

*Thank you for contacting Café Vino about your upcoming event. Our private space can hold up to 55 seated and 75 people mingling. We do not charge a room fee however there is a room minimum that is to be met with food and drink. The list below is ever changing but can give you a good place to start your party planning process.*

*Most of our specialty items require a preorder.*

## *Tapas*

*(items are a minimum of 12 each)*

*Hummus Platter - starts at \$12*

*Baba Ghanoush Platter - starts at \$16*

*Antipasti Platter (assorted meats & cheeses, goat cheese stuffed peppadews, roasted & marinated vegetables) Price varies - starts at \$24*

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

*Bacon wrapped dates - \$1.20 each*

*Cucumber-Vegetable Rolls with Green Goddess Dressing - \$1.50 each*

*Caprese Skewer - \$1.50 each*

*Stuffed Mushrooms - \$2 each*

*Hummus Naan - \$2 each*

*Bruschetta - \$2 each*

*Italian Meatballs - \$2 each*

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

*Cold Smoked Salmon Naan- \$2.5 each*

*Smoked Salmon Gougeres - \$2.50 each*

*Meatball Sliders - \$2.50 each*

*Pear-Pepita Cracker with Whipped Orange Goat Cheese and Roasted Butternut Squash - \$3 each*

*Serrano Ham-Wrapped Manchego Cheese - \$3.00 each*

*Chicken Satay with Pesto - \$3 each*

*Baba Ghanoush Naan - \$3.5 each*

*Beef Tartare Crostini - \$3.5 each*

*Shrimp Cakes with Cajun Remoulade - \$3.50 each*

*Serrano Ham -Wrapped 3 Asparagus - \$3.50 each*

*Steak Skewers - \$3.5 each*

*Shrimp Skewers - \$4 each*

*Salmon Tartare, Cucumber, Chive, Wasabi Crème on House Taro Chip - \$4 each*

*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*

## *Brunch Options*

*Fruit Tray - \$70   ½ Fruit Tray - \$35*

*Mini Quiche - \$3.00 each*

*Mini Challah - \$2.50 each*

*Mini Sticky Buns - \$1.50 each*

*Mini Chicken Salad Sandwiches - \$2.50 each*

*Mini Monte Cristo's with maple dijon dip - \$3 each*

*Whole Quiche - \$42*

## *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 (8oz), goat cheese polenta, wilted spinach with roasted garlic, butter-braised carrots, roasted carrot demi-glace \$24*

*mustard-rubbed chicken leg (7 oz), Hazel Dell mushroom farro, bacon-braised collard greens, rosemary buerre blanc \$24*

*seared organic shetland salmon (4 oz), roasted sweet potato, fennel pepperonata, wilted greens, toasted walnuts \$24*

*(vegetarian) red quinoa, roasted butternut squash, kale, dates, goat cheese and toasted pepitas \$18*

### *Elevated Entree Options (1 week preorder required)*

*herb & garlic-rubbed prime rib (8 oz), truffled-parmesan mashed potatoes, grilled asparagus, prime rib jus, horseradish crème fraîche \$42*

*citrus & herb roasted quail, farro, date-mushroom stuffing, fresh arugula, roasted shallot demi-glace, crispy serrano ham \$42*

*red snapper (6 oz), lemon conserve, avocado, charred broccoli, rice and butternut soubise \$42*

## *Sweet Bites*

*Truffles - 24 per dozen*

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

*Tartlets - 30 for 10*

*Flavors: Lemon meringue chocolate ganache with Hawaiian sea salt*

*Pecan Tarts - 40 for 10*

*Brownie Bites - 15 per dozen*

*Cheesecake bites 70 for 48*

*Mini Toffee Date Cake - 3*

*Mini Crème Brûlée - 3.50*

*Cakes:*

*Café Vino cakes are made with vanilla bean butter cream and fruit preserves and decorated as discussed.*

*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*

*Cupcakes:*

*Dozen Red Velvet - 36*

*Dozen Chocolate - 32*

*Dozen Vanilla - 28*

*Toffee Date Cake - 55 without ice cream*

*Whole Cheesecake - 70*

*Coursed Dinner \$79 per person includes 4 half glasses of wine with each course, and a dessert drink for the final course; price does not include tax and gratuity.*

*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*