

Wine & Cheese Pairing

*A Customized Event Coupled
with a Lecture Describing Each
Cheese and Wine Pairing*

Pierre Robert (France), cow
Haight-Brown Vineyard Bubbly

Laure Chenel Fresh Chevre (USA), goat
Railway White

Vieux Berger Roquefort (France), sheep
Riesling

Tres Leches with Membrillo (Spain),
sheep
Picnic Red

Flor de Exgueva (Spain), sheep
Morning Harvest

Quick's English Cheddar (English), cow
Big Red

Classic Reception

Stationery Selections

Olives

Artisan Cheese and Charcuterie Boards
Served with traditional accompaniments

House Roasted Rosemary Mixed Nuts

Passed Canapes

Smoky White Bean and Bacon Crostini

Skewered Shrimp Cocktail with Spicy
Sauce

Garlic Hummus on Crispy Pita

Chicken Saltimbocca

Egg Rolls in Sweet and Sour Dipping
Sauce

Selection of Mini Desserts

Homemade Cookie Assortment

Brownie and Blondie Bites

Mini Tarts

Chocolates

A Sample Custom Menu

Reception

Champagne Flute of Haight-Brown
Vineyard Bubbly

Appetizers

Artisanal Cheese and Charcuterie Display
Served with traditional accompaniments

Homemade Garlic Hummus, Black Olive
Tapenade and Crisply Flat Breads

Main Course

Classic Caesar Salad

Baked Penne Pesto with Sweet and Spicy
Sopressata

Baked Swedish Ham

Asparagus with Bread Crumbs and
Parmesan

Basmati Rice

Desserts

Baked Apple Crisp with Gingerbread
Gelato