, Cucumbers, Green Peppers,
Champagne Vinaigrette

GV Italian Salad
Mixed Greens, Tomatoes, Carrots,
Shaved Asiago Cheese, Red Wine Vinaigrette

GUESTS MAY ENJOY GERVASI BUFFET OPTIONS FOR ON PREMISE CONSUMPTION FOR A MAXIMUM OF 2 HOURS,
CARRY-OUTS NOT PERMITTED ON BUFFETS.

PROTEIN SELECTIONS (Choice of Two)

Tuscan Beef Short Ribs
with Mushroom Chianti Sauce

Pork Milanese
with Lemon Sauce

Roasted Atlantic Salmon
with Plum BBQ Glaze

Chicken Milanese
with Lemon Sauce

Grilled Chicken
with Salsa di Pomodoro

Chicken Parmesan
with House Marinara

SIDE SELECTIONS (Choice of Two)

Baked Pasta Marinara

Pasta Marinara

Pasta Alfredo

Mashed Potatoes • Gravy on Side

Roasted Red Skin Potatoes

Grilled Vegetables

Honey Glazed Carrots

Steamed Broccoli

Green Beans with Pancetta

\$42 PER GUEST

THE PORTOFINO

BUFFET STYLE

APPETIZERS

Choice of One Standard and One Premium
Passed Appetizer
(See Page 10 for Options)

INSALATA (SALAD)

(Choice of One Stationed Salad)

Crudités Presentation of Fresh Vegetables & Fruit
with Assorted Dips

Italian Farfalle Pasta Salad

Bowtie Pasta with Basil Pesto, Walnuts, Gorgonzola Cheese

Seasonal Pasta Salad

INSALATA (SALAD)

(Choice of One Plated Salad)

GV Italian Salad

Mixed Greens, Tomatoes, Carrots, Shaved Asiago Cheese,
Red Wine Vinaigrette

Caesar Salad

Chopped Romaine, Pecorino Croutons, Parmesan Cheese,
Caesar Dressing

Sicilian Salad

Field Greens, Pistachios, Dried Cherries,
Strawberries, Goat Cheese, Balsamic Vinaigrette

Apple Toasted Walnut Salad

Mixed Greens, Caramelized Apples, Toasted Walnuts,
Gorgonzola Cheese, Cider Vinaigrette

GUESTS MAY ENJOY GERVASI BUFFET OPTIONS FOR ON PREMISE CONSUMPTION FOR A MAXIMUM OF 2 HOURS,
CARRY-OUTS NOT PERMITTED ON BUFFETS.

PROTEIN SELECTIONS

(Choice of Two)

Tuscan Beef Short Ribs
with Mushroom Chianti Sauce

Roasted Pork Tenderloin
with Frangelico Cherry Sauce

Pork Milanese
with Lemon Sauce

Barramundi
with Tomato Relish

Roasted Atlantic Salmon
with Plum BBQ Glaze

Chicken Marsala
with Roasted Portabella Cap

Chicken Milanese
with Lemon Sauce

Grilled Chicken
with Salsa di Pomodoro

Chicken Parmesan
with House Marinara

SIDE SELECTIONS

(Choice of Three)

Baked Pasta Marinara

Pasta Marinara

Pasta Alfredo

Pasta Primavera

Mashed Potatoes • Gravy on Side

Roasted Red Skin Potatoes

Grilled Vegetables

Honey Glazed Carrots

Steamed Broccoli

Green Beans with Pancetta

\$49 PER GUEST

THE SORRENTO

BUFFET STYLE

APPETIZERS

Choice of One Standard, One Premium and
One Ultimo Passed Appetizer
(See Page 10 for Options)

INSALATA (SALAD)

(Choice of One Stationed Salad)

Crudités Presentation of Fresh Vegetables & Fruit
with Assorted Dips

Italian Farfalle Pasta Salad

Bowtie Pasta with Basil Pesto, Walnuts, Gorgonzola Cheese

Seasonal Pasta Salad

INSALATA (SALAD)

(Choice of One Plated Salad)

GV Italian Salad

Mixed Greens, Tomatoes, Carrots, Shaved Asiago Cheese,
Red Wine Vinaigrette

Caesar Salad

Chopped Romaine, Pecorino Croutons, Parmesan Cheese,
Caesar Dressing

Sicilian Salad

Field Greens, Pistachios, Dried Cherries,
Strawberries, Goat Cheese, Balsamic Vinaigrette

Apple Toasted Walnut Salad

Mixed Greens, Caramelized Apples, Toasted, Walnuts,
Gorgonzola Cheese, Cider Vinaigrette

GUESTS MAY ENJOY GERVASI BUFFET OPTIONS FOR ON PREMISE CONSUMPTION FOR A MAXIMUM OF 2 HOURS,
CARRY-OUTS NOT PERMITTED ON BUFFETS.

PROTEIN SELECTIONS

(Choice of Three)

Tuscan Beef Short Ribs
with Mushroom Chianti Sauce

Roasted Pork Tenderloin
with Frangelico Cherry Sauce

Pork Milanese
with Lemon Sauce

Barramundi
with Tomato Relish

Roasted Atlantic Salmon
with Plum BBQ Glaze

Chicken Saltimbocca
with Tomato Madeira Sauce

Chicken Marsala
with Roasted Portabella Cap

Chicken Milanese
with Lemon Sauce

Grilled Chicken
with Salsa di Pomodoro

Chicken Parmesan
with House Marinara

SIDE SELECTIONS

(Choice of Three)

Pasta Bolognese

Baked Pasta Marinara

Pasta Marinara

Pasta Alfredo

Pasta Primavera

Mashed Potatoes • Gravy on Side

Roasted Red Skin Potatoes

Grilled Vegetables

Honey Glazed Carrots

Steamed Broccoli

Green Beans with Pancetta

\$63 PER GUEST

THE TRENTINO

PLATED MENU

APPETIZERS (Choice of One)

Crudités Presentation of Fresh Vegetables and Fruit
with Assorted Dips

One Passed Standard Appetizer
(See Page 10 for Options)

INSALATA (SALAD) (Choice of One Plated Salad)

Garden Salad
Mixed Greens, Tomatoes, Cucumbers, Green Peppers,
Champagne Vinaigrette

GV Italian Salad
Mixed Greens, Tomatoes, Carrots,
Shaved Asiago Cheese, Red Wine Vinaigrette

PIATTI SPECIALITA (ENTREE OPTIONS)

SPLIT ENTREE OPTION

Guests Will Be Served Pre-Determined Protein of Their Choice
Place Cards (Provided by Host) are Required When Ordering Split Entrees

– OR –

PLATED DUO OPTION

Guests Will Be Served Smaller Portions of Both Proteins of Your Choice

PROTEIN SELECTIONS (Choice of Two)

Tuscan Beef Short Ribs
with Mushroom Chianti Sauce

Roasted Pork Tenderloin
with Cherry Frangelico Sauce

Roasted Atlantic Salmon
with Plum BBQ Glaze

Chicken Milanese
with Lemon Sauce

Grilled Chicken
with Salsa di Pomodoro

SIDE SELECTIONS (Choice of One Starch, One Vegetable)

Asparagus Carrot Bundle

Green Bean Pepper Bundle

Grilled Vegetables

Broccoli Crowns

Honey Glazed Carrots

Mashed Potatoes

Roasted Red Skin Potatoes

Rice Pilaf

Creamy Parmesan Risotto

Stuzman Farms Ohio Polenta

\$42 PER GUEST

THE SIENA

PLATED MENU

APPETIZERS

Choice of One Standard and One Premium
Passed Appetizer
(See Page 10 for Options)

INSALATA (SALAD)

(Choice of One Plated Salad)

GV Italian Salad
Mixed Greens, Tomatoes, Carrots, Shaved Asiago Cheese,
Red Wine Vinaigrette

Caesar Salad
Chopped Romaine, Pecorino Croutons, Parmesan Cheese,
Caesar Dressing

Sicilian Salad
Field Greens, Pistachios, Dried Cherries,
Strawberries, Goat Cheese, Balsamic Vinaigrette

Apple Toasted Walnut Salad
Mixed Greens, Caramelized Apples, Toasted, Walnuts,
Gorgonzola Cheese, Cider Vinaigrette

PIATTI SPECIALITA (ENTREE OPTIONS)

SPLIT ENTREE OPTION

Guests Will Be Served Pre-Determined Protein of Their Choice
Place Cards (Provided by Host) are Required When Ordering Split Entrees

– OR –

PLATED DUO OPTION

Guests Will Be Served Smaller Portions of Both Proteins of Your Choice

PROTEIN SELECTIONS

(Choice of Two)

Beef Sirloin
with Red Wine Sauce

Tuscan Beef Short Ribs
with Mushroom Chianti Sauce

Roasted Pork Tenderloin
with Cherry Frangelico Sauce

Barramundi
with Tomato Relish

Roasted Atlantic Salmon
with Plum BBQ Glaze

Chicken Milanese
with Lemon Sauce

Grilled Chicken
with Salsa di Pomodoro

SIDE SELECTIONS

(Choice of One Starch, One Vegetable)

Asparagus Carrot Bundle

Green Bean Pepper Bundle

Grilled Vegetables

Broccoli Crowns

Honey Glazed Carrots

Mashed Potatoes

Roasted Red Skin Potatoes

Rice Pilaf

Creamy Parmesan Risotto

Stuzman Farms Ohio Polenta

\$47 PER GUEST

THE TRUSCANO

PLATED MENU

APPETIZERS

Choice of One Standard, One Premium and
One Ultimo Passed Appetizer
(See Page 10 for Options)

ZUPPA (SEASONAL SOUP COURSE)

(Choice Of One)

EXAMPLES INCLUDE:

Tomato Bisque, Gazpacho,
Summer Corn, Harvest Squash

INSALATA (SALAD)

(Choice of One Plated Salad)

GV Italian Salad
Mixed Greens, Tomatoes, Carrots, Shaved Asiago Cheese,
Red Wine Vinaigrette

Caesar Salad
Chopped Romaine, Pecorino Croutons, Parmesan Cheese,
Caesar Dressing

Sicilian Salad
Field Greens, Pistachios, Dried Cherries,
Strawberries, Goat Cheese, Balsamic Vinaigrette

Apple Toasted Walnut Salad
Mixed Greens, Caramelized Apples, Toasted, Walnuts,
Gorgonzola Cheese, Cider Vinaigrette

PIATTI SPECIALITA (ENTREE OPTIONS)

SPLIT ENTREE OPTION

Guests Will Be Served Pre-Determined Protein of Their Choice
Place Cards (Provided by Host) are Required When Ordering Split Entrees

- OR -

PLATED DUO OPTION

Guests Will Be Served Smaller Portions of Both Proteins of Your Choice

PROTEIN SELECTIONS

(Choice of Two)

Grilled Filet
with Veal Sauce

Tuscan Beef Short Ribs
with Mushroom Chianti Sauce

Oven Roasted Halibut
with Chive Cream Sauce

Roasted Salmon
with Lobster Veloute

Chicken Saltimbocca
with Tomato Madeira Sauce

Chicken Oscar
with Thyme Cream Sauce

SIDE SELECTIONS

(Choice of One Starch, One Vegetable)

Asparagus Carrot Bundle

Green Bean Pepper Bundle

Grilled Vegetables

Broccoli Crowns

Honey Glazed Carrots

Mashed Potatoes

Roasted Red Skin Potatoes

Rice Pilaf

Creamy Parmesan Risotto

Stuzman Farms Ohio Polenta

\$62 PER GUEST

THE VERONA

PLATED MENU

APPETIZERS

Choice of One Standard, One Premium and
One Ultimo Passed Appetizer
(See Page 10 for Options)

PLATED APPETIZER

(Choice Of One)

Al Forno Crab Cake
with Summer Sweet Corn Salsa, Crisp Leeks,
Sherry Vinegar Gastrique

Vegetarian Ravioli
with Tomato Vodka Sauce with Grilled Vegetables

INSALATA (SALAD) (Choice of One Plated Salad)

GV Italian Salad
Mixed Greens, Tomatoes, Carrots, Shaved Asiago Cheese,
Red Wine Vinaigrette

Caesar Salad
Chopped Romaine, Pecorino Croutons, Parmesan Cheese,
Caesar Dressing

Sicilian Salad
Field Greens, Pistachios, Dried Cherries,
Strawberries, Goat Cheese, Balsamic Vinaigrette

Apple Toasted Walnut Salad
Mixed Greens, Caramelized Apples, Toasted, Walnuts,
Gorgonzola Cheese, Cider Vinaigrette

PIATTI SPECIALITA (ENTREE OPTIONS)

SPLIT ENTREE OPTION

Guests Will Be Served Pre-Determined Protein of Their Choice
Place Cards (Provided by Host) are Required When Ordering Split Entrees

- OR -

PLATED DUO OPTION

Guests Will Be Served Smaller Portions of Both Proteins of Your Choice

PROTEIN SELECTIONS

(Choice of Two)

Sliced Beef Tenderloin
with Rosemary Veal Sauce

Beef Wellington
with Port Wine Reduction

Oven Roasted Halibut
with Chive Cream Sauce

Roasted Salmon
with Lobster Veloute

Chicken Saltimbocca
with Tomato Madeira Sauce

Chicken Oscar
with Thyme Cream Sauce

SIDE SELECTIONS

(Choice of One Starch, One Vegetable)

Asparagus Carrot Bundle

Green Bean Pepper Bundle

Grilled Vegetables

Broccoli Crowns

Honey Glazed Carrots

Lobster Mashed Potatoes

Spinach Mashed Potatoes

Roasted Red Skin Potatoes

Rice Pilaf

Creamy Parmesan Risotto

Stuzman Farms Ohio Polenta

DOLCE (DESSERT DISPLAY)

Trio of Hazelnut Brownie, Cheesecake and Lemon Bar

\$72 PER GUEST

MENU COMPLIMENTS

APPETIZER SELECTIONS

STANDARD SELECTIONS

\$2.50 PER PIECE

Bruschetta Trio
Sausage Stuffed Mushrooms
Mini Grilled Cheese with Tomato Jam
Mini Caprese Skewers with Aged Balsamic
Beef Wellington with Ground Mustard Sauce
Potato and Spinach Croquette with Sundried Tomato Aioli
Arancini (Risotto Cakes) with Red Pepper Aioli
Chicken Bell Pepper Skewers with Soy Reduction
Sauerkraut Balls with Horseradish Mustard Sauce
Hand Rolled Cheese Sticks with Marinara
Pretzel Coated Chicken Skewers with Honey Mustard
Italian Meatball Spiedini
Beef and Cheese Empanadas
Antipasti Skewer

PREMIUM SELECTIONS

\$3.50 PER PIECE

Italian Sliders
Lobster Phyllo Tarts
Shrimp Cocktail Shooters
Mini Crab Cakes with Basil Aioli
Bacon Wrapped Fig Stuffed with Bleu Cheese
Gorgonzola Deviled Eggs with Pancetta
Asparagus En Crouete with Hollandaise
Bacon Wrapped Date Stuffed with Chorizo
Brie Apricot Tarts

ULTIMO SELECTIONS

\$4.50 PER PIECE

Crab Cake Sliders
Smoked Salmon Crostini
Fish Tacos with Mango Salsa
Lamb Lollipops with Basil Pesto
Beef Tenderloin Crostini with Garlic Aioli
New England Style Lobster Rolls
Crispy Pork Belly Spring Rolls
Short Rib Sliders

APPETIZERS INCLUDED IN MENU SELECTION • 1.5 PIECES PER PERSON
A LA CARTE APPETIZERS • 50 PIECE MINIMUM

MENU COMPLIMENTS

STATIONED MENU ENHANCEMENTS

GERVASI ANTIPASTI TABLE

Elaborate Presentation of Premium Seasonal and Authentic Antipasti Selections

MEATS • Genoa Salami, Sopressata, Mortadella

CHEESES • Smoked Cheddar, Aged Provolone, Gorgonzola Dolce

Includes a Variety of Salads, Marinated Vegetables, Hummus, Assorted Spreads

Peppers, Olives, and Various Accoutrements

Selection of Flat Bread and Crostini

\$12 PER GUEST WITH PLATED/BUFFET DINNER

PREMIUM DISPLAY OF MEATS AND CHEESES

MEATS • Genoa Salami, Sopressata, Mortadella

CHEESES • Smoked Cheddar, Aged Provolone, Gorgonzola Dolce

Selection of Flat Bread and Crostini

\$8 PER GUEST

CRUDITES

Presentation of Fresh Vegetables and Fruit with Assorted Dips

\$4 PER GUEST

PRESENTATION OF FRESH FRUIT AND BERRIES

Mixture of Summer Melons and Berries, Mascarpone Dipping Sauce

\$4 PER GUEST

SHRIMP COCKTAIL PLATTER

\$3.25 PER PIECE • 50 PIECE MINIMUM

CARVING STATION

Roasted Turkey with Natural Jus

\$100 CHEF FEE + \$5.95 PER GUEST

Bacon Wrapped Pork Tenderloin with Fig Sauce

\$100 CHEF FEE + \$7.95 PER GUEST

Dry Aged Rib Eye with Rosemary Au Jus

\$100 CHEF FEE + MARKET PRICE

Beef Tenderloin Mushroom Veal Sauce, Horseradish Cream

\$100 CHEF FEE + MARKET PRICE

Garlic Crusted Rack of Lamb, Mint Jelly, Whole Grain Mustard Sauce

\$100 CHEF FEE + MARKET PRICE

MENU COMPLIMENTS

LATE NIGHT SNACK SELECTIONS

MAC AND CHEESE BAR

Classic and White Cheddar Mac and Cheese Bar

TOPPINGS • Bacon, Tomato, Scallion, Broccoli, Corn, Blue Cheese

\$9.95 PER GUEST

HOUSE MADE POTATO CHIPS

Served with Assorted Dips

EXAMPLES INCLUDE: French Onion with Rosemary,

Chili Saracha, Smoked Cheddar

\$3 PER GUEST

DELUXE HOUSE MADE POTATO CHIP BAR

TOPPINGS • Three Classic Dips, Scallions, Cucumber, Feta, Tomato,
Blue Cheese, Olives, Bacon, Pickled Hot Peppers

\$7.95 PER GUEST

TORTILLA CHIPS

Served with Assorted Salsas

EXAMPLES INCLUDE: Roasted Corn,

Tomato Salsa, Guacamole

\$3 PER GUEST

HOUSE MADE CROSTINI

Served with Assorted Spreads

EXAMPLES INCLUDE: Calabrese Spread,

White Bean Spinach Dip, Pesto Riccotta Spread

\$3 PER GUEST

MENU ITEMS LISTED ABOVE REQUIRE 50 SERVING MINIMUM

HALF SHEET PIZZA

ROSA MARIA • Pepperoni, Portabella, Mozzarella, Tomato

ORIGINALE • Tomato, Reggiano, Mozzarella, Fresh Basil

BIANCO • Four Cheese, Spinach, Garlic, Crushed Red Pepper

GIUSEPPE • Sausage, Banana Peppers, Provolone, Tomato

DESSERT PIZZA • Nutella, Toasted Hazelnuts

\$18 PER HALF SHEET PIZZA • APPROXIMATELY 12-14 SLICES

MENU COMPLIMENTS

DOLCE (DESSERT)

GERVASI FAVORITES DESSERT DISPLAY

EXAMPLES INCLUDE:

Hazelnut Brownie, Cannoli, Cheesecake, Tiramisu Shooters,
Lemon Bars, Chocolate Mousse Cups, Chocolate Dipped Strawberries,
Lemon Chiffon Cake Shooter, Mini Eclaires, White Chocolate Strawberry Mousse,
Chocolate Brownie with Peanut Butter Mousse
\$8 PER GUEST • DISPLAY INCLUDES 4 PIECES PER GUEST

GERVASI FAVORITES PLATED DESSERT TRIO

Mascarpone Cheesecake, Hazelnut Brownie, Lemon Bar
\$6 PER GUEST

PLATED SEASONAL CHEESECAKE

\$6 PER GUEST

CHOCOLATE DIPPED STRAWBERRIES

\$2.95 PER PIECE • 50 PIECE MINIMUM

CANNOLI

\$2.95 PER PIECE • 50 PIECE MINIMUM

GOURMET HOT BEVERAGE STATION

INCLUDES • Regular and Decaffeinated Coffee, Hot Tea
BEVERAGES (Choice of One) • Hot Chocolate, Hot Apple Cider
TOPPINGS • Traditional Italian Flavorings, Shaved Chocolate,
Chocolate Espresso Beans, Whipped Cream, Cinnamon, Honey,
Cubed Sugar, Almond Flavored Biscotti, Pirouettes, Flavored Creamers
\$5 PER GUEST

2018 BAR SERVICE SUMMARY

Gervasi Vineyard MUST supply ALL beer, wine, spirits, and soft drinks for events held on premises. The host will choose from the bar selections, listed below. Should specialty beer/liquor orders be requested, the host will be held responsible for the entire purchase price. State liquor license prohibits the take home of any beer or liquor purchased at Gervasi Vineyard.

BAR SERVICE DETAILS

ALL BARS ARE CONSUMPTION BASED

- » Final Invoice Will Reflect The Actual Bar Consumption Totals
- » All Beverages Subject To Service Charge Of 20% And Applicable Sales Taxes
- » No Additional Tipping Is Required Or Expected, No Tip Jar Will Be Displayed
- » Bartender Fee Of \$250 Per Bartender
 - » Gervasi Requires One Bartender Per 80 Guests
- » Additional Bar Locations Are Available Upon Request, Set Up Fees Will Apply

BAR ESTIMATES

- » Invoices Prior To Event Will Reflect Estimate Based On Guest Count
- » Bar Estimates Do Not Include Service Charge, Bartender Fees or Applicable Taxes
- » Wine and Beer Bar • \$19 Per Person Estimate
- » Full Bar • \$27 Per Person Estimate

GERVASI BAR SELECTIONS

GERVASI WINES

TESORO • Vidal Blanc
ROMANZA • Blush
LAMBRUSCO • Sparkling White
PIOVE • Reisling
PROSECCO • Import
LUCELLO • Pinot Grigio
FIORETTO • Savignon Blanc
CIAO BELLA • Chardonnay
VELLUTO • Pinot Noir
TRUSCANO • Sangiovese
ABBRACCIO • Cabernet Savignon
ZINZIN • Red Zinfandel

BOMBAY SAPPHIRE • Gin
JOHNNY WALKER RED • Scotch
CROWN ROYAL • Canadian Whiskey
JACK DANIEL'S • Bourbon
BACARDI & CAPTAIN MORGAN • Rum
GREYGOOSE & TITO'S • Vodka
MIXERS • Club Soda, Tonic, Ginger Ale, Juices
BUD LIGHT • Standard Beer
GL DORTMUNDER • Premium Beer
FARMHOUSE ALE • GV Craft Beer
JABBERWOCKY PALE ALE • GV Craft Beer
MILKHOUSE STOUT • GV Craft Beer
SOFT DRINKS • Coke, Diet Coke, Sprite

BAR CHARGES

Bar Charges Will Be Based On The Gervasi Pricing At The Time Of The Event
(Rates below are examples based on 3/7/17)

- » STANDARD BEER • \$3 Per Bottle
- » PREMIUM BEER • \$4 Per Bottle
- » GV CRAFT BEER • \$5 Per Bottle
- » BOTTLED WINES • Begin at \$23 Per Bottle
- » MIXED DRINKS • \$7.50 Per Serving
- » SOFT DRINKS • \$2.00 Per Serving

Selections May Vary Based On Availability • We Reserve The Right To Make Comparable Substitutions
Prices Are Subject To Change Without Notice