

MENU

(509) 238-2276 www.trezzifarm.com
17710 N. Dunn Road, Colbert, WA 99005

TREZZI FARM ESTATE WINERY & VINEYARDS

EVENT DATE: FRI / SAT / SUN _____ TOTAL # OF GUESTS: _____ ADULTS 21 AND OLDER: _____
BRIDE & GROOM: _____
CONTACT NAME: _____ PHONE: _____ EMAIL: _____
TIMELINE: CEREMONY _____; APPS _____; WINE/BEER _____; DINNER _____; COFFEE _____; TOAST _____
RENTAL PACKAGE: 9.0 / 5.0; VENUE CHECK-IN TIME: _____ VENUE CHECK-OUT TIME: _____ ADDITIONAL HOURS: _____
WINE HOSTING: [] (1) GLASS PER ADULT GUEST, Min.; [] DIFFERENT AMOUNT _____; [] ALL EVENING

\$19.50 SELECTIONS

~ ENTREES ~

Please select **(2)** entrees from the following choices; a gluten/dairy-free entrée will also be provided at no additional charge

- Spaghetti w/Pesto Sauce ~ basil, garlic, olive oil, parmesan cheese (**nut-free pesto*)
- Spaghetti w/Marinara Sauce ~ tomato, estate wine, Italian, seasonings, garlic, olive oil, fresh garden herbs
- Spaghetti w/Meat Sauce ~ 100% beef, tomato, estate wine, Italian, seasonings, garlic, olive oil, fresh herbs
- Lasagna Marinara ~ marinara sauce, lasagna pasta, parmesan and mozzarella cheeses
- Lasagna Meat ~ 100% beef, lasagna pasta, parmesan and mozzarella cheeses
- Polenta Marinara ~ Northern Italian baked specialty layered with butter, cheese and garlic (**gluten-free*)
- Gluten/Dairy-Free Entrée is provided ~ Chef's choice is served in addition to your (2) entrée selections: # _____

~ SALADS ~

Please select **(1)** salad from the following choices

- Organic Field Green Salad ~ mixed young greens dressed with a Rosemary Herbed Italian Dressing
- Fresh Garden ~ romaine mix with shredded cabbage & carrots dressed with a Rosemary Herbed Italian Dressing

~ BREAD & BUTTER ~

Hand-cut Italian bread w/butter is included as part of your Wedding Buffet

OPTIONS

~The following options may added to your Wedding Buffet for an *additional price/guest + tax* ~

~ APPETIZERS ~

**a minimum of (1) appetizer is mandatory with a cocktail hour*

- Assorted Cheeses ~ European style with seedless grapes and assorted crackers \$_____/guest
- Bruschetta w/Toasted Garlic Baguette ~ traditional tomato, basil, garlic, olive oil, seasonings \$_____/guest
- Focaccia ~ served with Garlic & Herb Infused Virgin Olive Oil Drizzled with Balsamic \$_____/guest
- Harvest Vegetable Baske w/Dill Dip – hand-cut seasonal vegetables presented in farmer's basket \$_____/guest

~ MEATS ~

- Meatballs w/Wine Sauce Reduction ~ 100% beef sautéed with garlic and garden rosemary \$_____/guest
- Barbequed Tri-tip w/Italian Dry-rub ~ Sonoma County specialty \$_____/guest

~ SALADS & BREAD ~

- Caesar Salad ~ fresh hearts of romaine, garlic croutons, grated parmesan, classic dressing \$_____/guest
- Caprese ~ cold penne pasta, tomato, soft mozzarella, garlic, basil, olive oil, seasonings \$_____/guest
- Garlic Bread ~ traditional garlic bread with Italian seasonings \$_____/guest

~ COFFEE SERVICE ~

- Dark French Roast w/cream, sugar, sweetener – paper cups \$60.00 /for coffee service

Disposable Plates and Utensils for dinner___ appetizer ___ **CATERING COST \$_____ / Guest + TAX**

** final menu selections AND total guest count (with separate adult guest estimate) are required 2 weeks before your event*