

Guest/Reservation

Name: _____

Today's Date: _____

Employee Name: _____



Wise Villa Winery

Time & Date of Event: _____

Number of Attendees: _____

Contact Phone: _____

BANQUET MENU

**Choose 3 entrees, includes salad & 2 sides
\$60 per person**

Appetizers and Desserts á la carte

Banquet Choices

- 1). Salmon lightly poached in a seasonal sauce (GF) _____
- 2). Chicken Scallopini in a garden herb au jus _____
- 3). Mustard and herb crusted Roasted Tenderloin (GF) _____
- 4). Pasta Primavera roasted veggies in a seasonal sauce (VG) (V) _____
- 5). Seasonal Risotto (GF, VG, V) _____

*All entrees include house salad,
roasted red potatoes, and seasonal vegetables*

Appetizers | \$6.00 per person per item Total Quantity: _____

Brussels Sprouts _____

Tossed in bacon jam & topped with Parmesan
& balsamic reduction (GF)

Crudités _____

Sliced and grilled raw vegetables served
with dipping sauce (VG) (GF)

Caprese Skewers _____

Served with balsamic reduction (V) (GF)

Artisan Plate _____

Chef's choice assortment of fine cheeses,
meats, & accompaniments

Seasonal Bruschetta _____

- Diced tomatoes, basil, & garlic
- White bean humus, roasted mushrooms,
& goat cheese

Chicken Skewers _____

Grilled chicken served with house-made sauce (GF)

Desserts | \$8.00 per person Total Quantity: _____

New York Cheesecake _____

Served with fresh seasonal berries

Chocolate Cake _____

Dark and decadent. Served with fresh seasonal
berries & drizzled with white chocolate

* Due to the current market, prices subject to change with a 30 day notice where applicable