

Tapas

(minimum requirements)

Hummus Platter – starts at \$12

Antipasti Platter (assorted meats & cheeses, goat cheese stuffed peppadews, roasted & marinated vegetables)

Price varies – starts at \$24

Citrus & Herb-Cured Olive Plate – small starts at \$7

Bacon wrapped dates - \$1.2 each

Stuffed Mushrooms - \$2 each

Hummus Naan - \$2 each

Bruschetta - \$2 each

Italian Meatballs - \$2 each

Crispy confit fingerlings with garlic horseradish crème fraiche - \$2 each

Anti-pasti skewer (meat, cheese, cornichon) - \$2.5 each

Cold Smoked Salmon Naan- \$2.5 each

Smoked Salmon Gougeres - \$2.5 each

Meatball Sliders - \$2.5 each

Chicken Satay with Pesto - \$3 each

Beef Tartare Crostini - \$3.5 each

Prosciutto Ham -Wrapped 3 Asparagus - \$3.5 each

Steak Skewers - \$3.5 each

Shrimp Cakes with Cajun Remoulade - \$4 each

Shrimp Skewers - \$4 each

Raw Bar

(requires 1 week notice, minimum requirements)

Oysters on half shell w/ Grapefruit Mignonette, Horseradish, Lemon - \$4.5 each

King Crab Legs – MKT Price

Caviar – MKT Price

Pizza Options (off the menu)

Pizza Louie

sliced pears, smoked bacon, Moody Blue Cheese, mozzarella, finished with local honey

Wild Mushroom Spinach Pizza

roasted Hazel Dell mushrooms, mozzarella, truffled spinach, garlic olive oil, parmesan, red sea salt

Café Vino Pizza

artichoke hearts, caramelized onion, eggplant, goat cheese, basil pesto, mozzarella

Margarita Pizza

fresh mozzarella, tomatoes, basil, garlic olive oil

Italian Meat Pizza

marinara, peperoni, salami, pancetta, mozzarella

Cheese Pizza

Salads

Mini house or Caesar salad with a roll and butter – \$5 each
Family style – large house or Cesar to share (feeds 4) – \$14 each
House roll with butter – \$1 each
House-made Chef's Bread (feeds 4) - \$5 each

Seated Dinners

For more formal and heartier entrees we have created two menus available for your preorder selection. The classic and elevated options require a preorder and will be plated individually for each guest.

Classic Entree Options (recommended for 20 + and preorder)

Braised short ribs \$26
celery root puree, roasted brussels sprouts, bacon glaze

Airline chicken \$26
roasted fingerlings, root vegetables, chicken jus

Scottish salmon \$26
roasted sweet potato, shaved fennel, lemon mascarpone

Cauliflower steak \$18
green olives, beluga lentils, panko persillade, brown butter

Elevated Entree Options (1 week preorder required)

Beef tenderloin \$44
garlic-truffle mashed potatoes, roasted brussels sprouts, demi-glace

Poached lobster \$44
fingerling potato coins, lemon-tarragon beurre blanc, roasted brussels sprouts

Duck breast \$44
farro, celery root puree, roasted turnips, cherry gastrique

Sweet Bites

(minimum requirements)

Truffles – \$2 each

Flavors: Dark chocolate – raspberry, mint, orange, pistachio, hazelnut, milk chocolate and Kahlua

Tartlets – \$3 each

Flavors: Lemon meringue chocolate ganache with Hawaiian sea salt

Pecan Tarts – \$4 each

Brownie Bites – \$1.25 each

Cheesecake bites – \$1.5 each

Mini Toffee Date Cake – \$3 each

Mini Crème Brule - \$3.5 each

Cupcakes:

(must order in dozens)

Dozen Red Velvet - \$36 per dozen

Dozen Chocolate - \$32 per dozen

Dozen Vanilla - \$28 per dozen

Cakes:

Café Vino cakes are made with vanilla bean butter cream and fruit preserves

Rectangle (serves 10-12)

Vanilla Layer Cake - \$45 Chocolate Layer Cake - \$48

Round (serves 15- 20)

Vanilla Layer Cake - \$56 Chocolate Layer Cake - \$60

Square (serves 30-40)

Vanilla Layer Cake - \$85 Chocolate Layer Cake - \$90

Toffee Date Cake - \$55 without ice cream

Whole Cheesecake - \$70

Brunch Options

Fruit Tray - \$70 1/2 Fruit Tray - \$35

Mini Quiche - \$3 each

Mini Challah - \$2.5 each

Mini Sticky Buns - \$1.5 each

Mini Chicken Salad Sandwiches - \$2.5 each

Mini lemon poppy seed muffins – \$1.5 each

Mini savory morning buns - \$2 each

Whole Quiche - \$42

Coursed Dinner includes wine pairing with each course, and a dessert drink for the final course.
Prices vary.

Course 1:
hummus naan
caprese skewer
bacon wrapped date

Course 2:
specialty bruschetta
serrano wrapped asparagus

Course 3:
House Salad
Dinner roll

Course 4:
4oz Steak dish
Or
4oz Organic Shetland Salmon

Course 5:
Mini Crème brûlée