



**CHURCH  
& STATE  
WINES**

**CUISINE**

---

**OUR COMPLETE MENU SELECTION**



## **CULINARY CREATIONS**

---

### **PERFECTLY PAIRED WINES**

Elevate your special event with selections from our curated menus featuring the finest ingredients from local purveyors from the Pacific Northwest region.

Executive Chef Desiree Perrin and her team have crafted unique dishes that capture the very best of Vancouver Island and the surrounding Gulf Islands to deliver an exceptional culinary experience - perfectly paired with wines from our award-winning vineyards.

Compliment your event with a special toast featuring our very own Estate Grown Sparkling Pinot Gris, and savour the complex flavours of our Viognier or Syrah alongside each bite of your meal.

Our fine selection of wines offers a truly unique element to every celebration.





# HORS D'OEUVRES

## MENU

### CHOOSE:

3 TYPES FOR \$10.00 PER PERSON  
5 TYPES FOR \$15.00 PER PERSON  
7 TYPES FOR \$20.00 PER PERSON



### HOT HORS D'OEUVRES

Grilled Sirloin Steak Kabob / Hoisin Glaze (can be **GF**)  
Crisp Vegetable Spring Rolls / Sweet Chili Dipping Sauce **V**  
Cowichan Bay Chicken Satay / Chipotle Lime BBQ Glaze **GF**  
Dungeness Crab and Smoked Cheddar Fritters / Saffron Aioli  
Parmigiano Reggiano Arancini / Roasted Red Pepper Coulis **V**  
Crispy Panko Crusted Tiger Prawns / Asian Dipping Sauce

### COLD HORS D'OEUVRES

Albacore Tuna Tataki / Cucumber Noodles / Wasabi Aioli **GF**  
Island Baby Shrimp | Avocado Mousse | Toasted Sesame Cone  
Chicken Liver Pate | Butter Barquette | House Pickled Relish  
Heirloom Tomato Bruschetta /Balsamic Reduction **V**  
Chili Lime Glazed Prawns / Micro Cilantro **GF**  
Cherry Tomato and Bocconcini Skewer / Fresh Basil **GF** **V**



Gluten free or available options



Vegetarian/Vegan or available options

**CHURCH  
& STATE  
WINES**

# RECEPTION

## PLATTERS



### **GRAZING TABLE** | \$700 - SERVES 60 PEOPLE

Table refresh available for \$250

Featuring Local and Imported Specialty Cheeses, Smoked and Cured Charcuterie, House made Spiced Olives, Chutney, Fresh and Dried Fruit, Candied Nuts, Artisan Bread Sticks, Toasted French Baguette - Presented on a 5-foot finished live edge Douglas Fir wood table guaranteed to wow.

### **LARGE WHEEL OF BRIE** | \$225 - SERVES APPROX 60 PEOPLE

Caramel Drizzle, Fresh Strawberries, Warm French Rustic Baguette

### **LOCAL AND IMPORTED CHEESE PLATTER** | \$9 PER PERSON

A selection of Handcrafted Local & Imported Cheeses, Fresh Fruit, Candied Nuts, Seasonal Fruit Compote, Warm Rustic Baguette and Assorted Crackers

### **ANTIPASTO PLATTER** | \$12 PER PERSON

An Assortment of Local Salamis and Smoked Meats, Grilled and Pickled Vegetables, Feta Cheese, Marinated Artichoke Hearts, Spiced Olives, Roasted Red Peppers

### **CRUDITÉ PLATTER** | \$5 PER PERSON

A Colourful Display of Crisp Vegetables, Lemon Herb Dip, Hummus





### **FRUIT & BERRY PLATTER** | \$6 PER PERSON

A Selection of Sliced Fresh Fruit & Local Berries

### **CHILLED WEST COAST SEAFOOD PLATTER** | \$15 PER PERSON

Lemon Poached Wild BC Salmon, Chipotle Marinated Baby Shrimp, Smoked Albacore Tuna Loin, Garlic & Herb Salt Spring Island Mussels, Thai Coconut Clams, Chili Lime Prawns

### **DESSERT PLATTER** | \$15 PER PERSON

Features Assorted Cakes, Cheesecakes, Lemon Tartlets, Chocolate Brownies , Fresh Fruit and Berries , Chocolate Mousse  and Vanilla Bean Panna Cotta 



Gluten free or available options



Vegetarian/Vegan or available options

**CHURCH  
& STATE  
WINES**



## **DINNER**

---

### **CREATIONS**

When it comes to dinner service for you and your guests, Church and State Wines offers a wide array of options.

Our extensive Plated Menu service affords the largest selection of options from our a la carte menu.

We also feature a popular Family Style Menu, with items served on larger platters for guests to share amongst themselves at each table.

Finally, we also feature a Dinner Buffet Menu, laden with plenty of tasty options guaranteed to please groups of 50 or more guests.



# PLATED MENU



## À LA CARTE SALADS | \$12 <sup>GF</sup>

All salads are gluten-free

### Roasted Beet and Island Goat Cheese Salad

Toasted Hazelnuts, Shaved Fennel, Orange Vinaigrette

### Church and State-Style Caprese

Saanich Organic Mixed Greens, Heirloom Tomato Carpaccio, Basil Marinated Bocconcini, Balsamic Vinaigrette

### Spinach, Radicchio and Arugula Salad

Red Wine Poached Pears, Gorgonzola, Toasted Pecans, Sherry Vinaigrette

## À LA CARTE SOUPS - \$10

Available Gluten Free, Vegan

### Roasted Butternut Squash

Crispy Pancetta, Thyme Oil

### Roasted Heirloom Tomato

Parmesan, Basil Pesto

### Carrot Ginger Coconut Cream

## MAIN COURSES - MEATS <sup>GF</sup>

All of the following dishes are gluten-free

### Roasted Cowichan Valley Chicken Breast | \$34

Stuffed with Island Goat Cheese & Herbs, Wrapped in Prosciutto, and served with a Potato-Leek Hash, Chardonnay Jus, Seasonal Vegetables

### Pork Tenderloin | \$34

Mustard & Fennel Crusted Roast Pork Belly, Potato & Celery Root Mash, Seasonal Vegetables

### Coq au Vin | \$30

Cowichan Valley Chicken, Lardons, Mushrooms, Fresh Thyme Seasoning in a Rich Roussanne Sauce, Roast Nugget Potatoes

### Beef Tenderloin | \$40

Sterling Silver Tenderloin, Rosemary Fingerling Potatoes, Mushroom-Syrah Jus, Seasonal Vegetables  
- Add Skewer of Tiger Prawns | \$48

### Beef Ribeye | \$40

Prime Alberta Beef, Château Potatoes, Seasonal Vegetables, Syrah-Peppered Jus

## MAIN COURSES – SEAFOOD

Dishes are available gluten-free

### Pan Seared Wild BC Salmon Filet | \$35

Citrus Beurre Blanc, Pecorino Risotto, Seasonal Vegetables

### Oven Roasted Wild BC Halibut Filet | \$38

Ancient Grain and Wild Rice Pilaf, Heirloom Vegetables,  
Tomato-Fennel Broth

### Stuffed Wild Coho Salmon | \$38

Dungeness Crab, Baby Shrimp, Citrus Emulsion, Nugget  
Potatoes, Seasonal Vegetables

### Butter Baked Island Ling Cod | \$34

Roasted Red Pepper Polenta Cake, Mushroom Ragout,  
Lemon-Herb Pesto

## MAIN COURSES – VEGETARIAN

### Wild Mushroom Ravioli | \$26

Creamy Pesto Béchamel Sauce

### Roasted Root Vegetable Strudel | \$28

Island Goat Cheese, Carrot-Cumin Coulis

### Chickpea Ragout | \$26

Heirloom Tomato, Herb Roasted Fingerling Potatoes, Seasonal  
Vegetables

## KID'S MEALS - \$15

Creamy Macaroni & Cheese

Small Cheese Pizza

Grilled Cheese with House Fries or Veggies

Chicken Fingers with House Fries or Veggies

## À LA CARTE DESSERT - \$9

### Dark Chocolate Torte

Raspberry Compote

### House Panna-Cotta

Madagascar Vanilla Bean, Apple-Apricot Compote, Spiced  
Almond Crumble

### White Chocolate Cheesecake

Seasonal Berries

### Caramelized Lemon Flan

Chantilly Cream, Fresh Raspberries



Gluten free or available options



Vegetarian/Vegan or available options

**CHURCH  
& STATE  
WINES**



# FAMILY STYLE

## DINNER MENU

**\$60 PER GUEST**

Vegetarian/Vegan options available upon request

All Items are Gluten-Free, except Baguette



Warm Baguette Drizzled With Extra Virgin Olive Oil

---

Salad—Fresh Sliced Heirloom Tomatoes, Cucumber, Buffalo Mozzarella, Basil Oil, Saanich Organic Mixed Greens, Honey Balsamic Vinaigrette

---

Savoury Roasted Fingerling Potatoes with Fresh Herbs  
Seasonal Vegetable Medley

---

Cowichan Valley BBQ Chicken Breast, Church & State Wines Syrah Demi-Glace

Grilled Wild BC Salmon Filet, Citrus Emulsion

---

Dark Chocolate Torte, Raspberry Compote

---

Coffee and Tea Station

**CHURCH  
& STATE  
WINES**



# DINNER BUFFET

## MENU

**\$60 PER GUEST**

Minimum of 50 guests

### Warm French Baguette & Butter

### Salads (all are **GF**):

Saanich Organic Mixed Greens with two Dressings  
Quinoa, Roasted Yams & Black Bean Salad  
Marinated Vegetable Salad, Apple Cider Vinaigrette  
Potato Salad, Chive & Grainy Mustard

### Antipasto Platter:

An Assortment of Local Salamis & Smoked Meats from “The Whole Beast” Grilled & Pickled Veg, Feta, Marinated Artichoke Hearts, Spiced Olives.

### Herb Roasted Potatoes

### Seasonal Vegetable Medley

### Choose Two of the Following Main Dishes:

BBQ Chicken Breast, Lemon & Herb Glaze **GF**  
Roasted Pork Tenderloin, Grainy Mustard Demi-Glace **GF**  
Short Ribs - Slow Braised Beef, Syrah Onion Jam **GF**  
West Coast Seafood Risotto - Halibut, Shrimp, Mussels Salmon, Parmesan  
Vegetable Lasagna - House Tomato Sauce, Mozzarella  
Wild Mushroom Ravioli, Pesto Béchamel

### Dessert Platter:

Assorted Cakes & Cheesecakes  
Lemon Tartlets  
Chocolate Brownies **GF**  
Fresh Fruit & Berries **GF**  
Chocolate Mousse **GF**  
Vanilla Bean Panna Cotta **GF**

**Tea & Coffee included**



**GF** Gluten free or available options

**CHURCH  
& STATE  
WINES**

# LATE NIGHT

## BITES

Satisfy the late night cravings of your guests by adding a selection of our late night nibbles to your evenings offerings.

### Wood Stone Oven Pizza | \$18 per 10-inch pizza

A Selection of Gourmet Toppings, Hand Rolled Dough,  
Grilled Vegetables and Cheeses

---

### Tortilla Chips And Dip | \$3.50 per person

House Fried Tortilla Chips, Fresh Guacamole, Tomato Salsa,  
Sour Cream

---

### Truffle Butter Popcorn | \$4.50 per person



# DESSERT STATION

## MENU

### \$15 PER PERSON

Sweeten things up with a selection of treats...

Assorted Cakes & Cheesecakes

Lemon Tartlets

Chocolate Brownies **GF**

Fresh Fruit and Seasonal Berries **GF**

Chocolate Mousse, Raspberry Compote **GF**

Vanilla Bean Panna Cotta **GF**



**CHURCH  
& STATE  
WINES**