



## Balistreri Vineyards

### Menu Guide

All Menus are created with fresh, local,  
seasonal ingredients.

Menus can be customized.

Pricing includes staffing, china & flatware.

All food items are subject to 4.85% tax and 18% gratuity.

# BALISTRERI VINEYARDS DISPLAY STATIONS

## Tiered Antipasti \$13pp

- Assorted cured meats and salami
  - Assorted Artisan cheeses
- Seasonal marinated vegetables
  - Mixed olives
  - Fresh Fruit
- Assorted crackers and crostini



## Build your own Bruschetta \$10pp

- Fresh tomatoes and basil
  - Pesto
- House made ricotta
  - Mozzarella
- Fig-olive mascarpone
  - Pepper Jelly
- Stone fruit relish
- Olive-Piquillo tapenade
  - Crostini



## Cheese Fondue \$10pp

- Warm cheese fondue
- Fresh seasonal vegetables
  - Fresh baked bread
  - Roasted potatoes
  - Fresh Apples



# BALISTRERI VINEYARDS DISPLAY STATIONS

## Gravlax \$10pp

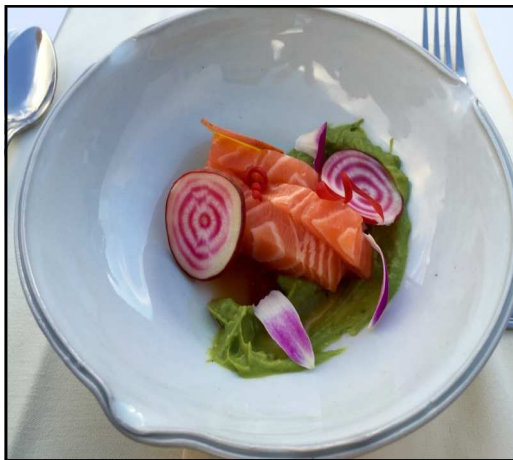
- House cured salmon
- Herbed blinis
  - Capers
- Pickled shallots
- Dill crème fraiche
  - Parsley salad
- Shaved hard boiled eggs

## Crudité & Dips \$10pp

- Roasted garlic hummus
- Creamy charred onion dip
  - Artichoke dip
- Assorted fresh vegetables
- Assorted crackers and crostini

## Focaccia & Meatballs \$10pp

- House baked rosemary and onion focaccia
- House made petite meatballs in red sauce
  - Soft polenta





# BALISTRERI VINEYARDS INTERACTIVE STATIONS

Includes 1-2 staff to prepare following items to order

## Raw Bar \$18pp

- Fresh shucked oysters with mignonette, fresh horseradish, cocktail sauce, lemon
  - Poached shrimp with chipotle cocktail sauce
- Scallop ceviche with lime, grapefruit, orange, chiles, mango, and tostada chip
  - Tuna tartare with avocado, sesame, sweet soy, citrus, Fresno chiles, crispy wonton
  - Salmon crudo with crispy capers, cucumber, lemon, sundried tomatoes, fennel crema
    - Wasabi-ginger snow

## Grill Station \$20pp

- Pork tenderloin served with tonnato sauce, honey barbeque, and green chili
  - Miso-glazed shrimp skewers
- Seasonal vegetable-corn, broccoli, peppers, zucchini-tossed in sherry vinegar and olive oil
- Seasonal fruit-peach, pear, plum, pineapple-with balsamic glaze

## Omelet Station and

## Breakfast Bar \$20pp

- Toppings: peppers, mushrooms, caramelized onions, spinach, tomatoes, goat cheese, cheddar cheese, asiago cheese, and bacon
  - Crispy breakfast potatoes
    - Green chili
    - House sausage patties
- (+\$5pp) Fresh fruit, house granola, and yogurt





# BALISTRERI VINEYARDS

## PASSED APPETIZERS

### Appetizers \$2pp/per item

- Potato/cheddar gougeres
- Grilled beef skewers with chimichurri
- Grilled chicken skewers with peanut sauce
- Beet tartare on cucumber
- Fig, pear, mascarpone, and prosciutto bruschetta
- Seasonal soup shooter

### Appetizers \$4pp/per item

- Duck confit en croute, with sweet potato
- Beef en croute, chimichurri, and fresh horseradish
- Oysters on the ½ shell
- Blini, crème fraiche, and caviar
- Prosciutto-wrapped scallops



The logo for Balistreri Event Center at the Winery features the name in a serif font with a decorative flourish underneath. The text is arranged in three lines: 'BALISTRERI' on the top line, 'EVENT CENTER' on the second line, and 'at the Winery' in a smaller, italicized font on the third line.

**BALISTRERI**  
EVENT CENTER  
*at the Winery*

## Balistreri Vineyards

## Buffet Menu Guide

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### Entrées

(Choose any two)

### Sides

(Choose any two)

### Salad

(Choose one)

### Dessert

(Choose **one** dessert, *or* two small-bites)

**\$35pp**

(ask for pricing to add-on additional items)

# BALISTRERI VINEYARDS ENTREES

## Chicken Entrées

- Pan seared airline chicken breast with mushroom cream sauce
- Grilled boneless chicken breast with lemon-herb sauce, oven roasted tomatoes, and Chevre
- Paprika spiced chicken breast with honey-yogurt sauce and fresh herbs

## Pork Entrées

- House crispy Porchetta with apple cider reduction and fennel slaw
- Grilled pork tenderloin with balsamic glaze, fresh caper relish
- Braised pork shoulder, stone ground grits, tomato chutney

## Beef Entrées

- Grilled shoulder tenders **OR** tri-tip, with chimichurri sauce
  - Braised short ribs with demi-glace and herb gremolata
- Beef bracioles-marinated flank steak rolled with mushroom duxelle, prosciutto, and aged parmesan-served with horseradish crema





# BALISTRERI VINEYARDS ENTREES

## Seafood Entrées

- Seared salmon filets with saffron buerre blanc
- Miso glazed salmon filets with seasonal slaw
- Shrimp penne with lemon-butter sauce, oven roasted tomatoes, fresh basil, and aged parmesan
- (+\$10pp) Seafood boil with mussels, shrimp, crawfish, corn, and potatoes, in a white wine butter-lemon broth



## Vegetarian Entrées

- Rigatoni with house red sauce, aged parmesan, and fresh basil
- Mushroom and squash lasagna
- Soft polenta with goat cheese, and wild mushrooms
- Eggplant parmesan with fresh mozzarella, house red sauce, and fresh herbs



## Pasta Entrées

- Shrimp penne with lemon-butter sauce, oven roasted tomatoes, fresh basil, and aged parmesan
- Rigatoni with house red sauce, aged parmesan, and fresh basil
- Orecchiette with house sausage, charred broccolini, lemon, and pecorino Romano
- Rigatoni with lamb ragout, roasted tomatoes, and goat cheese
- Farfalle with roasted chicken, basil pesto, lemon, cherry tomatoes, pine nuts, and reduced balsamic
- Cold pasta salad with artichoke hearts, sundried tomatoes, olives, parmesan, and creamy Italian dressing

# BALISTRERI VINEYARDS

## Lamb Entrées

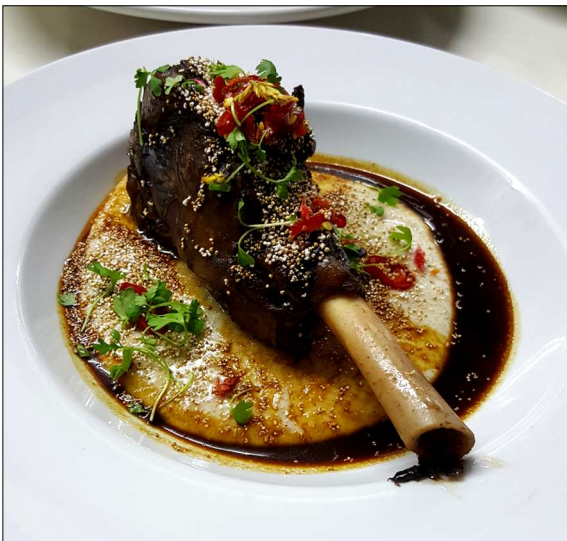
- Herb crusted leg of lamb with pearl onion gravy
- Rigatoni with lamb ragout, roasted tomatoes, and goat cheese
- (+\$10pp) Coffee rubbed lamb loin, carrot puree, and fresh horseradish

## Sides (choose any two)

- Mascarpone mashed potatoes and gravy
- Seasonal roasted vegetable medley with brown butter vinaigrette
  - Italian roasted potatoes
- Roasted carrots with maple glaze, and dried cranberries
  - Seasonal squash medley with spiced honey

## Salads (choose one)

- Mixed greens, shaved manchego, carrot, and sherry vinaigrette
- Mixed greens, roasted beets, fresh apples, honey-dijon vinaigrette
  - Mixed greens, fresh pear, gorgonzola, toasted pecans, lemon vinaigrette





# BALISTRERI VINEYARDS DESSERT

Choose One (1) Dessert *or* Two (2) Small Bites

## Dessert (choose one):

- Fresh fruit and assorted Italian cookies, with chocolate dipping sauce
- Seasonal fruit cobbler, with whipped cream and house toffee sauce
  - House tiramisu, with fresh fruit
  - Orange-vanilla pound cake with mascarpone buttercream

Dessert will be set-up Station-Style

## Small Bites (choose any two):

- Peanut butter crème brownies
- Chocolate-espresso pudding with Chantilly cream
- Lemongrass panna cotta, seasonal fruit compote
  - Cookie assortment: chocolate chip, sugar, and peanut butter
- Seasonal fruit puff pastry with vanilla glaze

Dessert will be set-up Station-Style

