



# ANDRETTI

WINERY

NAPA VALLEY

## **2017 Executive Lunch**

*Guests arrive at the winery and enjoy reserve wine tasting at the vineyards.*

*An Andretti sommelier will describe a wide selection of wines  
and will take guests on a stroll around the property.*

*Guests will then enjoy an elegantly presented buffet luncheon on the villa's north deck  
accompanied by a full pour of their favorite reserve wine.*

### **TWO MENUS TO CHOOSE FROM...**

#### *Taste of Tuscany Buffet*

Assorted premium Italian meats:

Prosciutto di Parma, coppa, bresaola, mortadella,  
assorted salami and fresh roasted porchetta

Italian, and other assorted cheeses:

Gorgonzola, pecorino Toscano, Taleggio, St. Agur,  
Fromage Blanc (Cowgirl) and Cottswald with chives

Rustic breads from Model Bakery & Acme Bakery  
paired with the best seasonal, regional condiments, assorted olives,  
marinated artichokes, mushrooms and sundried tomatoes

Fresh basil pesto pasta with grilled veggies and Greek salad

Wine boxes of assorted Italian sweets

*accompanied by a tasting of Andretti's Vino Fortissimo port*

## *Chef Gary Penir Lunch Buffet*

### **3-4 plattered lunch combinations, plus seasonal salad and dessert**

Gulf shrimp with braised garbanzos, Tuscan kale, tomato saffron vinaigrette

Semolina pasta, king trumpet mushrooms, mixed greens, parmesan, olive oil

Grilled hanger steak with potato salad, Asian cabbage slaw, poke dressing

Organic grilled chicken, black-eyed peas, bacon and collard greens

Includes seasonal side salad and housemade butter sandwich cookies

*All executive lunches sparkling water and cucumber aqua fresca*

**PRICE: \$95 per guest *plus tax (7.75%) and gratuity (18%)***

*50% deposit due to secure date. Final headcount & adjusted balance due 2 weeks prior.*

To book your event, contact:

**Christina Andrews, manager**

Events & Hospitality @ Andretti Winery

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