

WINONA *Vine* ESTATES

Reception Package 1

APPETIZER

Vegetable Relish Platter with Dip
Or
Straciatella Wedding Soup
(served with)
Assorted European Dinner Rolls and Butter

MAIN DINNER ENTREES

(Choice of 2)

Roast Beef, Roasted Chicken,
Veal Parmesan, Roast Turkey
Ukrainian Style Cabbage Rolls,
Roast Veal or one of our Pasta Specialties

(served with)

Seasonal Fresh Vegetables
Oven Roasted Potatoes
Fresh Green Salad with Homemade Vinaigrette

DESSERT

(Choice of 1)

Assorted European Pastries,
Ice Cream Parfait, Apple Pie a la Mode,
Tiramisu, Tartufo Classico

Freshly Brewed Coffee, Tea and Espresso on Request

CANDLELIGHT BUFFET at 11:00 pm

Consisting of:

An Assortment of European Pastries
Italian Bread Pizza Squares
Fresh Cut and Carved Assorted Fruit Display
Your Wedding Cake, Cut and Served to Your Guests
Fresh Brewed Coffee and Tea

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Reception Package 2

APPETIZER

Antipasto with Proscuitto, Melon,
Bocconcini & Giardiniera
Assorted European Dinner Rolls and Butter

PASTA

(Choice of 1)

Traditional Lasagna, Vegetarian Lasagna,
Tortellini Alla Panna, Tortelli Al Sugo, Penne Arrabiata,
Cannelloni, Manicotti, Linguini Bolognese,
Fettuccine with Red Sauce or Alfredo, Gnocchi

MAIN ENTREES

(Choice of 2)

Roast Beef, Roasted Chicken, Veal Parmesan,
Roast Veal, Veal or Chicken Scaloppini,
Chicken Cordon Bleu, Chicken Riviera Alla Lemone,
Grilled Chicken, Roast Turkey or Ontario Lamb

(served with)

Seasonal Fresh Vegetables
Oven Roasted Potatoes
Fresh Green Salad with Homemade Vinaigrette

DESSERT

(Choice of 1)

Chocolate and Raspberry Mousse, Ice Cream Parfait,
Tiramisu, Tartufo, European Ice Cream Pear,
Strawberry or Cherry Cheesecake
Freshly Brewed Coffee, Tea and Espresso on Request

CANDLELIGHT BUFFET at 11:00 pm

Consisting of:

An Assortment of European Pastries
Italian Bread Pizza Squares
Fresh Cut and Carved Assorted Fruit Display
Your Wedding Cake, Cut and Served to Your Guests
Fresh Brewed Coffee and Tea

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Reception Package 3

APPETIZER

Antipasto with Prosciutto, Melon, Bocconcini & Giardiniera
Assorted European Dinner Rolls and Butter
Stracciatella Wedding Soup

PASTA

(Choice of 1)

Traditional Lasagna, Vegetarian Lasagna,
Tortellini Alla Panna, Tortelli Al Sugo,
Penne Arrabiata, Cannelloni, Manicotti,
Linguini Bolognese, Gnocchi
Fettuccine with Red Sauce or Alfredo

MAIN ENTREES

(Choice of 2)

Roast Beef, Roasted Chicken, Veal Parmesan,
Roast Veal, Veal or Chicken Scallopini,
Chicken Cordon Bleu, Chicken Riviera Alla Lemone,
Grilled Chicken, Roast Turkey,
Ontario Lamb, Shish Kebob or Specatino

(Served with)

Seasonal Fresh Vegetables
Oven Roasted Potatoes

SEAFOOD PLATTER:

Scallops, Calamari,
Filet of Sole and Sautéed Shrimp Served on a Bed of Rice
Insalata Verde Con Radicchio in Red Wine Vinaigrette

DESSERT

(Choice of 1)

Chocolate and Raspberry Mousse,
Ice Cream Parfait, Tiramisu, Tartufo,
European Ice Cream Pear,
Strawberry or Cherry Cheesecake
Freshly Brewed Coffee, Tea and Espresso on Request

CANDLELIGHT BUFFET at 11:00 pm

Consisting of:

An Assortment of European Pastries
Italian Bread Pizza Squares
Fresh Cut and Carved Assorted Fruit Display
Your Wedding Cake, Cut and Served to Your Guests
Fresh Brewed Coffee and Tea

WINONA *Vine* ESTATES

FROM THE ANTIPASTO BAR

Bruschetta bread with tomato topping
Grilled Marinated Eggplant
Grilled Red Peppers
Grilled Marinated Asparagus
Green & Black Olives
Assorted Cheese with Crackers
Parmigiano Cheese
Freshly Sliced Prosciutto
Deli Sliced Salami & Cappicilla
Sliced Tomato with Bocconcini
Steamed Mussels with Tomato Sauce
Smoked Atlantic King Salmon
Fresh Oysters with Lemon
Marinated Seafood Salad

OPTIONAL CHOICE

Sauté Station - Uniformed Staff Preparing & Flambéing
Seafood table side on the buffet

(choice of 2)

Shrimp, Scallops or Calamari

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Standard Host Bar Package Includes:

Mixed Drinks with Rye, Rum, Gin, Vodka & Scotch

Red & White Wines
Your Choice of Italian, French or Domestic

Assorted Beer Selection

Soft Drinks, Juices, Glasses, Ice, Garnishes & Bartenders

Host Bar Package includes up to an Eight (8) hour Service

Liqueur Package:

Winona Vine estates Offers the Following Selection of Liqueurs:

Brandy, Sambucca, Irish Cream, Amaretto, Cognac,
Café Royal & Peach Schnapps.

Liqueurs are served during the receiving line,
table side service with coffee & at the bar after dinner

Champagne Toast:

\$2.50 Per Person Plus Taxes & Gratuities added to Standard Bar Price

Champagne and/or Wine Service:

\$3.00 Per Person Plus Taxes & Gratuities added to Standard Bar Price
During Cocktail Hour by Wait Staff

Other Specialty Items Available Upon request

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Vegetarian Menu

APPETIZER

Spring Rolls
Egg Rolls
Garlic Bread
Bruschetta
Fruit Cocktail

SOUP

Minestrone
Cream of Broccoli
Egg Drop Soup
Cream of Mushroom

SALAD

Mixed Bean Salad
Potato salad
Chef Salad
Caesar Salad (No bacon)
Greek Salad
Paradise Salad

ENTREE

Eggplant Parmesan
Vegetarian Lasagna
Penne Al Pomodoro
Vegetable Patties
Rotolo di pasta
Manicotti
Fettuccini Alfredo
Vegetable Burrito
Chow mein

VEGETABLES & POTATOES

Stir Fry
Rice Pilaf
Saffron rice
Fried Rice Noodles
Broccoli
Baby Carrots
Green beans
Rapini
Potatoes

DESSERT

Coffee & Tea