

# Tapas

(minimum requirements)

Hummus Platter – starts at \$12  
Citrus & Herb-Cured Olive Plate – small starts at \$7  
Cheese Platter – starts at \$16  
Antipasti Platter (assorted meats & cheeses, roasted & marinated vegetables)– starts at \$24  
Bacon wrapped dates - \$1.2 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 - \$2.5 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 \$18**  
sliced pears, smoked bacon, Moody Blue Cheese, mozzarella, finished with local honey

**Wild Mushroom Spinach Pizza \$18**  
roasted Hazel Dell mushrooms, mozzarella, truffled spinach, garlic olive oil, parmesan, red sea salt

**Café Vino Pizza \$16**  
artichoke hearts, caramelized onion, eggplant, goat cheese, basil pesto, mozzarella

**Margarita Pizza \$16**  
fresh mozzarella, tomatoes, basil. garlic olive oil

**Italian Meat Pizza \$18**  
marinara, peperoni, salami, pancetta, mozzarella

**Cheese Pizza \$11**

## 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)

Garlic braised short ribs \$26  
truffle mashed potatoes, roasted tomatoes, bacon glaze

Roasted chicken \$26  
caramelized onion polenta, roasted asparagus, chicken jus

Scottish salmon \$26  
fregola, fava bean and scallion soubise, dill

Lebanese Cauliflower steak \$18  
beluga lentils, olive tapenade, crispy chickpeas, mint

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

Beef tenderloin \$44  
olive oil crushed potatoes, roasted maitake mushrooms, mustard mousseline

Alaskan halibut \$44  
roasted asparagus, braised fava and gigante beans, tarragon beurre blanc

Braised lamb shank \$44  
curried cauliflower, basmati rice, lamb sugo, pomegranate

## **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