**BANQUET LUNCHEON BUFFET**

**Room Rental Information:**

Our semi-private Luncheon Buffet Menu was designed to fit for all special occasions. Sunday Brunch, Birthday Parties, Luncheons, Wedding Showers, Baby Showers and more! All semi-private events are held in our Banquet Room overlooking the vineyard with a full bar available. Room rental rate is a minimum of $100 depending on time of year, availability and group size. Banquet Room rental fees are not included in Menu prices listed below.

**Semi-Private Luncheon Buffet Menu | Requirements & information:**

* Minimum of 35 people are required to reserve the Banquet Luncheon Buffet Menu.
* Semi-Private Luncheon Buffet Menu Hours of Reservation must fall within: 11:00 AM – 2:00 PM *or within availability confirmed by Ventosa Vineyards.*
* Semi-Private Luncheon Buffet: $32.95p/p + 8% NY tax and 20% service/support charge.

**SEMI-PRIVATE LUNCHEON BUFFET: $32.95 P/P**

SALAD & BREAD | STARTER

* Mixed green salad with tomato, cucumber, shredded carrots, onions, topped with a blend of three cheeses, and white balsamic vinaigrette dressing.
* Freshly baked bread with house-made butter.

*\*Substitute Caesar Salad: Romaine lettuce, Caesar dressing, shaved parmesan cheese, crouton - additional $2.25 pp*

PASTA CHOICES|SELECT ONE

* Pasta with house-made marinara sauce
* Pasta Primavera (tossed with olive oil, garlic, and fresh vegetables)

PROTEIN|SELECT TWO

* Stuffed Chicken Breast – Boneless chicken breast stuffed with a classic homemade bread stuffing and finished with a house-made savory chicken gravy.
* Oven Roasted Chicken – Assorted ‘bone-in’ chicken seasoned and roasted to fall off the bone.
* Grilled Chicken Breast – Marinated tender chicken breast.
* Turkey Breast – Oven roasted turkey breast topped with a house-made Gravy.
* Pork Loin – Seasoned with a Tuscan dry rub and oven roasted.

*\*Substitute Roast Sirloin of Beef with House-made Au Jus for $5.95 p/p*

*\*Substitute Braised Beef for $5.95p/p*

POTATO & VEGETABLE | SIDES

* Includes Chef’s choice of seasonal vegetable medley
* Includes Chef’s choice of potato

**Additional Items**

DESSERTS

* Vanilla bean ice cream topped with strawberries $6.25 p/p
* Cheesecake topped with strawberries $7.50 p/p

HORS D ‘OEUVRES & OTHER ITEMS

* Fresh pasta salad | $4.95 p/p
* Home-made escarole and bean soup | $7.25 p/p
* Cheese and crackers | $5.95 p/p
* Italian sausage, peppers, and onions | $6.95 p/p
* Bacon-wrapped scallops (50 pieces) | $200
* Sausage stuffed mushrooms (50 pieces) | $165
* Jumbo shrimp cocktail (50 pieces) | $245
* Crispy pork belly (50 pieces) | $180
* Onion tartlets (50 pieces) | $125
* Caprese tray (50 people) |$175

BAR OPTIONS

* Flat Rate Open Bar:
  + 1st hour: $18.95p/p | 2nd + subsequent hours: $7.50p/p
* Cash Bar: guests pay their own way, must meet a $200 minimum
* Consumption Bar: host pays based on per drink price, bar tab subject to $200 minimum spend plus NY tax rate & 20% service/support charge.

GENERAL BAR PRICES

House cocktails: $9

Premium cocktails: $11 (includes bloody marys and mimosas)

Specialty cocktails: $13

Beer: $7 - $10

Ventosa glass wine: $8 - $13

Soda and juices: $3.95