



Testarossa Vineyards

Holiday Package A

Cosmopolitan Catering

Passed Appetizers

(Please Choose Four)

Kobe Beef Filet Tartare

Served with Arugula Pesto, Parmesan, White Truffle Oil on a Toast Point

Ginger Ahi Tuna Tartare Stacks

Soy Ginger Marinated Ahi Tuna with Wasabi Aioli, Daikon Sprouts on a Wonton Crisp

Balsamic Fennel Sip

Served in a Tulip Liqueur Glass with Star Anise Crème Fraiche

Tuscan Crostini

Dolce Gorgonzola, Spice Roasted Pears and Caramelized Pecans with Balsamic Reduction

Osso Bucco Bite

Braised Veal Shank served in a Spoon with Mirepoix and Gremelotta

Honey Walnut Shrimp Bite

Crispy Shrimp served in a Spoon with Creamy Honey Sauce, Candied Walnuts & Asian Slaw

Lamb "Lollypop"

Seasoned Lamb with Curry Crème Fraiche and Mint Oil

Mini-Lobster Corn Dogs

Bite Size Lobster Corn Dogs served with Honey Brown Mustard Sauce

Salads

(Please Choose One)

Caesar Salad

Parmesan-Black Pepper Custard, Roasted Garlic Crouton, Romaine Chiffonade, Parmesan Frico, Classic Caesar Dressing and Balsamic Drizzle

French Mixed Greens with Goat Cheese and Walnuts

Mesclun Mix topped with Herb Baked Goat Cheese, Dried Cranberries, Caramelized Walnuts and Roasted Garlic Crostini

Warm Ravioli Spinach Salad

Crisp Three Cheese Ravioli atop Baby Spinach with Warm Brown Butter Vinaigrette, Crispy Pancetta, and Parmesan Reggiano

Caprese "Tower"

Stacked Red and Yellow Heirloom Tomatoes with Fresh Mozzarella, Basil, Balsamic Reduction, Pesto and Parmesan Reggiano



Testarossa Vineyards

Entree

(*Please Choose Three)

Crispy Duck Breast Roulade with Morel Duxelles

Pinot Noir Reduction Sauce served with Truffles Risotto and Baby Mache

Grilled Filet Mignon with Mission Fig Demi-Glaze

Grilled Certified Angus Beef Filet Mignon atop a Yukon Gold Potato Gratin, Garlicky Creamed Spinach finished with a Mission Fig Demi-Glaze

Roasted Sea Bass

Sauce Provençal with a Fennel and Leek Confit Ravioli and Aioli Mouseline

Petit Stacked Lamb Chops

Rosemary Demi-Glaze with Garlic Creamed Spinach, Savory Pain Perdu and Spiced Apple Gastrique

Grilled Vegetable Napoleon

Layers of Grilled Vegetables and Potatoes with Cracked Pepper Chevre Fondue and Crispy Shallots

Dessert

(Please Choose One)

Tiramisu Cake

Vanilla Lady Fingers soaked with Espresso, filled with Layers of Mascarpone Cheese and Cream Cheese, dusted with Cocoa Powder and served with Vanilla Bean-Mascarpone Sauce

Molten Chocolate Cake

Served with Crème Anglaise, Raspberry Coulis and Fresh Raspberries (Served Warm)

Apple Tart Tatin

Baked Apple Tartlet in Puff Pastry with Cinnamon Gelato

Flourless Chocolate Cake

Individual Cakes served with Raspberry Coulis, Dark Chocolate Cigar and Fresh Raspberries

Twice Baked Cheesecake with Fresh Berries (Seasonal)

Individual Cheesecake served with Seasonal Coulis and Berries

**For plated dinners, entrée selection for each of your guests must be given one week prior to your event.*

20-150 guests

\$165.00 per guest

Dinner package includes Testarossa Vineyards flagship wines.

All Club Testarossa Members will receive \$5.00 off per person



Testarossa Vineyards

Holiday Package G

Talula Bay Catering

Passed Appetizers

Salmon Cakes with Lemon-Dill Aioli

Seared Ahi Tuna with Daikon Pickles and Crispy Cucumber

Barbeque Chicken Flat Bread with Root Vegetable Slaw and Roasted Almonds

Roasted Corn and Smoked Chili Rock Shrimp on Blue Corn Tortillas

Salad

Mixed Greens with Roasted Butternut Squash

Crispy Chantrelles and Shaved Parmesan

Entrée

(Please choose one per guest)

Roasted Rustic Chicken Breast

Lemon-Rosemary Sauce, Parmesan Smashed Potatoes and Roasted Seasonal Vegetables

Pan Seared Filet of Beef

Roasted Bacon-Shallot Relish, Parmesan Smashed Potatoes, Roasted Seasonal Vegetables

Butternut Squash Lasagna

Sage Sauce and Toasted Hazelnuts

Dessert

Spice Cake

Caramel-Pecan Frosting with Whipped Mascapone

**For plated dinners, entrée selection for each of your guests must be given one week prior to your event.*

15-150 guests

\$135 per guest

Dinner package includes Testarossa Vineyards flagship wines.

All Club Testarossa Members will receive \$5.00 off per person.



Testarossa Vineyards

Holiday Package H

Talula Bay Catering

Passed Appetizers

Salmon Cakes with Lemon-Dill Aioli

Seared Ahi Tuna with Daikon Pickles and Crispy Cucumber

Barbeque Chicken Flat Bread with Root Vegetable Slaw and Roasted Almonds

Roasted Corn and Smoked Chili Rock Shrimp on Blue Corn Tortillas

Salad

Harvest Salad

Mixed Greens, Poached Pears, Toasted Hazelnuts, Dried Cherries and Goat Cheese

Entrée

(Please choose one per guest)

Roasted Salmon

Fennel, Fresh Herbs, Sweet Tomato Chutney, Sweet Potato-Red Pepper Hash, Oven Roasted Root Vegetables with Honey and Olive Tapenade

Chardonnay Braised Chicken

Wine Syrup Fig Sauce, Sweet Potato-Red Pepper Hash, Oven Roasted Root Vegetables with Honey and Olive Tapenade

Butternut Squash Ravioli

Butternut Squash Ravioli with a Burnt Butter Sage Sauce
Honey Roasted Tri Colored Carrots

Dessert

Pumpkin Cheesecake

Whipped Cream and Caramel Sauce

**For plated dinners, entrée selection for each of your guests must be given one week prior to your event.*

15-150 guests

\$125 per guest

**Dinner package includes Testarossa Vineyards flagship wines.
All Club Testarossa Members will receive \$5.00 off per person.**



Testarossa Vineyards

Holiday Buffet Package F

Talula Bay Catering

Passed Appetizers

Truffle Mashed Potato Stuffed Mushrooms with Crispy Onions

Fig and Olive Tapenade on Mini Toasts with Goat Cheese and Walnuts

Pancetta Wrapped Prawns with a Spicy Tomato Dipping Sauce

Buffet

Jeweled Salad

Mixed Greens with Pomegranates, Frosted Pecans and Goat Cheese

Chardonnay Braised Chicken with Apricots and Herbs

Beef Medallions with Roasted Pearl Onions and Garlic in a Pinot Noir Mushroom Sauce

Old-Fashioned Whipped Potatoes with Chives

Roasted Carrots with Sage

Assorted Rolls and Butter

Dessert

Assorted Holiday Cookies

Mini Tartlets

Chocolates

<p>15-150 guests \$110 per guest Dinner package includes Testarossa Vineyards flagship wines. All Club Testarossa Members will receive \$5.00</p>



Testarossa Vineyards

Holiday Buffet Package C

Restaurant O

Displayed Appetizers

Antipasti Display

Cured Meats, Marinated Vegetables, Cheeses and Olives

Grilled Marinated Skirt Steak Skewers

Crimini Mushrooms

Crispy Grilled Shrimp Rolls

Chipotle Drizzle

Ahi Tartar

Macadamia Nuts and Crisp Wonton Chips

Buffet

Bibb Lettuce Salad

Seasonal Citrus, Avocado, Toasted Walnuts and Rosemary-Citrus Vinaigrette

Braised Lamb Shank

Apricot Infused Demi Reduction

Farfale Pasta

Roasted Pears, Gorgonzola Sauce and Fresh Oranges

Glazed Roasted Baby Carrots and Turnips

Saffron-Tomato Basmati Rice

Assorted Rolls and Butter

Dessert

Opera Cake

Fresh Fruit Tartlets

Mini Éclairs

15-150 guests

\$125 per guest

Dinner package includes Testarossa Vineyards flagship wines.

All Club Testarossa Members will receive \$5.00 off per person.



Testarossa Vineyards

Lunch Package A
Restaurant O

Buffet Lunch Reception

Butternut Squash Salad
with Pomegranate Vinaigrette

Chicken Breast Roulade
Filled with Pancetta, Shaft Blue Cheese and Spinach with Cranberry Reduction

Roasted Pork Loin
Mission Figs and Walnuts

Grilled Eggplant Roll
Basil, Ricotta Cheese and Roasted Peppers with Tomato-Basil Pomodoro

Sautéed Garlicky Green Beans

Celery Root Potato Puree

Assortment of Cookies and Brownies

15-150 Guests \$90.00 per guest

All Club Testarossa Members will receive \$5.00 off per person.

Lunch package includes Testarossa Vineyards flagship wines.

Packages are available without wines for \$15.00 off the listed price.