



THE VINEYARD HOME
at Ponzi Vineyards

SAMPLE MENU

*Private Winery Chef
Plated Dinner Reception*

Appetizers

Choose one appetizer: \$5 per person

Herbed Ricotta Gnocchi with Crayfish Salad & Meyer Lemon
Seared Scallop with Saffron Cream, Parmesan crisp and micro-greens
Grilled Artichoke with Drawn Butter and Remoulade



Salads

Choose one salad: \$7.50 per person

Grilled Asparagus with Frisée, Sherry Dijon Vinaigrette & Bacon
Tri-Colored Beets with Balsamic Vinaigrette, Radicchio and Grilled Pear
Heirloom Tomato and Basil Panzanella Salad with Focaccia Croutons
Bibb Lettuce with Hood River Apples, Walnuts & Oregon Blue Cheese Vinaigrette



Main Courses

Choose a main course: \$25.00 per person

Crisp Leg of Duck Confit with Tomatoes, Mozzarella, Sweet Basil Vinaigrette and Grilled Ciabatta
Wild Mushroom Risotto with Grilled Zucchini & Herb-Goat Cheese Stuffed Roasted Red Pepper
Carlton Farm's Pork Loin with Apple-Pancetta Chutney, Golden Potato Gratin and Sweet Pea Shoots
Cascade All Natural Beef Tenderloin with Horseradish Whipped Potatoes and Wild Mushrooms



Dessert Courses

Choose one dessert: \$6 per person

Brown Sugar Raspberry Tart
Lavender or Madagascar Vanilla Crème Brulee
Banana Chocolate Chip Bread Pudding with Rum Cream Chantilly
Chocolate Cake with Salted Caramel Center and Candied Hazelnuts
Vino Gelato Poached Pear with Crème Anglaise

Catering by:

Private Winery Chef Gavin Ledson



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Hors d'oeuvres Buffet

\$20 per person (\$28)

Saffron Chicken Skewers with Sweet Tomato Jam
Roasted Corn Succotash on Focaccia
Pulled Pork Sliders
Carrot & Ginger Shooters
International & Domestic Cheese Board with Olives, Nuts & Baguette
Traditional Prawns served on ice with classic cocktail sauce



\$30 per person (\$38)

Grilled Flatbread Caprese with Tomato, Basil & Mozzarella
Rolled Summer Squash with Mint and Goat Cheese
Dungeness Crab Cakes with Spicy Aioli
Onion Souffle Tart with Bacon
Grilled Vegetable Antipasti Board with Italian Cured Meats & Cheeses
Foie Gras Torchon with Cornichons
Baby New Potatoes with Crème Fraiche, Caviar and Red Onion
Fire Roasted Beef with Horseradish Crème and Braised Onions



Desserts

Blueberry Crème Brulee
Berry Tart with Orange Pastry Cream
Fresh Berry Claufutis with Chevre Ice Cream
Chocolate-Dipped Figs and Strawberries

(\$) denotes price if under 50 guests

Catering by:

Private Winery Chef Gavin Ledson