

## PASSED HOR D'OEUVRES



<b>Aged Gouda &amp; Raspberries</b>	crostini, pinot-chocolate reduction . . . . .	50.00
<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>Autumn Crostini</b>	walnut crostini, ricotta, cranberries, prosciutto . . . . .	50.00
<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, heirloom tomato 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>Chicken Spring Rolls</b>	rice paper, thai basil, napa cabbage, thai peanut . . . . .	45.00
<b>Dungeness Crab Stuffed Cucumbers</b>	orange-dijon vinaigrette . . . . .	60.00
<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>Prawns ala Piña</b>	wild mexican prawns, pineapple, sweet chili sauce . . . . .	60.00
<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>Tuna &amp; Papaya</b>	Hawaiian papaya, coconut vinaigrette, micro relish . . . . .	60.00
<b>Tuna Sashimi   Maguro</b>	cucumber, gari, soy, wasabi, micro greens . . . . .	85.00



# 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 cheese, nuts, fruit, and crackers 98

## **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

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

### **Sea Bass**

poached sea bass, roasted potatoes, sautéed asparagus, passion-fruit nage

### **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*



# 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

### **Moroccan Salmon**

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

### **Rotisserie Chicken**

*Mary's Organic* half chicken, baby fingerling potatoes, artichokes, sautéed spinach, pan 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*

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

## ENTRÉE

*select three for your guests to choose from*

### **Petite Filet Mignon**

bacon-wrapped filet, garlic mashed potatoes, sautéed broccoli rabe, port veal demi glaze

### **Sea Bass**

poached sea bass, roasted potatoes, sautéed asparagus, passion-fruit nage

### **Rack of Lamb**

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

### **Rotisserie Chicken**

Mary's Organic half chicken, baby fingerling potatoes, artichokes, sautéed spinach, pan 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*



# 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**

*Mary's Organic* half chicken, baby fingerling potatoes,  
artichokes, sautéed spinach, pan 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.