



CLOS
LACHANCE
VINEYARDS

***The Cellar Door Catering at
Clos LaChance Winery
2020/2021 Wedding Menus
Catered By: The Cellar Door Catering
Contact: Kristin Murphy
(408) 686-1050x106
kristin@clos.com***

Per Person Menu prices includes:

- ***Pre-Ceremony Lemonade Station***
- ***Passed Appetizers***
- ***Salad***
- ***Entrée (Buffet or Plated)***
- ***China, Silverware, Glassware (wine & water)***
- ***Kitchen & Service Staff***
- ***Assorted Baked Bread with Sweet Butter***
- ***Coffee, Decaffeinated Coffee & Hot Tea Service***
- ***Cake Cutting***
- ***Arrangement of rentals***
- ***20% Service Charge and 9% Tax will be added to final bill***
- ***House Linens and Napkins (client selection of color)***
- ***Gluten Free Options Available***

Client may mix and match the menu items. Price will default to the higher priced menu item

Multiple Entrée Selection:

Entrée selections for each guest must be pre ordered and exact counts need to be given to Kristin Murphy (10) days prior to the event date. Place cards are required for all multiple entree plated dinners.



CLOS LACHANCE

VINEYARDS

Selection of Passed Appetizers

Warm

- Spinach and Feta Spanakopita
- Chicken & Pork Spring Rolls, Mixed Vegetables served in a Crisp Wonton Wrapper
- Vegetable Stuffed Mushrooms: Seasonal Vegetables and Polenta stuffed in a Mushroom Cap
- Tempura Green Beans served with Lemon Saffron Aioli
- Coconut Crusted Prawns, Mango Chutney
- Crispy Parmesan Artichoke Hearts with Lemon Aioli
- Rosemary Tiger Prawns with Chardonnay Grape Seed Oil
- Teriyaki Chicken and Scallion Satay with Szechuan Sauce
- Brie Apple Caramelized Onion Crostini with Chive
- Raspberry and & Brie Philo Cup
- Peppercorn Crusted Beef served on a Goat Cheese Crostini topped with a Red Onion Marmalade
- Chicken Cilantro Asian Dumpling with Ginger Ponzu Dipping Sauce
- Southern Fried Chicken & Waffle Cone with Maple Syrup

Chilled

- Fresh Tomato Basil and Garlic Bruschetta
- Sugar Plum Tomato and Fresh Mozzarella Skewers with Balsamic Drizzle
- House Cured Salmon with Chive Citrus Crème Fresh on Crostini
- Cajun Crusted Ahi Tuna served on a Wonton Crisp with Wasabi Cream
- Prosciutto Wrapped Asparagus

Upgraded Appetizers

Substitute: \$2pp

Add-on: \$3pp

- Curry Chicken served in a Flakey Philo Dough
- Dungeness Crab Cakes with Scallions, Seasoned Bread Crumbs and served with a Lemon Aioli
- Oyster ½ Shell with Lemon & Sauce Mignollette
- Seared Scallops in a Puff Pastry with Truffle Mashed Potato
- Seasonal Soup Shooters: Tomato Bisque, Potato Leek, Butternut Squash, Wild Mushroom
- Dungeness Crab Salad served on a Sliced Cucumber
- Lamb Lollipops with Pomegranate Sauce (Add \$1)
- Bacon Wrapped Day Boat Scallops
- Teriyaki Salmon Sate: Salmon Filet Lollipop served with a Sweet Teriyaki Sauce
- Chardonnay Poached Prawns served with Cocktail Sauce & Lemon
- Dungeness Crab Stuffed in a Mushroom Cap



CLOS LACHANCE

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Menu Plated #1

\$80.00 per Person plus Tax

Passed Appetizers (Choice of Four)
See Above for Selection

First Course (Choice of One)

Spring Mixed Green Salad

With Yellow and Red Pear Tomatoes, English Cucumber, Garlic Croutons
Basil Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Parmesan Cheese, and Caesar Dressing

Mixed Sonoma Green Salad

Roasted Baby Beets, Toasted Pine Nuts, Cucumbers, Goat Cheese Crostini,
Basil Balsamic Vinaigrette

Wedge Salad

Chilled Iceberg Lettuce, Crispy Bacon, Red Onion, Diced Tomato, Parsley,
Chunky Blue Cheese Dressing

Baby Spinach Salad

Candied Pecans, Pear, Crumbled Blue Cheese, Tomatoes, Champagne Vinaigrette

Entrée Selection ***(Choice of Two plus One Vegetarian)***

Sautéed Lemon Pepper Salmon

Champagne Citrus Butter Sauce

Rosemary Marinated Grilled Chicken Breast

Artichoke Tomato Ragu, Chicken Jus

Cabernet Braised Short Ribs

Wine Reduction Sauce



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All Entrees are served with Seasonal Sautéed Vegetables

Starch (Choice of One)

Roasted Fingerling Potatoes,
Garlic Mashed Potatoes, Chive Mashed Potatoes
Or Wild Rice Pilaf

Select Any Two of the Above Entrees for a Featured Duet Entrée Plate

(This will be served as a standalone entrée and served to all guests)



CLOS LACHANCE

VINEYARDS

Menu Plated #2

\$85.00 per Person plus Tax

Passed Appetizers (Choice of Five)

See Above for Selection

First Course (Choice of One)

Spring Mixed Green Salad

With Yellow and Red Pear Tomatoes, English Cucumber, Garlic Croutons
Basil Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Parmesan Cheese, and Caesar Dressing

Mixed Sonoma Green Salad

Roasted Baby Beets, Toasted Pine Nuts, Cucumbers, Goat Cheese Crostini,
Basil Balsamic Vinaigrette

Wedge Salad

Chilled Iceberg Lettuce, Crispy Bacon, Red Onion, Diced Tomato, Parsley,
Chunky Blue Cheese Dressing

Baby Spinach Salad

Candied Pecans, Pear, Crumbled Blue Cheese, Tomatoes, Champagne Vinaigrette

Entrée Selection

(Choice of Two plus One Vegetarian)

New York Strip Steak

Charbroiled Angus New York Steak with Sautéed Mushrooms, Cabernet Reduction Sauce

Pan Seared Alaskan Halibut or Seasonal White Fish

Caper Herb Vinaigrette

Sautéed Jumbo Prawn Scampi in Puff Pastry

Garlic White Wine Scampi Sauce

Chicken Picatta

Pan seared Chicken Breast, Caper White Wine Butter Sauce



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All Entrees are served with Seasonal Sautéed Vegetables

Starch (Choice of One)

Roasted Fingerling Potatoes,
Garlic Mashed Potatoes, Chive Mashed Potatoes
Or Wild Rice Pilaf

Select Any Two of the Above Entrees for a Featured Duet Entrée Plate

(This will be served as a standalone entrée and served to all guests)



CLOS
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VINEYARDS

Menu Plated #3

\$90.00 Per Person plus tax

Passed Appetizers (Choice of Six)

See Above for Selection

First Course (Choice of One)

Spring Mixed Green Salad

With Yellow and Red Pear Tomatoes, English Cucumber, Garlic Croutons
Basil Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Parmesan Cheese, and Caesar Dressing

Mixed Sonoma Green Salad

Roasted Baby Beets, Toasted Pine Nuts, Cucumbers, Goat Cheese Crostini,
Basil Balsamic Vinaigrette

Wedge Salad

Chilled Iceberg Lettuce, Crispy Bacon, Red Onion, Diced Tomato, Parsley,
Chunky Blue Cheese Dressing

Baby Spinach Salad

Candied Pecans, Pear, Crumbled Blue Cheese, Tomatoes, Champagne Vinaigrette

Entrée Selection

(Choice of Two plus One Vegetarian)

Charbroiled Petite Filet Mignon

Port Wine Demi Glaze

Sautéed Lemon Pepper Salmon with Jumbo Prawns

Champagne Citrus Butter Sauce

Crab Crusted or Seared Seabass

Herbed Beurre Blanc Sauce



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Chicken and Prawn Picatta

Pan seared Chicken Breast with Tiger Prawns, Caper White Wine Butter Sauce

All Entrees are served with Seasonal Sautéed Vegetables

Starch (Choice of One)

Roasted Fingerling Potatoes,
Garlic Mashed Potatoes, Chive Mashed Potatoes
Or Wild Rice Pilaf

Select Any Two of the Above Entrees for a Featured Duet Entrée Plate

(This will be served as a standalone entrée and served to all guests)



CLOS LACHANCE

VINEYARDS

Buffet Menu #1

\$65.00 Per Person Plus tax

Passed Appetizers (Choice of Four)

See Above for Selection

First Course (Choice of Two)

Spring Mixed Green Salad

With Yellow and Red Pear Tomatoes, English Cucumber, Garlic Croutons
Basil Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Parmesan Cheese, and Caesar Dressing

Mixed Sonoma Green Salad

Roasted Baby Beets, Toasted Pine Nuts, Cucumbers, Goat Cheese Crostini,
Basil Balsamic Vinaigrette

Wedge Salad

Chilled Iceberg Lettuce, Crispy Bacon, Red Onion, Diced Tomato, Parsley,
Chunky Blue Cheese Dressing

Baby Spinach Salad

Candied Pecans, Pear, Crumbled Blue Cheese, Tomatoes, Champagne Vinaigrette

Entrée (Choice of Two)

Grilled Salmon Filet

Champagne Citrus Butter Sauce

Rosemary Marinated Grilled Chicken Breast

Artichoke Tomato Ragu, Chicken Jus

Cabernet Braised Short Ribs

Wine Reduction Sauce



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All Buffets are served with Seasonal Sautéed Vegetables

Starch (Choice of One)

Roasted Fingerling Potatoes,
Garlic Mashed Potatoes, Chive Mashed Potatoes
Or Wild Rice Pilaf

Pasta (Choice of One)

Vegetarian Pasta

Roasted Eggplant, Sundried Tomatoes, Baby Spinach, Mushrooms and Leeks in a
Light Garlic Olive Oil

Baked Tortellini Al Forno

Cheese Tortellini, Tomato Cream Sauce, Topped with Melted Mozzarella Cheese



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VINEYARDS

Buffet Menu #2

\$75.00 Per Person plus tax

Passed Appetizers (Choice of Five)

See Above for Selection

First Course (Choice of Two)

Spring Mixed Green Salad

With Yellow and Red Pear Tomatoes, English Cucumber, Garlic Croutons
Basil Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Parmesan Cheese, and Caesar Dressing

Mixed Sonoma Green Salad

Roasted Baby Beets, Toasted Pine Nuts, Cucumbers, Goat Cheese Crostini,
Basil Balsamic Vinaigrette

Wedge Salad

Chilled Iceberg Lettuce, Crispy Bacon, Red Onion, Diced Tomato, Parsley,
Chunky Blue Cheese Dressing

Baby Spinach Salad

Candied Pecans, Pear, Crumbled Blue Cheese, Tomatoes, Champagne Vinaigrette

Entrée (Choice of Two Entrees)

New York Strip Steak

Charbroiled Angus New York Steak with Sautéed Wild Mushrooms, Cabernet Wine Sauce

Sautéed Lemon Pepper Salmon Filet

Champagne Citrus Butter Sauce

Chicken Picatta

Pan seared Chicken Breast, Caper White Wine Butter Sauce

Rosemary Marinated Grilled Chicken Breast

Artichoke Tomato Ragu, Chicken Au Jus



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All Buffets are served with Seasonal Sautéed Vegetables

Starch (Choice of One)

Roasted Fingerling Potatoes,
Garlic Mashed Potatoes, Chive Mashed Potatoes
Or Wild Rice Pilaf

Pasta Entrée (Choice of One)

Vegetarian Pasta

Roasted Eggplant, Sundried Tomatoes, Baby Spinach, Mushrooms and Leeks in a
Light Garlic Olive Oil

Cheese Ravioli

Artichoke Tomato Ragu Sauce, Fresh Basil, Parmesan Cheese

Baked Tortellini Al Forno

Cheese Tortellini, Tomato Cream Sauce, Topped with Melted Mozzarella Cheese



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Buffet Menu #3

\$85.00 Per Person Plus tax

Passed Appetizers (Choice of Six)

See Above for Selection

First Course (Choice of Two)

Mixed Sonoma Green Salad

With Yellow and Red Pear Tomatoes, English Cucumber, Garlic Croutons
Basil Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing

Baby Spinach Salad

Candied Pecans, Fresh Pear, Crumbled Blue Cheese, Tomatoes, Champagne Vinaigrette

Chopped Wedge Salad

Chilled Iceberg Lettuce, Crispy Bacon, Red Onion, Diced Tomato, Parsley,
Chunky Blue Cheese Dressing

Entrée (Choice of Two)

Sautéed Lemon Pepper Salmon Filet with Tiger Prawns

Champagne Citrus Butter Sauce

Chicken Picatta

Pan seared Chicken Breast, Caper White Wine Butter Sauce

Grilled Medallion of Filet

Cabernet Demi Glaze

OR

Prime Rib Carving Station

Aus Jus, Horseradish Sauce



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Starch (Choice of One)

Roasted Fingerling Potatoes,
Garlic Mashed Potatoes, Chive Mashed Potatoes
Or Wild Rice Pilaf

Pasta (Choice of One)

Vegetarian Pasta

Roasted Eggplant, Sundried Tomatoes, Baby Spinach, Mushrooms and Leeks in a
Light Garlic Olive Oil

Baked Tortellini Al Forno

Cheese Tortellini, Tomato Cream Sauce, Topped with Melted Mozzarella Cheese

Cheese Ravioli

Artichoke Tomato Ragu Sauce, Fresh Basil, Parmesan Cheese



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Wine Country BBQ

\$75.00 Per Person plus tax

Passed Appetizers (Choice of Five)

See Above for Selection

Choice of One

Gilroy Garlic Ciabatta Rolls

Rustic Sweet Corn Bread with Honey Butter

Artisan Bread & Sweet Cream Butter

First Course (Choice of Two)

Summer Watermelon Salad

Sweet Red Onion Salad with Mint Balsamic Vinegar

Mixed Sonoma Green Salad

With Yellow and Red Pear Tomatoes, English Cucumber, Garlic Croutons
Basil Balsamic Vinaigrette Garlic

Baby Spinach Salad

Walnut, Cucumbers, Dried Cranberries, Feta, Champagne Vinaigrette

Heirloom Tomato & Greek Salad (Summer Season Only)

Cucumber, Feta Cheese, Kalamata Olives

Caprese Salad

Tomatoes, Fresh Mozzarella, Basil, Olive Oil

Vegetables (Choice of One)

Corn on the Cob with Grilled Vegetables

Summer Medley of Garden Vegetables Roasted and Grilled with Extra Virgin Olive Oil and Salt
and Pepper



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Grilled Brocolini

Lemon Pepper Breadcrumbs

Grilled Zucchini

Herbed Salt, Feta

Entrées (Choice of Two)

Cajun Atlantic Salmon Filet

With Citrus Butter Sauce

Oven Roasted BBQ Chicken Breast

With Sweet Hickory BBQ Glaze

Santa Marina Tri Tip Steak Carving Station

With Chimichurri Sauce

Starch (Choice of One)

Roasted Fingerling Potatoes, Garlic Mashed Potatoes, Chive Mashed Potatoes
Or Wild Rice Pilaf



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Vegetarian Selections

Exotic Mushroom Risotto

Chantal Mushrooms, Winter Black Truffles, Shitake Mushrooms, Oyster Mushrooms, Parmigiano Reggiano, Fresh Herbs & Mushroom Essence

Butternut Squash Risotto

Cubed Butternut Squash, Shitake Mushrooms, Squash Puree, Diced Seasoned Tofu, Fresh Tarragon, Parmigiano Reggiano, White Truffle Oil & Micro Greens

Portobello Mushroom Tower

Sautéed Baby Spinach, Curried Cauliflower and Tofu served with Carrot Ginger Puree

Jullian Garden Vegetable Wellington

Carrots, Roasted Peppers, Asparagus, Yellow Squash, Green Zucchini, Roasted Eggplant and Portobello Mushroom wrapped in a Flaky Puff Pastry Dough and served on a Bed of Roasted Tomato Coulis

Kid Meals (10 and under)

\$20 per child plus Tax

Chicken Strips, French Fries & Fruit

Cheese or Peperoni Pizza & Fruit

Spaghetti (buttered or tomato sauce) & Fruit

Cheese Quesadilla & Fruit



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Dessert Bar Options

(Minimum purchase is $\frac{3}{4}$ the total guest count)

Assortment of Dessert Bars: \$10pp

Lemon Blueberry

Melt Away Bar: Milk Chocolate, Walnuts, Butterscotch

Pecan Chocolate Chunk: Butter Toasted Pecan Bars with Chunks of Chocolate

Oreo Brownie Bar

Churro Bar: \$7pp

Cinnamon Sugar Churros & Buñuelos

Fresh Baked Cookies & Brownie Bar: \$10pp

Oatmeal Raisin, Chocolate Chip, Peanut Butter, White Chocolate Macadamia,

Triple Chocolate Brownie, Espresso Brownie & Lemon Bars

Served with Milk Shooters

Haagen Dazs Ice Cream Sundae Bar: \$12p

Vanilla & Chocolate Ice Cream with Hot Fudge, Carmel, Whipped Cream

Cherries & Nuts

Dessert Bar: \$15

(Select 5)

Flourless Chocolate Cake

Crème Brûlée

Chocolate Chip Cannoli's

Mini Cheese Cake Bites

Macaroons

Seasonal Fruit Tart

Chocolate Mouse Cup

Tiramisu



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Donut Wall: \$10pp

(Select 3)

Old Fashioned
Sprinkled Cake Donut
Raised Chocolate
Raised Glazed
Raised Sugar

Late Night Snack Options

\$10.00 Per Person Plus tax

(Minimum purchase is ½ the total guest count)

#1

Angus Beef Sliders with Cheese, Pickles and Zesty Tomato Sauce
& Salted French Fries

#2

Southern Fried Chicken & Waffle Slider, Maple Syrup
& Salted French Fries

#3

Assorted Meat & Vegetable Mini Pizza

#4

Mini Grilled Cheese & Tomatoes Bisque Soup Shooter

Street Taco Bar

\$12.00 Per Person Plus tax

(Minimum purchase is ½ the total guest count)

Grilled Chicken & Carne Asada Street Tacos served with House Made Salsa
& Pico De Gallo



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Bridal Suite Bruch Options

(Service Beginning at 10am)

Breakfast #1

\$20pp

Assorted Pastries & Muffins

Bagels with Spread

Fresh Fruit Display

Juice Bar

Coffee Service

Breakfast #2

\$20pp

Spinach & Feta Quiche

Bacon & Cheddar Quiche

Fresh Fruit Display

Juice Bar

Coffee Service



CLOS LACHANCE

VINEYARDS

Bridal Suite & Cellar Room Lunch & Snack Option

(Service Beginning at 10am)

Lunch #1

\$20pp

Strawberry Spinach Salad:

Candied Pecans, Sugar Plum Tomatoes, Cucumbers, Raspberry Vinaigrette

Asian Chicken Salad with Mandarin Oranges Toasted Almonds and Scallions

Roasted Turkey & Avocado Wrap

Fresh Fruit

Fresh Baked Cookies

Potato Chips

Lunch #2

\$25p

Classic Caesar Salad with Grilled Chicken

Basil Pesto Pasta Salsa

Turkey, Bacon & Lettuce Wrap

Roast Beef and Roasted Red Pepper Wrap

Fresh Fruit

Fresh Baked Cookies

Potato Chips

Cheese & Meat Platter:

\$15pp

Assortment of Cheeses & Meats

Crackers & Fresh Baked Bread

Fruits and Nuts

House Made Tortilla Chips, Salsa & Guacamole

\$10pp