



paesanos
catering & special events

VINO FORNO COURTYARD SERVICE

Paesanos Catering & Special Events is proud to offer a selection of delicious farm to fork creations served at Scribner Bend Winery. Choices include wood fired pizza, small plates, salads and more. Due to the seasonal nature of the menu, which features local produce, changes are frequent. A sample menu is attached.

If you are planning a gathering for a large group at the winery and are looking for a more casual experience, we offer drop off service from a diverse menu of delicious items to make your event a success. Groups ranging in size from 20-60 may make prior arrangements for food to be delivered from the Vino Forno Courtyard Kitchen. A pre-tax food and beverage minimum of \$500 must be met, and a minimum of 5 days prior notice must be provided. Pre-payment is required.

Seating and space arrangements must be made with Scribner Bend Vineyards staff. Sturdy paper goods and plastic ware will be included with your order. No service personnel, linens or rentals will be provided with Vino Forno Courtyard Kitchen orders. Guests are responsible for all food service logistics including the setup of any necessary buffet table(s).

W
I
N
E
R
Y

VINO FORNO COURTYARD MENU

VINEYARD BOX LUNCH

(\$16.95 per person)

Includes:

Choice of cold sandwich

Choice of pasta salad or kettle chips

Choice of cookie (chocolate chip or peanut butter)

Choice of bottled water or soft drink

HORS D'OEUVRE TRAYS

(Serves 10-12)

ITALIAN GRILLED VEGETABLES \$50

Grilled asparagus, gold peppers, yellow squash and Japanese eggplant topped with olive oil and lemon zest

HOUSE SMOKED SALMON \$65

*With dill cream and cucumber-caper relish,
served with crostini*

PARTY SKEWERS \$55

Choice of antipasto, watermelon Caprese or classic Caprese

ITALIAN ANTIPASTO PLATTER \$55

*A selection of cured meats and sharp cheeses with pepperoncini
and sweet peppadew peppers*

TEA SANDWICHES \$65

*Choice of Roasted Vegetable, Smoked Turkey and Avocado
or Prosciutto & Fig*

GREEN SALADS

(Serves 10-12)

- CAESAR** \$28
Choice of kale or romaine lettuce with garlic croutons, parmesan and house made Caesar dressing
- MEDITERRANEAN** \$28
Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese and aged balsamic vinaigrette
- BABY SPINACH & PAPAYA** \$30
With crisp bacon, goat cheese, papaya and polenta croutons in a honey-Dijon vinaigrette
- ITALIAN CHOP** \$35
Chopped romaine with roasted turkey, salami, provolone, parmesan, cucumbers, tomatoes and marinated garbanzo beans in an Italian herb-parmesan vinaigrette
- ITALIAN GREENS** \$30
Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan and croutons in a roasted garlic vinaigrette
- FARMER'S MARKET** \$40
Mixed lettuces with grilled chicken, dates, goat cheese, sweet corn, avocado, tomatoes and cornbread croutons in a tarragon dressing

COLD SALADS

(Serves 10-12)

- PESTO GEMELLI** \$50
With house made basil pesto, feta, sun dried tomatoes
- RED QUINOA** \$50
With beets, butternut squash, red chard, toasted almonds and blueberries in an Acai-ginger vinaigrette
- MARBLE POTATO SALAD** \$55
With bacon, celery, green onion and dill in a whole grain mustard vinaigrette
- VINEYARD SLAW** \$45
Red and green cabbage, toasted pecans and red grapes in a poppy seed dressing

COLD SANDWICH PLATTER

Includes 12 pieces

\$60 each

VINEYARD CLUB

Roasted turkey, smoked bacon, lettuce, tomato and avocado with sriracha aioli on an artisan roll

TUSCAN VEGGIE

Grilled Eggplant, zucchini and red peppers with basil pesto and ricotta spread served on an artisan roll

MUFFULETTA

Dry salami, mortadella and smoked ham with mayonnaise and Italian olive relish, topped with crisp shredded lettuce and balsamic reduction, served on an artisan roll

BAKERY ITEMS

WOOD FIRED PIZZA

\$14.95

Available only during Courtyard Kitchen
service hours of operation

MARGHERITA

Fresh Mozzarella, San Marzano Tomatoes and basil

BARTLETT & BLUE

*Local Bartlett pears, caramelized onions, spinach, Point Reyes Blue,
garlic and Sciabica & Sons Olive Oil*

SLOUGHHOUSE

*Sloughhouse Farms organic mushrooms, fresh mozzarella, parmesan,
rosemary, garlic and Sciabica & Sons Olive Oil*

CLASSICO

Molinari Pepperoni, fresh mozzarella, Stanislaus tomatoes

TRE CARNE

*Prosciutto, Hot Coppa, Sopresatta, fresh mozzarella,
spicy tomato sauce, Oregano and parmesan*

BREADS

(\$1.50 Per Person)

Pugliese Garlic Bread

*Rosemary Focaccia
w/Italian Dipping Oil*

Artisan Dinner Rolls w/butter

Fresh Baked Baguette w/butter

SWEETS

(Priced Per Person)

Chocolate Chip Cookies..... 1.50

Peanut Butter Cookies..... 1.50

Fudge Brownies3.00

Red Velvet Cupcakes 3.50

*Vanilla Cupcakes..... 3.50
with Chocolate Frosting*

BEVERAGES

(Priced Per Person)

Bottled Water 1.95

Pepsi, Diet Pepsi or Sierra Mist..... 1.95

Flavored San Pellegrino Sparklers..... 2.50

San Pellegrino Sparkling Water Bottles 3.00