



ANDRETTI

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 full pours of their favorite reserve wine.*

THREE 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, French brie

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

Fresh basil pesto pasta with grilled veggies
Zucchini and artichoke torta bites
Fresh seasonal fruit platter

Wine boxes of assorted Italian sweets
accompanied by a tasting of Andretti's Vino Fortissimo port

Served with Pellegrino & Aqua Panne

Bouchon Bakery Lunch Buffet

Ham and Cheese

*French baguette with butter, Dijon mustard,
Jambon de Paris & Gruyère cheese*

Tuna Niçoise

*Ciabatta roll with garlic aioli, tapenade,
tuna salad, bibb lettuce & red onion*

French Dip

*Toasted sesame pain au lait with Dijon mustard mayonnaise,
roasted American wagyu beef, comte & Swiss emmental cheese*

Oven Roasted Turkey

*Sage pecan viennoise hoagie with cranberry relish,
kale apple remoulade, thinly sliced oven roasted turkey & parmesan cheese*

Brie.L.T

*Ficelle baguette with tomato marmalade,
truffle butter, arugula & brie cheese*

Assorted sandwiches are cut in halves for sharing and served with:

Watercress and Endive Salad

*Belgian endive leaves with watercress, toasted English walnuts,
Fuji apples, fine herbs, crumbled oquefort cheese & walnut vinaigrette*

Fresh Fruit Platter

Chocolate Bouchon & Mini Meyer Lemon Tarts

Served with Pellegrino & Aqua Panne

EXECUTIVE LUNCH PRICING: \$95 per guest *plus tax (7.75%) and gratuity (15%)*
50% deposit due to secure date. Final headcount & adjusted balance due 2 weeks prior.

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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