

## PASSED HOR D'OEUVRES



<b>Ahi Tuna Tartare</b>	on wonton canapé, wasabi crème, sesame seeds.....	48.00
<b>Apple Crostini</b>	tart apple, caramelized onion, brie .....	44.00
<b>Bolognese Empanada</b>	filled with beef & pork ragu.....	44.00
<b>Caviar</b>	poached gold potato, crème fraîche, chive .....	<i>market price</i>
<b>Champagne Poached Prawns</b>	wild mexican prawns, shallot mignonette ...	60.00
<b>Cherry Tomato &amp; Goat Cheese Tart</b>	fine herbs, lemon zest .....	40.00
<b>Chicken Skewers</b>	sesame ginger vinaigrette.....	45.00
<b>Filo Tartlets</b>	eggplant caponata, parmesan, capers.....	40.00
<b>Fresh Salmon Tartare</b>	ginger, red onion, soy sauce, herbs, toast.....	48.00
<b>Grilled Steak Skewers</b>	sweet onion, red bell pepper, citrus-teriyaki.....	55.00
<b>Grilled Sea Scallops</b>	lemon preserve, micro greens, tobiko caviar .....	80.00
<b>Grilled Spicy Italian Sausage</b>	bell pepper, onion, infused olive oil.....	44.00
<b>Mini Crab Cakes</b>	citrus saffron aioli.....	65.00
<b>Greek Salad</b>	feta, pear tomato, kalamata olive, oregano vinaigrette .....	44.00
<b>Roasted Vegetable Empanadas</b>	parmesan, salsa fresca.....	45.00
<b>Smoked Salmon Crostini</b>	citrus crème fraîche, capers, minced onion .....	55.00
<b>Prosciutto Wrapped Asparagus</b>	aged balsamic reduction drizzlle.....	44.00
<b>Tempura Prawns</b>	crispy battered wild prawns, sweet chili sauce.....	60.00
<b>Oyster Shooters</b>	fresh seasonal oysters, shallot mignonette .....	<i>market price</i>
<b>Lamb Lollipops</b>	grilled lamb chops, mint-veal reduction .....	125.00
<b>Spanish Crostini</b>	manchego cheese, serrano ham, fig compote .....	50.00

*prices based on 25 pieces*



# BUFFET RECEPTION PLATTERS



**Viva Antipasto 98.00**

assorted italian meats, roasted vegetables, olives

**Bruschetta Bar 50.00**

grilled ciabatta bread, marinated tomatoes, olive tapanade

**Cheese Tasting 98.00**

assorted cheeses, dried fruits, crostini, and water crackers

**Connoisseur Cheese Tasting 132.00**

local & imported cheese, fruit, nuts

**Crudite 60.00**

seasonal fresh raw vegetables, house-made blue cheese dip

**Fresh Fruit Cascade 55.00**

ripe seasonal fruits & berries

**Artisan Bread Platter 55.00**

walnut raisin, french, sourdough, grains, butter

**Tea Sandwiches 88.00**

honey roasted ham, jarlsberg cheese, lettuce, butter, dijon

**Tempura Battered Green Beans *served hot* 45.00**

with saffron aioli

**Chilled Seafood Platter 138.00**

prawns, smoked salmon, oysters, tuna sashimi

EACH PLATTER SERVES APPROXIMATELY 25 PEOPLE



# SAUVIGNON BLANC LUNCH



## ENTRÉE

*select three for your guests to choose from*

### **Grilled Steak Salad**

grilled flat-iron steak, portabello mushrooms, caramelized onions, tomatoes, gorgonzola vinaigrette

### **Grilled Chicken Caesar Salad**

chicken, hearts of romaine, gorgonzola, walnuts & parmesan, garlic croutons

### **Viva Garden Salad**

spring mix, cucumbers, pear tomatoes, wild berry vinaigrette, roasted garlic crostini

### **Asian Chicken Salad**

chicken, cabbage, almonds, cilantro, green onions, red & green bell peppers wonton crisps, sesame-ginger vinaigrette

### **Chicken Breast Sandwich**

chicken, provolone cheese, peppers, smoked bacon, pesto mayo, on a focaccia roll, served with french fries

### **Grilled Veggie Sandwich**

grilled portabello mushrooms, green & yellow squash, eggplant, tomato, arugula, provolone cheese, sun-dried tomato pesto, on a wheat roll, served with french fries

## DESSERT

*select one*

**New York Cheesecake | Chocolate Torte**

**Viva Bread Pudding**

**\$26.00 PER GUEST**

*price includes: unlimited soda, lemonade, tea, & coffee  
price does not include room fee, tax or gratuity*



# VIOGNIER LUNCH



## SALAD

*select one*

**Viva Garden Salad | Caesar Salad**

## ENTRÉE

*select three for your guests to choose from*

### **Bistro Steak Sandwich**

grilled flat-iron steak, caramelized onions & provolone, horseradish cream, on housemade bread

### **Pan Seared Red Snapper**

e.v.o.o. & herb marinated snapper, potato leek cake, sautéed spinach, tomatoes, lemon-caper beurre blanc

### **Chicken Piccata**

chicken breast, capers, mushrooms, roasted cauliflower, saffron rice, white wine butter sauce

### **Moroccan Salmon**

fresh grilled salmon, moroccan vegetables, saffron cous cous, lemon preserve, fennel seed, mediterranean bbq sauce

### **Butternut Squash Ravioli**

brown butter-sage sauce, white-wine cream, dried cranberries, shallots, mâche

## DESSERT

*select one*

**New York Cheesecake | Chocolate Torte**

**Viva Bread Pudding**

**\$33.00 PER GUEST**

*price includes: unlimited soda, lemonade, tea, & coffee  
price does not include room fee, tax or gratuity*



# CHARDONNAY LUNCH



## SALAD

*select one:*

**Viva Garden Salad | Caesar Salad | Spinach Salad**

## ENTRÉE

*select three for your guests to choose from*

### **Chicken Piccata**

chicken breast, capers, mushrooms, roasted cauliflower,  
saffron rice, white wine butter sauce

### **Bistro Steak**

herb marinated & grilled flat-iron steak, roasted yukon gold potatoes,  
sautéed spinach, bleu cheese butter

### **Local Petrale Sole**

local petrale sole pan roasted in evoo, roasted butternut squash,  
sautéed baby spinach, citrus beurre blanc, raspberry gastrique

### **Baked Penne & Chicken**

spicy sausage, mushrooms, arugula,  
tomato cream, mozzarella cheese

### **Butternut Squash Ravioli**

brown butter-sage sauce, white-wine cream,  
dried cranberries, shallots, mâche

## DESSERT

*select one*

**New York Cheesecake | Chocolate Torte**

**Viva Bread Pudding**

**\$36.00 PER GUEST**

*price includes unlimited soda, lemonade, tea, & coffee*

*price does not include room fee, tax or gratuity*



# PROSECCO LUNCH



## SALAD

*select one:*

**Viva Garden Salad** | **Caesar Salad** | **Spinach Salad**

## ENTRÉE

*select three for your guests to choose from*

### **Butternut Squash Ravioli**

brown butter-sage sauce, white-wine cream,  
dried cranberries, shallots, mâche

### **Petite Filet Mignon**

chive & truffle whipped potatoes, sautéed broccolini,  
port-veal reduction

### **Northern Halibut**

northern halibut pan roasted in evoo, herb farro,  
roasted root vegetables, saffron-citrus beurre blanc

### **Baked Penne & Chicken**

spicy sausage, mushrooms, arugula,  
tomato cream, mozzarella cheese

### **Rotisserie Chicken**

garlic mashed potatoes, roasted baby carrots, sage jus

## DESSERT

*select one*

**New York Cheesecake** | **Chocolate Torte**

**Viva Bread Pudding**

**\$42.00 PER GUEST**

*price includes unlimited soda, lemonade, tea, & coffee  
price does not include room fee, tax or gratuity*



# MERLOT DINNER



## SALAD

*select one*

**Viva Garden Salad | Caesar Salad**

## ENTRÉE

*select three for your guests to choose from*

### **Bistro Steak**

herb marinated & grilled flat-iron steak, roasted yukon gold potatoes, sautéed spinach, bleu cheese butter

### **Local Petrale Sole**

local petrale sole pan roasted in evoo, roasted butternut squash, sautéed baby spinach, citrus beurre blanc, raspberry gastrique

### **Rotisserie Chicken**

garlic mashed potatoes, roasted baby carrots, sage jus

### **Baked Penne & Chicken**

chicken, spicy sausage, mushrooms, arugula, tomato cream, mozzarella

### **Penne Pasta Primavera**

asparagus, fava beans, mushrooms, peppers, tomatoes, garlic, chili flakes, spring basil, pecorino romano cheese

## DESSERT

*select one*

**New York Cheesecake | Chocolate Torte**

**Viva Bread Pudding**

**\$48.00 PER GUEST**

*price includes unlimited soda, lemonade, tea, & coffee  
price does not include room fee, tax or gratuity*



# ZINFANDEL DINNER



## SALAD

*select one*

**Roasted Beet | Caesar Salad | Spinach Salad**

## ENTRÉE

*select three for your guests to choose from*

### **Petite Filet Mignon**

chive & truffle whipped potatoes, sautéed broccolini,  
port-veal reduction

### **Moroccan Salmon**

fresh grilled salmon, moroccan vegetables, saffron cous cous,  
lemon preserve, fennel seed, mediterranean bbq sauce

### **Kurobuta Pork Chop**

grilled bone-in chop, blue cheese mashed potatoes, grilled asparagus,  
pomegranate-tart cherry reduction

### **Rotisserie Chicken**

garlic mashed potatoes, roasted baby carrots, sage jus

### **Butternut Squash Ravioli**

sage butter sauce, white-wine cream,  
dried cranberries, shallots, maché

## DESSERT

*select one*

**New York Cheesecake | Chocolate Torte**

**Viva Bread Pudding**

**\$58.00 PER GUEST**

*price includes unlimited soda, lemonade, tea, & coffee*

*price does not include room fee, tax or gratuity*





# PINOT NOIR DINNER



## SALAD

*select one*

**Roasted Beet | Caesar Salad | Spinach Salad**

## ENTRÉE

*select three for your guests to choose from*

### **Northern Halibut**

northern halibut pan roasted in evoo, herb farro, roasted root vegetables, saffron-citrus beurre blanc

### **10 oz Painted Hills Ribeye Steak**

au gratin potatoes, fried brussels sprouts, lemon honey, truffle butter

### **Rack of Lamb**

roasted yukon gold potatoes, sautéed spinach, grilled tomatoes, mint-veal reduction

### **Day Boat Scallops**

seared day boat scallops, lemon risotto, pear tomatoes, shaved asparagus, passion fruit gastrique

### **Butternut Squash Ravioli**

sage butter sauce, white-wine cream, dried cranberries, shallots, maché

## DESSERT

*select one*

**New York Cheesecake | Chocolate Torte**

**Viva Bread Pudding**

**\$68.00 PER GUEST**

*price includes unlimited soda, lemonade, tea, & coffee  
price does not include room fee, tax or gratuity*



# FAMILY STYLE EVENTS



## BRUSCHETTA

fresh tomato, basil & garlic on toasted crostini

## SALADS

*select two*

### **Viva Garden Salad**

mixed greens, cucumbers, pear tomatoes, onions,  
wild berry vinaigrette, roasted garlic crostini

### **Caesar Salad**

romaine lettuce, garlic croutons & parmesan cheese

### **Baby Spinach Salad**

dried cranberries, almonds, grapes, pears, honey-dijon dressing

## ENTRÉES

*two entrees \$38. | children 12 and under \$23.  
three entrees \$43. | children 12 and under \$28.*

### **Moroccan Salmon**

fresh grilled salmon, moroccan vegetables, saffron cous cous,  
lemon preserve, fennel seed, mediterranean bbq sauce

### **Bistro Steak**

herb marinated & grilled flat-iron steak, roasted yukon potatoes,  
garlic spinach, gorgonzola butter

### **Rotisserie Chicken**

garlic mashed potatoes, roasted baby carrots, sage jus

### **De Cecco Capellini**

tomatoes, fresh basil, garlic, chili flakes, e.v.o.o., shaved pecorino cheese

### **Baked Penne & Chicken**

chicken, penne pasta, Italian sausage, mushrooms,  
arugula, mozzarella cheese, tomato cream

### **Orrechiette Siciliano**

spicy sausage, artichoke hearts, mushrooms,  
tomato-cream, basil, pecorino romano cheese, with ear shaped pasta

## DESSERT

*platter of assorted desserts served family style*

*all courses served on large platters, family style*

*price includes: unlimited soda, lemonade, tea, & coffee*

*price does not include room fee, tax or gratuity*



# WINE PACKAGES

*Please select just one white & one red  
from your chosen package.*

## BRONZE

28.00 PER BOTTLE

**VIVA** Chardonnay  
**VIVA** Sauvignon Blanc  
**VIVA** Merlot  
**VIVA** Cabernet Sauvignon  
**KENWOOD** Pinot Noir

## SILVER

36.00 PER BOTTLE

**MIRA** Chardonnay  
**BOLLINI** Pinot Grigio  
**HAHN** Cabernet Sauvignon  
**CARMEL ROAD** Pinot Noir

## GOLD

46.00 PER BOTTLE

**LA CREMA** Chardonnay  
**SILVERADO** Sauvignon Blanc  
**STORRS** Pinot Noir  
**KEENAN** Cabernet Sauvignon

## PLATINUM

60.00 PER BOTTLE

**PATZ & HALL** Chardonnay  
**DUCKHORN** Sauvignon Blanc  
**WINDY OAKS** Pinot Noir  
**JUSTIN** Cabernet Sauvignon

WINES & PRICES SUBJECT TO CHANGE.  
WE WILL BE HAPPY TO CUSTOMIZE A WINE PACKAGE FOR YOUR EVENT.