

CALIFORNIA

EVENT PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

THE CIA RESTAURANT GROUP

EVENT PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

BREAKFAST PACKAGES

15 GUEST MINIMUM

CONTINENTAL BREAKFAST

\$30 PER GUEST

- Assorted fresh pastries
- Seasonal fresh fruit
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

AVOCADO TOAST BAR

\$36 PER GUEST

- Lightly grilled country bread, mashed avocado
- Cucumbers, red onion, capers, hard-boiled eggs, tomato
- Smoked salmon, chopped bacon, dill, cilantro
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

BAGEL BREAKFAST

\$38 PER GUEST

- Assorted bagels
- Smoked salmon and ham
- Cream cheese, capers, onions, sliced tomato
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

CLASSIC HOT BREAKFAST

\$45 PER GUEST

- Scrambled eggs (egg whites by request)
- Bacon, sausage, home fries
- French toast, berry compote, maple syrup, sliced fresh fruit
- Assorted pastries
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

ENHANCEMENTS

- Hard Boiled Eggs | \$5 per guest
- Yogurt and Granola Parfait | \$6 per guest
- Breakfast Potatoes | \$8 per guest
- Whole Fruit | \$8 per guest
- Assorted Bagels & Cream Cheese | \$9 per guest
- Bacon or Sausage | \$10 per guest
- Market Vegetable Frittata | \$10 per guest
- Smoked Salmon Platter | \$18 per guest
Dill cream cheese, capers, pickled onions

A.M. BEVERAGES

TWO HOURS: \$18 PER GUEST

REFRESH ADDITIONAL: \$6 PER GUEST

- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

ALL MENU ITEMS SUBJECT TO 21% SERVICE CHARGE AND TAX.

MENU SELECTIONS AND PRICING SUBJECT TO CHANGE.

SNACK BREAKS

15 GUEST MINIMUM

- Honey roasted nuts | \$5 per guest
- Trail mix | \$5 per guest
- Dried fruit mix | \$6 per guest
- Cheese popcorn | \$6 per guest
- Dark chocolate granola clusters | \$6 per guest
- Assorted chips | \$6 per guest
- Fresh-baked cookies and brownies | \$8 per guest
- Hummus and pita chips | \$8 per guest

HORS D'OEUVRE SELECTIONS

20 GUEST MINIMUM

ONE-HOUR RECEPTION

\$25 PER GUEST

Includes choice of FOUR passed hors d'oeuvres

TWO-HOUR RECEPTION

\$45 PER GUEST

Includes choice of SIX passed hors d'oeuvres

VEGETARIAN

- Wild mushroom croquets, truffle cream
- Goat cheese crostini, fig jam
- Parmesan tomato arancini, saffron aioli
- Gougère, house-made truffle cheese
- Mushrooms with blue cheese, walnuts
- Goat cheese and onion tartlet
- Chard and poblano tacos, *Vegan & GF*
- Marinated beets with whipped tofu, *Vegan & GF*
- Curried cauliflower, golden raisins, almonds, *Vegan & GF*
- Belgium endive, caponata, *Vegan & GF*

SEAFOOD

- Lobster-gruyère tart
- Dungeness crab cake, sriracha aioli
- Brandade churros, aioli
- Seared tuna, crisp wonton, avocado purée
- Shrimp and grits with bacon gravy, *GF*
- Crab pakora, *GF*
- Poached shrimp, citrus aioli, *GF*
- Smoked salmon and cucumber, *GF*

POULTRY, BEEF, PORK AND LAMB

- Moroccan lamb meatballs, minted yogurt
- All American beef slider, cheddar cheese, caramelized onions
- Gougère, braised short rib, horseradish cream
- Pork belly bahn mi, pickles, herbs, sriracha aioli
- Chicken satay, spiced peanuts, *GF*
- Grilled beef skewers, chimichurri, *GF*
- Teriyaki chicken yakitori, *GF*
- Asian chicken lettuce wrap, *GF*

COCKTAIL RECEPTION ENHANCEMENTS

MARKET VEGETABLE STATION

ONE HOUR: \$18 PER GUEST, TWO HOURS: \$28 PER GUEST

- Raw, steamed, pickled, grilled vegetables
- Green goddess dip, romesco sauce

LOCAL CHEESE STATION

ONE HOUR: \$25 PER GUEST, TWO HOURS: \$35 PER GUEST

- Artisan bread, crackers, local honey, fruit marmalade
- Fresh and dried fruit

ANTIPASTI STATION

ONE HOUR: \$25 PER GUEST, TWO HOURS: \$35 PER GUEST

- Local and imported cured meats
- Local selection of artisanal cheeses
- Pickled and crudité vegetable selection
- Marinated tomatoes, mixed olives, assorted breads

PASTA STATION- CHOOSE TWO

ONE HOUR: \$30 PER GUEST, TWO HOURS: \$40 PER GUEST

- Penne with tomato, basil, ricotta, parmesan
- Orecchiette with spicy sausage, chickpea ragù
- Gemelli carbonara, bacon, peas, pecorino
- Pasta alla Norma, eggplant, tomato, basil and ricotta

SMALL PLATES- CHOOSE TWO

ONE HOUR: \$35 PER GUEST, TWO HOURS: \$45 PER GUEST

- Shrimp and grits with bacon gravy
- Chicken meatballs with leeks and porcini sauce
- Red wine braised short rib with horseradish mashed potatoes
- Grilled salmon with vegetable succotash and herb butter
- Chicken shawarma with lemon cous cous
- Roasted maitake mushroom, carrots and mascarpone polenta
- Seasonal vegetarian ravioli
- Yellow curry with coconut milk and steamed rice, *Vegan*

OCEAN DISPLAY

ONE HOUR: \$50 PER GUEST, TWO HOURS: \$70 PER GUEST

- Crab salad lettuce cups
- Oysters on the half shell, champagne mignonette, lemon, hot sauce
- Poached and chilled shrimp, cocktail sauce
- Steamed mussels with saffron aioli
- Crab legs with fresh lemon

MINI DESSERT DISPLAY FOR RECEPTIONS

CHOOSE THREE: \$15 PER GUEST

CHOOSE FIVE: \$20 PER GUEST

- Chocolate-caramel tart
- Meringue cookies, local cream
- Chocolate chip cookies
- Shortbread cookies
- Profiteroles, espresso cream
- Lemon meringue bars
- Brownies
- Panna cotta with fresh berries
- Ricotta cake, lemon curd, blueberries
- Olive oil cake, berries, cream
- Passion fruit and coconut tart
- Dark chocolate pudding, virgin olive oil, sea salt, walnuts

LUNCH PACKAGES

15 GUEST MINIMUM

SANDWICH BUFFET

\$40 PER GUEST

Includes your choice of THREE sandwiches and TWO salads, house baked cookies / brownies, fresh sliced fruit, coffee, decaffeinated coffee, selection of teas

Select THREE Sandwiches

- Black forest ham, aged cheddar, grain mustard aioli
- Tuna niçoise, green beans, lettuce, olives, hard-cooked eggs
- Grilled chicken, roast peppers, mozzarella, tomato aioli
- Crispy chicken Milanese, wilted arugula, grilled tomatoes, lemon aioli
- BBQ pulled pork, pickled red onion, creamy slaw
- Roasted turkey, bacon, lettuce, tomato
- Roast beef, brie, tomato confit, horseradish sauce
- Pork belly bahn mi, pickles, herbs, sriracha aioli

Vegetarian Option

- Crispy eggplant, mozzarella, roasted peppers, sundried tomato aioli
- Balsamic portobello, goat cheese, arugula, tomatoes
- Grilled summer vegetables, tomato, lettuce, mozzarella

Choose TWO Specialty Salads

- Mixed greens with shaved vegetables, herb-red wine vinaigrette
- Roast carrot, avocado, mixed greens, caramelized citrus dressing, toasted seeds
- Couscous and vegetable tagine, chermoula
- Heirloom grains, roasted seasonal vegetables
- Seasonal vegetables, goat cheese, herb-lemon vinaigrette
- Fingerling potato, roast peppers, charred onion, bacon vinaigrette

BOXED SANDWICHES AND SALAD BOWL OPTIONS

\$30 PER GUEST

Choose up to THREE options from the sandwiches or salads with a minimum of at least SIX (6) of each item

- Served with chips, whole fruit, vegetarian faro salad, house-baked cookie

SANDWICHES

- Roasted turkey, avocado, bacon
- Black forest ham, aged cheddar, grain mustard aioli
- Tuna niçoise wrap, green beans, lettuce, olives, hard-cooked eggs
- Grilled chicken, roast peppers, mozzarella, tomato aioli
- Crispy chicken Milanese, wilted arugula, grilled tomatoes, lemon aioli
- BBQ pulled pork, pickled red onion, creamy slaw
- Roasted turkey, bacon, lettuce, tomato
- Roast beef, brie, tomato confit, horseradish sauce
- Pork belly bahn mi, pickles, herbs, sriracha aioli

Vegetarian Option

- Crispy eggplant, mozzarella, roasted peppers, sundried tomato aioli
- Balsamic portobello, goat cheese, arugula, tomatoes
- Grilled summer vegetables, tomato, lettuce, mozzarella

SALAD BOWLS

Chicken Caesar

Grilled chicken, chopped romaine, creamy Caesar dressing, herb croutons, Parmesan cheese

Cobb Salad

Turkey, smoked bacon, hard-cooked eggs, avocado, tomatoes, mixed greens, blue cheese, herb vinaigrette

Soy Glazed Salmon

Soba noodles, Asian greens, edamame, broccoli, peppers, sesame vinaigrette

Southwestern Grilled Flank Steak

Mixed greens, black beans, roasted tomatoes, avocado, crispy tortilla strips, cilantro-lime vinaigrette

Quinoa Vegetable

Quinoa, heirloom beans, grilled vegetables, cherry tomatoes, chipotle-lime vinaigrette

PLATED LUNCH

15 GUEST MINIMUM

THREE-COURSE PLATED LUNCH- \$55 PER GUEST

INCLUDES WATER AND ICED TEA

WINE PAIRING

ADDITIONAL \$35 PER GUEST, THREE COURSES

ONE-HOUR RECEPTION PRIOR TO LUNCH

FOUR PASSED HORS D'OEUVRES:

ADDITIONAL \$25 PER GUEST

BREAD AND BUTTER SERVICE: \$4 PER GUEST

PLATED LUNCH- SUMMER

FIRST COURSE

- Butter lettuce, summer squash, pecorino, walnuts
- Mixed greens, summer fruits, Point Reyes blue cheese
- Heirloom tomato and burrata salad, country bread, cucumber, fennel
- Pomodoro soup with mozzarella
- Chilled melon gazpacho

MAIN COURSE

- Atlantic salmon, sweet corn, wild mushroom
- Halibut, ratatouille, tomato broth, fennel salad
- Pan-roasted New York pave, potato gratin, swiss chard, wild mushrooms
- Lemon-thyme roasted chicken breast, potato purée, heirloom carrots

VEGETARIAN MAIN COURSE

- Risotto with wild mushrooms and leeks
- Pan-seared cauliflower steak, pine nut and Calabrian chili relish, carrot purée
- Roasted whole maitake mushroom, quinoa, roasted vegetables

DESSERT COURSE

- Dark chocolate tart, salted caramel, crème Chantilly
- Lemon meringue tart, blueberry compote
- Buttermilk panna cotta, fresh berries, short bread
- Strawberry pound cake, crème Chantilly
- Summer fruit tart with crème anglaise

EVENT PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

PLATED LUNCH- FALL/WINTER

FIRST COURSE

- Mixed greens, roasted squash, citrus vinaigrette
- Baby chicory, blue cheese, pomegranate, hazelnuts
- Burrata, roasted beets, frisee, walnut vinaigrette
- Shaved Brussel sprouts with bacon and apples
- Wild mushroom and leek soup with truffle
- Butternut squash soup, spiced pumpkin seeds

MAIN COURSE

- Atlantic salmon, roasted cauliflower, hollandaise sauce
- Seabass with mushrooms, leeks, yukon potatoes, red wine jus
- Pan-roasted New York pave, potato gratin, swiss chard, wild mushrooms
- Local chicken breast, meyer lemon, potato puree, brussels sprouts
- Short rib pappardelle, parmesan cream

VEGETARIAN MAIN COURSE

- Risotto with wild mushrooms and leeks
- Pan-seared cauliflower steak, quinoa, carrot purée
- Roasted delicata squash, grated feta, crispy potato

DESSERT COURSE

- Dark chocolate tart, salted caramel, crème Chantilly
- Lemon meringue tart, blueberry compote
- Buttermilk panna cotta, fresh berries, short bread
- Ricotta cake, citrus caramel
- Heirloom apple tart, caramel, oat crumble

PLATED LUNCH- SPRING

FIRST COURSE

- Local greens, shaved spring vegetables, goat cheese, fine herbs
- Delta asparagus, passion fruit vinaigrette, frisee, radish
- Little gem lettuce, pickled ramps, buttermilk vinaigrette
- Sunchoke and mushroom soup
- English pea soup

MAIN COURSE

- Atlantic salmon, spring vegetables, mushroom nage, fine herbs
- Halibut, black rice, heirloom carrots, English pea fume
- Pan-roasted New York pave, potato gratin, swiss chard, demi-glace
- Lemon-thyme roasted chicken breast, new potatoes, heirloom carrots

VEGETARIAN MAIN COURSE

- Risotto with wild mushrooms and leeks
- Pan-seared cauliflower steak, pine nut and Calabrian chili relish, carrot purée
- Quinoa, spring vegetables, garden pistou

DESSERT COURSE

- Dark chocolate tart, salted caramel, crème Chantilly
- Lemon meringue tart, strawberry compote
- Buttermilk panna cotta, fresh berries, short bread
- Ricotta cake, citrus caramel
- Heirloom apple tart, caramel, oat crumble

THEMED BUFFETS

INCLUDES WATER AND ICED TEA

SOUTHEAST ASIA

LUNCH \$55 / DINNER \$75 PER GUEST

- Char siu pork and teriyaki chicken
- Steamed broccoli salad, sesame, ginger coconut curry vegetables
- Crispy vegetable spring rolls, sweet chili sauce
- Jasmine rice, edamame, scallions
- Passion fruit and coconut tart

SOUTHWEST TAQUERIA

LUNCH \$55 / DINNER \$75 PER GUEST

- Tortilla chips, house-made guacamole, roasted tomato salsa cilantro-lime
- Chicken tinga and pork carnitas
- Chili scented grilled vegetables
- Black bean sofrito, cilantro and cumin Mexican-style rice
- Lime crema, pickled red onions
- Corn tortillas
- Lemon-lime meringue tart

NAPA VINEYARD BBQ

LUNCH \$60 / DINNER \$80 PER GUEST

- Smoked tri tip and BBQ chicken
- Deviled eggs
- Fingerling potato salad
- Napa cabbage slaw
- Baked Rancho Gordo beans
- House-made cheddar biscuits
- Grilled corn on the cob
- Heirloom apple tart, caramel, oat crumble

ITALIAN

LUNCH \$60 / DINNER \$80 PER GUEST

- Fennel and orange salad
- Italian style meatballs, tomato sauce
- Porchetta pork roast, salsa verde
- Mascarpone polenta
- Pasta alla Norma, eggplant, tomato, basil and ricotta
- Caponata with grilled bread, garlic and olive oil
- Buttermilk panna cotta, fresh berries

MEDITERRANEAN TABLE

LUNCH \$60 / DINNER \$80 PER GUEST

- Grilled chicken shawarma, spiced lamb
- Hummus, tabbouleh, baba ghanoush
- Grilled pita
- Curry roasted cauliflower, lemon, mint
- Chick peas, black olives, basil
- Romaine hearts, tomatoes, cucumbers, red onions, lemon-dill vinaigrette
- Olive oil cake, lemon curd

FARM TO TABLE

LUNCH \$60 / DINNER \$80 PER GUEST

- Ceviche of local seafood, grilled avocado
- Root vegetable chips
- Roasted beets, citrus, goat cheese, local greens
- Grilled beef tenderloin, herb salsa
- Pacific white fish with California citrus
- Assorted seasonal vegetables
- Heirloom grain risotto
- Upside down cake with fruit of the season

DINNER

20 GUEST MINIMUM

THREE-COURSE PLATED DINNER- \$90 PER GUEST

INCLUDES COFFEE AND TEA

FOUR-COURSE PLATED DINNER- \$110 PER GUEST

INCLUDES COFFEE AND TEA

WINE PAIRING

THREE COURSES: ADDITIONAL \$35 PER GUEST

FOUR COURSES: ADDITIONAL \$50 PER GUEST

ONE-HOUR RECEPTION PRIOR TO DINNER

FOUR PASSED HORS D'OEUVRES:

ADDITIONAL \$25 PER GUEST

BREAD AND BUTTER SERVICE: \$4 PER GUEST

PLATED DINNER- SUMMER

FIRST COURSE

- Butter lettuce, summer squash, pecorino, walnuts
- Mixed greens, summer fruits, Point Reyes blue cheese
- Heirloom tomato and burrata salad, country bread, cucumber, fennel
- Pomodoro soup with mozzarella
- Chilled melon gazpacho

MIDDLE COURSE

- Day boat scallop with grapefruit and basil
- Petrale sole, savory spinach, sauce bearnaise
- Seared pork belly, summer fruit salad
- Pasta alla Norma, eggplant, tomato, basil and ricotta

MAIN COURSE

- Atlantic salmon, sweet corn, wild mushroom
- Halibut, ratatouille, tomato broth, fennel salad
- Pan-roasted New York pave, potato gratin, swiss chard, wild mushrooms
- Duet of pork: tenderloin and belly, stone fruit
- Lemon-thyme roasted chicken breast, potato purée, heirloom carrots
- Rack of lamb, mascarpone polenta, caponata, rosemary jus

VEGETARIAN MAIN COURSE

- Risotto with wild mushrooms and leeks
- Pan-seared cauliflower steak, pine nut and Calabrian chili relish, carrot purée
- Roasted whole maitake mushroom, quinoa, roasted vegetables

DESSERT COURSE

- Dark chocolate tart, salted caramel, crème Chantilly
- Lemon meringue tart, blueberry compote
- Buttermilk panna cotta, fresh berries, short bread
- Strawberry pound cake, crème Chantilly
- Summer fruit tart, crème anglaise

PLATED DINNER- FALL/WINTER

FIRST COURSE

- Mixed greens, roasted squash, citrus vinaigrette
- Baby chicory, blue cheese, pomegranate, hazelnuts
- Burrata, roasted beets, frisee, walnut vinaigrette
- Shaved Brussel sprouts with bacon and apples
- Wild mushroom and leek soup with truffle
- Butternut squash soup, spiced pumpkin seeds

MIDDLE COURSE

- Day boat scallops, sunchoke, truffle
- Petrale sole on lemon herb risotto
- Pork belly with white bean cassoulet
- Garganelli pasta with wild mushroom cream

MAIN COURSE

- Local chicken breast, meyer lemon, potato puree, brussels sprouts
- Seabass with mushrooms, leeks, yukon potatoes, red wine jus
- Pan-roasted New York pave, potato gratin, swiss chard, wild mushrooms
- Atlantic salmon, roasted cauliflower, hollandaise sauce
- Braised lamb, mascarpone polenta, broccoli rabe
- Short rib, celery root puree, heirloom carrots
- Pork chop, spaetzle, cabbage and sweet potato

VEGETARIAN MAIN COURSE

- Risotto with wild mushrooms and leeks
- Pan-seared cauliflower steak, cous cous, carrot purée
- Roasted delicata squash, grated feta, crispy potato

DESSERT COURSE

- Dark chocolate tart, salted caramel, crème Chantilly
- Lemon meringue tart, raspberry compote
- Buttermilk panna cotta, fresh berries, short bread
- Ricotta cake, citrus caramel
- Heirloom apple tart, caramel, oat crumble

PLATED DINNER- SPRING

FIRST COURSE

- Local greens, shaved spring vegetables, goat cheese, fine herbs
- Delta asparagus, passion fruit vinaigrette, frisee, radish
- Little gem lettuce, pickled ramps, buttermilk vinaigrette
- Sunchoke and mushroom soup
- English pea soup

MIDDLE COURSE

- Green garlic roasted shrimp, polenta, pickled chili
- Day boat scallop, minted peas, horseradish
- Petrale sole, fava beans, spring vegetables
- Garganelli with spring vegetables, ragu

MAIN COURSE

- Atlantic salmon, spring vegetables, mushroom nage, fine herbs
- Duet of pork tenderloin and pork belly, rhubarb and farro
- Pan-roasted New York pave, potato gratin, swiss chard, demi-glace
- Lemon-thyme roasted chicken breast, potato purée, heirloom carrots
- Halibut, black rice, heirloom carrots, English pea fume
- Rack of lamb, mascarpone polenta, sugar snap peas, green garlic jus

VEGETARIAN MAIN COURSE

- Risotto with wild mushrooms and leeks
- Pan-seared cauliflower steak, pine nut and Calabrian chili relish, carrot purée
- Quinoa, grilled asparagus, garden pistou

DESSERT COURSE

- Dark chocolate tart, salted caramel, crème Chantilly
- Lemon meringue tart, blueberry compote
- Buttermilk panna cotta, fresh berries, short bread
- Ricotta cake, citrus caramel
- Heirloom apple tart, caramel, oat crumble

BAR PACKAGES

NON-ALCOHOLIC BAR

ONE HOUR: \$8 PER GUEST

TWO HOURS: \$12 PER GUEST

EACH ADDITIONAL HOUR: \$5 PER GUEST

BEER AND HOUSE WINE

ONE HOUR: \$20 PER GUEST

TWO HOURS: \$30 PER GUEST

EACH ADDITIONAL HOUR: \$10 PER GUEST

PREMIUM BAR

ONE HOUR: \$30 PER GUEST

TWO HOURS: \$40 PER GUEST

EACH ADDITIONAL HOUR: \$15 PER GUEST

LUXURY BAR

ONE HOUR: \$35 PER GUEST

TWO HOURS: \$45 PER GUEST

EACH ADDITIONAL HOUR: \$15 PER GUEST

MIXERS AND GARNISH

Tonic, Club Soda, Ginger Beer, Lime Juice, Simple Syrup,
Bitters, Grenadine, Lemon and Lime

CIA SPECIALTY COCKTAILS (ADD ON TO BAR PACKAGE)

\$14 PER GUEST, CHOOSE TWO

SEE LIST FROM SALES MANAGER

BAR MENUS

NON-ALCOHOLIC BAR

- Coke
- Diet Coke
- Cranberry Juice
- Orange Juice
- Sparkling Lemonade
- Sprite

BEER AND HOUSE WINE

- All Non-Alcoholic Beverages and Mixers
- Greystone Cellars House Wines
- Anchor California Lager
- Lagunitas IPA
- Schrimshaw Pilsner
- Stella

PREMIUM BAR

- All Non-Alcoholic Beverages and Mixers
- Greystone Cellars House Wines
- House Beer Selection
- Tito's Vodka
- Beefeater Gin
- Dewar's Scotch
- El Jimador Blanco Tequila
- Flor de Cana Rum
- Buffalo Trace Bourbon
- Rittenhouse Rye Whiskey

LUXURY BAR

- All Non-Alcoholic Beverages and Mixers
- Greystone Cellars House Wines
- House Beer Selection
- Don Julio Blanco
- Hendricks Gin
- Johnnie Walker Black Label Scotch
- Kettle One Vodka
- Knob Creek Bourbon
- Plantation Rum
- Woodford Reserve Rye Whiskey

WINE LISTS

GREYSTONE CELLARS WINE SERVICE

Sparkling

- Jaume Serra Cristalino, Cava, Spain

White

- Greystone Cellars, Chardonnay, California

Red

- Greystone Cellars, Merlot, California
- Greystone Cellars, Cabernet Sauvignon, California

NAPA VALLEY WINE SERVICE

Sparkling

- Mumm, Brut Prestige, Napa Valley
- Gloria Ferrer, Brut Rose, Carneros

White

- Charles Krug, Sauvignon Blanc, Napa Valley
- Luna, Pinot Grigio, Napa Valley
- Tangent, Viogner, Edna Valley
- J. Lohr, Riesling, Monterey
- Artesas Chardonnay Carneros/Napa Valley
- Hendry, Unoaked Chardonnay, Napa Valley
- JAX, Chardonnay, Napa Valley

Red

- Robert Mondavi, Pinot Noir, Napa Valley
- Ravenswood, Vintners Blend, Zinfandel, Sonoma
- Markham, Merlot, Napa Valley
- Sean Minor, Red Blend, Central Coast
- Raymond Vineyards, R Collection, California
- Gibbs, Three Clones, Cabernet Sauvignon, Napa Valley

LUXURY WINE SERVICE

Sparkling

- Roederer Estate Brut, Anderson Valley
- Domaine Chandon, Brut Rose, California

White

- Atalon, Sauvignon Blanc, Napa Valley
- Honig, Sauvignon Blanc, Napa Valley
- St. Supery, Dollarhide Ranch, Sauvignon Blanc, Napa Valley
- Etude, Pinot Gris, Carneros
- Miner, Simpson Vineyard, Viogner, Napa Valley
- Trefethen, Dry Riesling, Napa Valley
- Neyers, Chardonnay, Napa Valley
- Stony Hill, Chardonnay, Napa Valley

Red

- Morgon 12 Clones, Pinot Noir, Santa Lucia Highlands
- Saintsbury Pinot Noir, Carneros/Napa Valley
- Frog's Leap, Zinfandel, Napa Valley
- Charles Krug, Merlot, Napa Valley
- Mantazas Creek, Merlot, Sonoma County
- Louis Martini, Cabernet Sauvignon, Napa Valley
- Terra Valentine, Cabernet Sauvignon, Napa Valley
- Kuleto, India Ink-Red Blend, Napa Valley

TABLESIDE WINE SERVICE

Includes up to three wines.

GREYSTONE CELLARS HOUSE WINE SERVICE: \$20 PER GUEST

NAPA VALLEY WINE SERVICE: \$30 PER GUEST

LUXURY WINE SERVICE: \$40 PER GUEST

\$10 CORKAGE PER PERSON