

# ABSOLUTE CELEBRATIONS

## Crooked Vine Winery Catering Menu 2018

*\*Prices subject to change due to market conditions*



*Photo by Lynds Photo*

### Passed Appetizers

Package includes two (2) appetizers

Add more for \$2.50/person per type

- ◆ Honey-Garlic Meatballs
- ◆ Jerk Chicken Skewers
- ◆ Tomato Basil Bruschetta
- ◆ Fresh Cut Fruit Skewers
- ◆ Ham and Biscuits (+\$0.50)
- ◆ Ahi Tuna Cones (+\$0.50)
- ◆ Chicken Salad Cups (+\$0.50)
- ◆ Peppered Steak Skewers (+\$0.50)
- ◆ Bacon Wrapped Dates with Bleu Cheese Stuffing (+\$0.50)
- ◆ Peaches and Boursin Crostini (\$0.50)
- ◆ Spinach and Feta Spanakopitas (\$0.50)

### Antipasto Station

Add-on, \$5/person

- ◆ Farmhouse Cheeses, Fresh Fruits, Vegetable Crudités
- ◆ Brie, Bleu, Chèvre, & Cheddar
- ◆ Four types of fruits in season
- ◆ Four types of vegetables
- ◆ Assorted crackers & nuts
- \*Add-on charcuterie for \$2.50

### Bread Service

- ◆ Dinner Rolls & Butter Included
- ◆ San Francisco Sourdough (+1.00)
- ◆ Southwestern Cornbread (+1.00)
- ◆ Gluten-Free Dinner Rolls (+1.00)



### Salad

Package includes one (1) salad

Add a salad for \$3.50/person per type

- ◆ Green Salad  
Cherry Tomatoes, Red Onions, Feta Cheese, Balsamic Dressing
- ◆ Caesar Salad  
Romaine, Aged Parmesan, Croutons
- ◆ Signature Salad (+\$0.50)  
Grapes, Dried Cranberries, Candied Walnuts, Feta Cheese White Balsamic Dressing
- ◆ Cucumber-Mango Salad (+\$0.50)  
Romaine, Cucumbers, Mangoes, Candied Peanuts, Goat Cheese Champagne Dressing
- ◆ Granny Smith Apple Salad (+\$0.50)  
Apples, Dried Cranberries, Candied Walnuts, Bleu Cheese Crumble, Red Wine Vinaigrette
- ◆ Quinoa Salad (+\$0.50)  
Spinach, Roasted Vegetables, Lemon Zest

### Coffee & Tea Service

Add-on. Includes Paper Cups, Sweeteners and Cream

- ◆ Regular Coffee  
42 Cups \$100 / 100 Cups \$200
- ◆ Decaf Coffee  
42 Cups \$100 / 100 Cups \$200
- ◆ Hot Tea  
42 Cups \$100 / 100 Cups \$200



## Entrees

Package includes two (2) entrees

Additional entrée for \$5/person per type

- ◆ Herb Roasted Chicken
- ◆ Chicken Madeira
- ◆ Slow Roasted Beef Brisket
- ◆ Wild Mushroom Ravioli
- ◆ Red Wine Braised Beef (+\$3.00)
- ◆ Sweet Chili Salmon (+\$4.00)
- ◆ Spinach and Garlic Chicken (+\$2.00)
- ◆ Pork Belly with Pickled Red Onions, Baby Bok-Choy (+\$2.00)
- ◆ Rigatoni Pasta with Roasted Tomatoes, Olives, Basil, Goat Cheese Cream Sauce (+\$2.00)
- ◆ Vegetable Curry (+\$2.00)
- ◆ Butternut Squash Ravioli (+\$2.00)



## Sides

Package includes two (2) sides

Additional side for \$3/person per type

- ◆ Mashed Potatoes
- ◆ Roasted Market Vegetables
- ◆ Buttered Rice Pilaf (+\$2.00)
- ◆ Herb Roasted Potatoes (+\$2.00)
- ◆ Bourbon Glazed Brussels Sprouts (+\$2.00)
- ◆ Country Style Mac and Four Cheese (+\$2.00)

## Buffet Package \$45/person

+ 20% catering fee & tax

Includes:

- ◆ Colored guest table linens, napkins, bistro linens, and two misc. table linens
- ◆ Wedding Cake Cutting
- ◆ Standard White Round Dinner Plate, Stainless Steel Dinner Fork and Knife, Cake Plate & Fork
- ◆ Professional Servers for Five (5) Hours

Others:

- ◆ Upgraded China & Flatware, Pricing varies
- ◆ Upgraded Chairs & Linens, Pricing varies

*Minimum order of 75 guests*

*Plated & Family Style also possible. Pricing varies. Please inquire for a quote.*

## Contact Information:

info@absolutecelebrations.com

Tel: (925) 858-1049

www.absolutecelebrations.com

## Dessert Bars

*All assortments may be custom made and priced accordingly*

*Minimum order of 75 required.*

### American Dessert Bar (\$5/person)

- ◆ Mini Pastry Pops Assortment  
Fudge Nut, White Chocolate Pyramid Cheesecake, Chocolate Truffle, Strawberry Champagne, S'More
- ◆ Whoopie Pies - Red Velvet and Chocolate
- ◆ Assorted Cookies  
Chocolate Chip, Peanut Butter, Oatmeal Raisin, Macadamia
- ◆ Double Chocolate Brownie
- ◆ Lemon Bars

### Cupcake Dessert Bar (\$5/person)

- ◆ Individual Cupcakes Assortment – Choose up to 5 flavors  
Red Velvet, Vanilla Bean, Cappuccino, Lemon Meringue, Caramel Sea Salt, Chocolate Ganache

### Elite Dessert Bar (\$7/person)

- ◆ European Macarons Assortment  
Sea Salt Caramel, Raspberry, Pistachio, Chocolate
- ◆ Mini Elite Pastry Assortment  
Lemon Vanilla Tart, White Chocolate Espresso, New York Cheesecake, White Chocolate Raspberry, Chocolate Fantasy
- ◆ Individual Cupcake Assortment – Choose up to 5 flavors  
Red Velvet, Vanilla Bean, Cappuccino, Lemon Meringue, Caramel Sea Salt, Chocolate Ganache

### Pastry Dessert Bar (\$7/person)

- ◆ Berries and Cream Mousse
- ◆ Lemon Tart
- ◆ Tiramisu Milan
- Dark Chocolate Fantasy
- Crème Brûlée Cappuccino
- New York Cheesecake

### Custom Dessert Bar

Please inquire with us to build your own selection.

*Photos by Kate's Captures*

