

Beginnings menu

Tray Passed Hors d'Oeuvres

All Items are priced per piece

Seared Ahi Tuna

Julienne of Mango, Cucumber and Cilantro
Orange Vinaigrette **\$3.25**

Chilled Jumbo Crabmeat Poke

Belgian Endive Spear, Mango, Cucumber, and
Ginger-Soyu Vinaigrette **\$4**

YG's Alsatian Pizza

Crème Fraiche, Applewood Smoked Bacon,
Gruyere Cheese and Onion. 10 slices **\$11.95**

Winery Slider

American Kobe Style Beef, Brie and
Sautéed Mushrooms **\$4**

Wild Mushroom Flatbread

White Truffle Oil, Blue Cheese and Crème Fraiche,
Caramelized Onion and Mozzarella Cheese.
10 slices **\$11.95**

Roasted Garlic Crostini

Fresh Roma Tomatoes, Mozzarella, Garlic, Onion, Basil,
Balsamic and Extra Virgin Olive Oil **\$3.25**

Brie Bruschetta

Grilled Asparagus, Tomato and Basil Pesto **\$3.75**

New Zealand Lamb Chop

Garlic- Syrah Reduction **\$4.50**

Grilled Chicken Satay

With a Cognac Peppercorn Dipping Sauce **\$3**

Mini Beef Wellington

Beef Tenderloin in Puff Pastry,
Mushroom and Sauce Bearnaise **\$3.75**

Crispy Kurobuta Pork Belly Lollipops

Wasabi, Yuzu and Toasted Sesame
Seeds Reduction **\$3.75**

"Oh Baby" Tiger Shrimp

With a Soy-Ginger Sauce **\$3.50**

Buffet Style Appetizers

All Items accommodate 20-24 guests

Winery Seafood Tower

Fresh Seasonal Oysters, 8oz. King Crab Legs, Jumbo Shrimp, Ahi Tuna Spoons, and 10oz. Lobster Tail **\$190**
(Winery Seafood Tower Accommodates 12 guests, additional quantities of an item listed above can be added)

Two Dozen of Fresh Seasonal Oysters on The Half Shell

With a Champagne Mignonette and
Pepper Vodka Cocktail Sauce **\$64**

Fresh Fruit Platter

An Assortment of Fresh Seasonal Fruit **\$135**

Fresh Vegetable Platter

An Array of Fresh Seasonal Vegetables, Blue Cheese,
Spicy Tomato and Saffron Aioli **\$125**

Domestic and Imported Artisanal Cheese Platter

Fresh Seasonal Berries, Grapes, Candied
Walnuts, Bread and Crackers **\$175**

The Winery Charcuterie Board

Artisan Cold Cuts and Accompaniments **\$180**

Artisanal Cheese and Charcuterie Platter

Domestic/ Imported Cheese, Cold Cuts and
Accompaniments **\$175**

Dessert

Chocolate Brownie Squares Order of 25 **\$60**
Mini Winery Cheesecake Seasonal Inspirations Order of 25 **\$62.50**
Mini Seasonal Fruit Tart **\$2.50**

Chocolate Dipped Strawberries **\$3.50**
Mini Vanilla Bean Crème Brulee **\$3**
House Made Chocolate Cookies **\$3**