

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

Marinated Cucumber and Tomato skewer with sweet soy - \$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, cornichon) - \$2.5 each

Cold Smoked Salmon Naan- \$2.5 each

Smoked Salmon Gougeres - \$2.50 each

Meatball Sliders - \$2.50 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

Duck Fat Financiers, Whipped Brie Cheese and Macerated blueberries - \$3 each (contains almond flour)

Shrimp Cakes with Cajun Remoulade - \$3.50 each

Prosciutto Ham -Wrapped 3 Asparagus - \$3.50 each

Steak Skewers - \$3.5 each

Shrimp Skewers - \$4 each

Crispy confit fingerlings with garlic horseradish crème fraîche = \$2 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

Mini lemon poppy seed muffins - \$1.50 each

Mini savory morning buns - \$2 each

Mini frittata (ask for flavors) - \$2.50 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 (8oz), goat cheese polenta, roasted asparagus, tomato jus, herbes fines \$24

Confit chicken thigh and leg (7 oz), creamy Hazel Dell mushroom farro, bacon bourbon glaze, micro celery, \$24

seared organic shetland salmon (4 oz), confit potato, lemon nage, roasted asparagus, black garlic \$24

(vegetarian) red quinoa, english peas, roasted heirloom tomatoes, arugula, garlic, shallots, goat cheese, lemon \$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-glaze, 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 Brule - 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 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