



EVENING APPETIZER + WINE RECEPTION

TRAY PASSED APPETIZERS

Selection of 4 Tray Passed Appetizers
\$18 per person

Selection of 5 Tray Passed Appetizers
\$22 per person

Selection of 6 Tray Passed Appetizers
\$25 per person

Each additional hors d'oeuvres, \$3.50 per person

*Supply is not unlimited
Chef prepares 2 pieces of each selection per person*

Hors d'oeuvres - Select from the following list

VEGETARIAN

Tomato tartare and basil lentils with fried tomato skins
Roasted eggplant cream, cherry tomato confit and V. Sattui garden microgreens
Buckwheat 'blini' with artichoke mayo and vegetarian caviar
Caramelized red beet, almond cheese and crispy almond tuille
Vegetarian carpaccio, parmesan flakes and arugula
Parmesan lollipops
Almond sandwich with pecorino cheese
Assorted finger focaccia
(Tomato and basil confit, rosemary and crunchy salt, garlic and oregano)
Vegetarian Panini
(Grilled porcini mushrooms, peas and wasabi sauce)
Garden fresh vegetable crostino

TRAY PASSED APPETIZER OPTIONS - Continued

Grilled zucchini rolls

Green beans and potato cakes

Vegetarian quiche

SEAFOOD

Italian style fish carpaccio, lemon oil and edible flowers

Oysters fried in buckwheat flour

Tuna tartare with light garlic sauce

Finger pizza with bay shrimp

Crab and avocado salad

Grilled scallops brochette with licorice dust

House smoked trout, goat cheese and parsley

Grilled calamari with savory lemon custard and basil

Squid fettuccine marinated in extra virgin olive oil and pink pepper

MEAT AND POULTRY

Homemade breadsticks wrapped with V. Sattui Salumaria prosciutto

Smoked beef tartare, caper, cucumber, mustard and flat bread

Chicken terrine, V. Sattui Garden microgreens, roasted yellow pepper sauce

Duck leg confit, eggplant caponata with fig vinaigrette

Crunchy polenta with pork ribs terrine

Homemade smoked pork shoulder with creamy and crunchy apple

V. Sattui Salumaria Lardo crostino with red salad

V. Sattui Salumaria bresaola, cheese, arugula, and macadamia nut bun

Homemade Italian flatbread 'piadina'
(V. Sattui Salumaria coppa, fresh cheese and salad)

Lamb roasted prosciutto with mint sauce

Prosciutto e melone (our style)

OPTIONAL HEAVY APPETIZER STATION ADD-ONS

Pricing is based on the addition of stations to a minimum of 4 tray passed appetizers

Handmade Mozzarella Bar
Active station with offering of seasonal toppings
roasted peppers/olive tapenade/10-year-old balsamic/roasted garlic/truffle oil
+ \$12 per person

Antipasto Display
Assorted artisanal meats and cheese
nuts/breads/seasonal accompaniments
+ \$13 per person

Chilled Seafood Station
shrimp/crab/oysters/ahi tartare
+\$30 per person

Interactive oysters shucked to order + \$150

Live Pasta or Risotto Station
Seasonal offering – selection of 2
+ \$16 per person

Miniature Paninis pressed to order
Seasonal offering – selection of 2
+ \$12 per person

Wood-Fired Pizza Oven station
-available in picnic area only-
Seasonal offering – selection of 3
+ \$17 per person

OPTIONAL DESSERT BAR ADDITIONS

Pricing is based on the addition of stations to a minimum of 4 tray passed appetizers

+ \$20 per person (up to three dessert selections, one dessert prepared per guest)
+ \$10 per person (single dessert option only, one dessert prepared per guest)

DESSERT OFFERINGS

Toasted almond panna cotta, strawberry sauce, mint jelly and almond crunchy tuille

Rosemary and wild honey crème brûlée with fresh berries

Italian warm apple cake with vanilla and thyme sauce

Chocolate dream

Italian olive oil cake, pistachio mousse, lemon compote and toffee sauce

GELATO BAR

Trio of house-made gelati with toppings
Cherries cooked in V. Sattui Gamay Rouge, caramel sauce, chocolate chips,
fresh strawberry coulis, toasted almonds

+ \$15 per person

ASSORTMENT OF ITALIAN BISCOTTI + CIOCCOLATO
chocolate bonbons
+ \$5 per person

BEVERAGE SERVICE

Vintner Package

V. Sattui Winery selected 1 white + 1 red wine to be poured for the evening
2 glasses of wine per person @ \$21 per person

Sommelier Package

V. Sattui Winery selected 2 whites + 2 red wines to be poured for the evening
2 glasses of wine per person @ \$24 per person

Upgraded Tiered Wines + \$20 per person

Welcome Sparkling wine upon arrival + \$8 per person

Reception pricing is based on 3 hours maximum.
Additional time will require an extra charge for extended staffing.

Site Fee - \$2,500

Includes private use of single designated space at V. Sattui Winery after hours.
Maximum of 3 hours for a reception can be booked between the hours of 6-10pm.
All staffing, rentals, standard glassware, heaters, etc.

All charges are subject to 20% service charge + 7.75% sales tax

Minimum 40 guests
Maximum 250 guests