



# CATERING PACKAGE



*A Gervasi Wedding*

UPDATED: 5.05.2026



# CATERING PACKAGE OVERVIEW

*Gervasi Vineyard Catering Services provides guests the unique opportunity to experience our upscale, quality food at your wedding. Our culinary team will prepare your menu on-site while utilizing hand-selected, fresh, and seasonal ingredients.*

*Combine our exceptional food with our attentive and accommodating style of service, and your wedding is sure to be memorable!*



## **ALL CATERING PACKAGES INCLUDE:**

1. 60” round tables and chairs (white garden for Pavilion, banquet chair for Villa Grande), 60” rounds seat 8 guests.
2. Linen package including white, black and ivory floor length table cloths and selection of linen napkin colors. Floor length linen for appetizers/buffet, gift, registration, DJ, cake, head table, and up to 10 cocktail tables.
3. Package includes all standard white chinaware, flatware, and glassware.
4. Coffee, decaf, and hot tea are available at self serve beverage station.
5. Ice water service is offered table-side during event.
6. Bread service is included with plated and buffet meals.
7. Vegetarian/Vegan entrée is available. Please notify your Gervasi Event Coordinator of any dietary restrictions.
8. Children’s Meals are also available by request – notify your Gervasi Coordinator about any children in attendance.
9. Group tasting for up to six guests, including the wedding couple.
10. Wedding cake cutting service. Cut cake will be presented on self-serve cake table. No refrigerator or freezer will be available for use.

## **ADDITIONAL FEES OR SERVICES:**

1. Service charge of 20% and applicable taxes will be applied to ALL food and beverages.
2. Bar service is NOT included. See ‘Bar Service Summary’ on page 15.
3. The Facility Rental Fee is NOT included and is based on the venue selected, day of week and time of year. See ‘Facility Fee Schedule.’
4. Food and Beverage Minimums apply based on the venue, day of week, and time of year. See ‘Facility Fee Schedule.’
5. Rental items such as specialty linens, specialty chairs, tables, dance floors, heaters, and select AV equipment can be provided at an additional charge including delivery, set-up and pick up fees, based on selection.
6. When additional chair and ceremony setup are required, a chair fee applies.
7. All Ballaria weddings require one security officer. All Pavilion weddings require two security officers. Select large events may require additional officers. A pass through cost will be initiated by Canton PD.
8. Layout options are limited when Pavilion guest counts fall between 220 and 300, your event coordinator will arrange a dedicated call to discuss the recommended layout, menu, and bar service options for your wedding.
9. *Gervasi reserves the right to increase menu pricing due to market price fluctuations at any time.*



# THE FIRENZE

## BUFFET STYLE



# FIRENZE

### ENTRÉE OPTIONS

Guests may enjoy Gervasi buffet options for on-premise consumption for a maximum of 2 hours, carry-outs are not permitted on buffets.

**\$57 PER GUEST**

*\$5 per guest additional charge for parties less than 30*

### APPETIZER *(Choose One)*

#### CRUDITÉS PRESENTATION

Fresh Vegetables, Fruit, Assorted Dips

#### ONE STANDARD PASSED APPETIZER

(See Page 11 for Options)

### PLATED SALAD *(Choose One)*

#### GARDEN SALAD (v/gf/df)

Mixed Greens, Tomatoes, Cucumbers, Bell Peppers, Champagne Vinaigrette

#### GV ITALIAN SALAD (v/gf)

Mixed Greens, Tomatoes, Carrots, Asiago Cheese, Red Wine Vinaigrette

### PROTEIN SELECTION *(Choose Two)*

#### CHICKEN MILANESE

with Lemon Cream Sauce

#### CHICKEN PARMESAN

with House Marinara

#### CHICKEN PICCATA

with Lemon Caper Cream Sauce

#### PORK MILANESE

with Lemon Cream Sauce

#### ROASTED ATLANTIC SALMON (gf/df)

with Plum BBQ Glaze

#### TUSCAN BEEF SHORT RIBS (gf/df)

with Mushroom Chianti Sauce

### SIDE SELECTION *(Choose Two)*

#### BAKED PASTA MARINARA (v)

#### GREEN BEANS WITH PANCETTA (gf/df)

#### GRILLED VEGETABLES (v/gf/df)

#### HONEY GLAZED CARROTS (v/gf)

#### MASHED POTATOES (v/gf)

Gravy on Side

#### PASTA ALFREDO (v)

#### PASTA MARINARA (v/df)

#### ROASTED RED SKIN POTATOES (v/gf/df)

#### STEAMED BROCCOLI (v/gf)

*VEGAN MEAL (Served Plated) : Potato Gnocchi - House Made Marinara, Sautéed Zucchini, Squash, Basil (gf)*

*KIDS MEAL (Served Plated) : Chicken Tenders and Mac and Cheese (Fruit Cup in lieu of Salad)*

*v - vegetarian    gf - gluten-free    df - dairy-free*



# THE PORTOFINO

## BUFFET STYLE



## PORTOFINO

### ENTRÉE OPTIONS

Guests may enjoy Gervasi buffet options for on-premise consumption for a maximum of 2 hours, carry-outs are not permitted on buffets.

**\$66 PER GUEST**

\$5 per guest additional charge  
for parties less than 30

### APPETIZER

CHOOSE ONE STANDARD AND ONE PREMIUM PASSED APPETIZER  
(See Page 11 for Options)

### STATIONED SALAD *(Choose One)*

#### CRUDITÉS PRESENTATION

Fresh Vegetables, Fruit, Assorted Dips

#### ITALIAN FARFALLE PASTA SALAD (v)

Bowtie Pasta, Basil Pesto, Walnuts, Gorgonzola Cheese

#### SEASONAL PASTA SALAD (v/df)

### PLATED SALAD *(Choose One)*

#### GV ITALIAN SALAD (v/gf)

Mixed Greens, Tomatoes, Carrots, Asiago Cheese, Red Wine Vinaigrette

#### APPLE WALNUT SALAD (v/gf)

Mixed Greens, Caramelized Apples, Toasted Walnuts, Gorgonzola Cheese, Cider Vinaigrette

#### CAESAR SALAD

Chopped Romaine, Croutons, Parmesan Cheese, Caesar Dressing

#### SICILIAN SALAD (v/gf)

Field Greens, Pistachios, Dried Cherries, Strawberries, Goat Cheese, Balsamic Vinaigrette

#### GARDEN SALAD (v/gf/df)

Mixed Greens, Tomatoes, Cucumbers, Bell Peppers, Champagne Vinaigrette

### PROTEIN SELECTION *(Choose Two)*

#### CHICKEN MARSALA (gf/df)

with Mushroom, Onion Marsala Sauce

#### CHICKEN MILANESE

with Lemon Cream Sauce

#### CHICKEN PARMESAN

with House Marinara

#### CHICKEN PICCATA

with Lemon Caper Cream Sauce

#### PORK MILANESE

with Lemon Cream Sauce

#### ROASTED ATLANTIC SALMON (gf/df)

with Plum BBQ Glaze

#### ROASTED MAHI MAHI

with Lemon Cream Sauce

#### ROASTED PORK TENDERLOIN (gf)

with Caramel Apple Pancetta

#### TUSCAN BEEF SHORT RIBS (gf/df)

with Mushroom Chianti Sauce

### SIDE SELECTION *(Choose Three)*

#### BAKED PASTA MARINARA (v)

#### GREEN BEANS WITH PANCETTA (gf/df)

#### GRILLED VEGETABLES (v/gf/df)

#### HONEY GLAZED CARROTS (v/gf)

#### MASHED POTATOES (v/gf)

Gravy on Side

#### PASTA ALFREDO (v)

#### PASTA MARINARA (v/df)

#### PASTA PRIMAVERA (v)

#### ROASTED RED SKIN POTATOES (v/gf/df)

#### STEAMED BROCCOLI (v/gf)

VEGAN MEAL *(Served Plated)* : Potato Gnocchi - House Made Marinara, Sautéed Zucchini, Squash, Basil (gf)

KIDS MEAL *(Served Plated)* : Chicken Tenders and Mac and Cheese (Fruit Cup in lieu of Salad)

v - vegetarian    gf - gluten-free    df - dairy-free



# THE SORRENTO

## BUFFET STYLE



## SORRENTO

### ENTRÉE OPTIONS

Guests may enjoy Gervasi buffet options for on-premise consumption for a maximum of 2 hours, carry-outs are not permitted on buffets.

**\$84 PER GUEST**

\$5 per guest additional charge  
for parties less than 30

### APPETIZER

CHOOSE THREE PASSED APPETIZERS  
(See Page 11 for Options)

### STATIONED SALAD *(Choose One)*

#### CRUDITÉS PRESENTATION

Fresh Vegetables, Fruit, Assorted Dips

#### ITALIAN FARFALLE PASTA SALAD (v)

Bowtie Pasta, Basil Pesto, Walnuts, Gorgonzola Cheese

#### SEASONAL PASTA SALAD (v/df)

### PLATED SALAD *(Choose One)*

#### GV ITALIAN SALAD (v/gf)

Mixed Greens, Tomatoes, Carrots, Asiago Cheese, Red Wine Vinaigrette

#### APPLE WALNUT SALAD (v/gf)

Mixed Greens, Caramelized Apples, Toasted Walnuts, Gorgonzola Cheese, Cider Vinaigrette

#### CAESAR SALAD

Chopped Romaine, Croutons, Parmesan Cheese, Caesar Dressing

#### SICILIAN SALAD (v/gf)

Field Greens, Pistachios, Dried Cherries, Strawberries, Goat Cheese, Balsamic Vinaigrette

#### GARDEN SALAD (v/gf/df)

Mixed Greens, Tomatoes, Cucumbers, Bell Peppers, Champagne Vinaigrette

### PROTEIN SELECTION *(Choose Three)*

#### CHICKEN MARSALA (gf/df)

with Mushroom, Onion Marsala Sauce

#### CHICKEN MILANESE

with Lemon Cream Sauce

#### CHICKEN PARMESAN

with House Marinara

#### CHICKEN PICCATA

with Lemon Caper Cream Sauce

#### CHICKEN SALTIMBOCCA (gf)

with Tomato Madeira Sauce

#### PORK MILANESE

with Lemon Cream Sauce

#### ROASTED ATLANTIC SALMON (gf/df)

with Plum BBQ Glaze

#### ROASTED MAHI MAHI

with Lemon Cream Sauce

#### ROASTED PORK TENDERLOIN (gf)

with Caramel Apple Pancetta

#### TUSCAN BEEF SHORT RIBS (gf/df)

with Mushroom Chianti Sauce

### SIDE SELECTION *(Choose Three)*

#### BAKED PASTA MARINARA (v)

#### GREEN BEANS WITH PANCETTA (gf/df)

#### GRILLED VEGETABLES (v/gf/df)

#### HONEY GLAZED CARROTS (v/gf)

#### MASHED POTATOES (v/gf)

Gravy on Side

#### PASTA ALFREDO (v)

#### PASTA BOLOGNESE

#### PASTA MARINARA (v/df)

#### PASTA PRIMAVERA (v)

#### ROASTED RED SKIN POTATOES (v/gf/df)

#### STEAMED BROCCOLI (v/gf)

VEGAN MEAL *(Served Plated)* : Potato Gnocchi - House Made Marinara, Sautéed Zucchini, Squash, Basil (gf)

KIDS MEAL *(Served Plated)* : Chicken Tenders and Mac and Cheese (Fruit Cup in lieu of Salad)

v - vegetarian    gf - gluten-free    df - dairy-free



# THE TRENTINO

## PLATED MENU



## TRENTINO

### ENTRÉE OPTIONS

- Host selects **one** of the two options below for entrée presentation.
- Guest counts that exceed 220 require the Plated Duo option.

#### SPLIT ENTRÉE OPTION

- Guests are served predetermined protein of their choice (max. two selections)
- Place cards (**must be** provided by host) are required when ordering split entrées and must be approved by the on-site Gervasi Event Coordinator.

-OR-

#### PLATED DUO OPTION

- Guests are served smaller portions of both predetermined proteins (max. two selections)

**\$57 PER GUEST**

### APPETIZER *(Choose One)*

#### CRUDITÉS PRESENTATION

Fresh Vegetables, Fruit, Assorted Dips

#### ONE PASSED STANDARD APPETIZER

(See Page 11 for Options)

### PLATED SALAD *(Choose One)*

#### GARDEN SALAD (v/gf/df)

Mixed Greens, Tomatoes, Cucumbers, Bell Peppers, Champagne Vinaigrette

#### GV ITALIAN SALAD (v/gf)

Mixed Greens, Tomatoes, Carrots, Asiago Cheese, Red Wine Vinaigrette

### PROTEIN SELECTION *(Choose Two)*

#### CHICKEN MILANESE

with Lemon Cream Sauce

#### CHICKEN PICCATA

with Lemon Caper Cream Sauce

#### PORK CHOP (gf)

with Caramel Apple Pancetta

#### ROASTED ATLANTIC SALMON (gf/df)

with Plum BBQ Glaze

#### TUSCAN BEEF SHORT RIBS (gf/df)

with Mushroom Chianti Sauce

### SIDE SELECTION *(Choose One Starch & One Vegetable)*

#### ASPARAGUS CARROT BUNDLE (v/gf/df)

#### BROCCOLI CROWNS (v/gf)

#### GREEN BEAN BUNDLE (v/gf/df)

#### GRILLED VEGETABLES (v/gf/df)

#### HONEY GLAZED CARROTS (v/gf)

#### MASHED POTATOES (v/gf)

#### PARMESAN RISOTTO (v/gf)

#### RICE PILAF (v/gf/df)

#### ROASTED RED SKIN POTATOES (v/gf/df)

#### STUZMAN FARMS OHIO POLENTA (v/gf)

VEGAN MEAL (Served Plated) : Potato Gnocchi - House Made Marinara, Sautéed Zucchini, Squash, Basil (gf)

KIDS MEAL (Served Plated) : Chicken Tenders and Mac and Cheese (Fruit Cup in lieu of Salad)

v – vegetarian    gf – gluten-free    df – dairy-free



# THE SIENA PLATED MENU



## SIENA

### ENTRÉE OPTIONS

- Host selects **one** of the two options below for entrée presentation.
- Guest counts that exceed 220 require the Plated Duo option.

#### SPLIT ENTRÉE OPTION

- Guests are served predetermined protein of their choice (max. two selections)
- Place cards (**must be** provided by host) are required when ordering split entrées and must be approved by the on-site Gervasi Event Coordinator.

-OR-

#### PLATED DUO OPTION

- Guests are served smaller portions of both predetermined proteins (max. two selections)

**\$67 PER GUEST**

### APPETIZER

CHOOSE ONE STANDARD AND ONE PREMIUM PASSED APPETIZER  
(See Page 11 for Options)

### PLATED SALAD *(Choose One)*

#### GV ITALIAN SALAD (v/gf)

Mixed Greens, Tomatoes, Carrots, Asiago Cheese, Red Wine Vinaigrette

#### APPLE WALNUT SALAD (v/gf)

Mixed Greens, Caramelized Apples, Toasted Walnuts, Gorgonzola Cheese, Cider Vinaigrette

#### CAESAR SALAD

Chopped Romaine, Croutons, Parmesan Cheese, Caesar Dressing

#### SICILIAN SALAD (v/gf)

Field Greens, Pistachios, Dried Cherries, Strawberries, Goat Cheese, Balsamic Vinaigrette

#### GARDEN SALAD (v/gf/df)

Mixed Greens, Tomatoes, Cucumbers, Bell Peppers, Champagne Vinaigrette

### PROTEIN SELECTION *(Choose Two)*

#### BEEF SIRLOIN (gf/df)

with Red Wine Sauce

#### CHICKEN MARSALA (gf/df)

with Mushroom, Onion Marsala Sauce

#### CHICKEN MILANESE

with Lemon Cream Sauce

#### CHICKEN PICCATA

with Lemon Caper Cream Sauce

#### PORK CHOP (gf)

with Caramel Apple Pancetta

#### ROASTED ATLANTIC SALMON (gf/df)

with Plum BBQ Glaze

#### ROASTED MAHI MAHI

with Lemon Cream Sauce

#### TUSCAN BEEF SHORT RIBS (gf/df)

with Mushroom Chianti Sauce

### SIDE SELECTION *(Choose One Starch & One Vegetable)*

#### ASPARAGUS CARROT BUNDLE (v/gf/df)

#### BROCCOLI CROWNS (v/gf)

#### GREEN BEAN BUNDLE (v/gf/df)

#### GRILLED VEGETABLES (v/gf/df)

#### HONEY GLAZED CARROTS (v/gf)

#### MASHED POTATOES (v/gf)

#### PARMESAN RISOTTO (v/gf)

#### RICE PILAF (v/gf/df)

#### ROASTED RED SKIN POTATOES (v/gf/df)

#### STUZMAN FARMS OHIO POLENTA (v/gf)

VEGAN MEAL (Served Plated) : Potato Gnocchi - House Made Marinara, Sautéed Zucchini, Squash, Basil (gf)

KIDS MEAL (Served Plated) : Chicken Tenders and Mac and Cheese (Fruit Cup in lieu of Salad)

v - vegetarian    gf - gluten-free    df - dairy-free



# THE TRUSCANO

## PLATED MENU



# TRUSCANO

### ENTRÉE OPTIONS

- Host selects **one** of the two options below for entrée presentation.
- Guest counts that exceed 220 require the Plated Duo option.

#### SPLIT ENTRÉE OPTION

- Guests are served predetermined protein of their choice (max. two selections)
- Place cards (**must be** provided by host) are required when ordering split entrées and must be approved by the on-site Gervasi Event Coordinator.

-OR-

#### PLATED DUO OPTION

- Guests are served smaller portions of both predetermined proteins (max. two selections)

**\$84 PER GUEST**

### APPETIZER

#### CHOOSE THREE PASSED APPETIZERS

(See Page 11 for Options)

### SEASONAL SOUP *(Choose One)*

#### EXAMPLES INCLUDE:

Tomato Bisque (v/gf), Gazpacho (v/gf/df), Summer Corn (v/gf), Harvest Squash (v/gf)

### PLATED SALAD *(Choose One)*

#### GV ITALIAN SALAD (v/gf)

Mixed Greens, Tomatoes, Carrots, Asiago Cheese, Red Wine Vinaigrette

#### APPLE WALNUT SALAD (v/gf)

Mixed Greens, Caramelized Apples, Toasted Walnuts, Gorgonzola Cheese, Cider Vinaigrette

#### CAESAR SALAD

Chopped Romaine, Croutons, Parmesan Cheese, Caesar Dressing

#### SICILIAN SALAD (v/gf)

Field Greens, Pistachios, Dried Cherries, Strawberries, Goat Cheese, Balsamic Vinaigrette

#### GARDEN SALAD (v/gf/df)

Mixed Greens, Tomatoes, Cucumbers, Bell Peppers, Champagne Vinaigrette

### PROTEIN SELECTION *(Choose Two)*

#### BEEF SIRLOIN (gf/df)

with Red Wine Sauce

#### CHICKEN MARSALA (gf/df)

with Mushroom, Onion Marsala Sauce

#### CHICKEN MILANESE

with Lemon Cream Sauce

#### CHICKEN SALTIMBOCCA (gf)

with Tomato Madeira Sauce

#### GRILLED FILET (gf)

with Abbraccio Reduction

#### OVEN ROASTED HALIBUT (gf)

with Chive Cream Sauce

#### PORK CHOP (gf)

with Caramel Apple Pancetta

#### ROASTED ATLANTIC SALMON (gf/df)

with Plum BBQ Glaze

#### ROASTED MAHI MAHI

with Lemon Cream Sauce

#### ROASTED SALMON (gf)

with Lobster Veloute

#### TUSCAN BEEF SHORT RIBS (gf/df)

with Mushroom Chianti Sauce

### SIDE SELECTION *(Choose One Starch & One Vegetable)*

#### ASPARAGUS CARROT BUNDLE (v/gf/df)

#### BROCCOLI CROWNS (v/gf)

#### GREEN BEAN BUNDLE (v/gf/df)

#### GRILLED VEGETABLES (v/gf/df)

#### HONEY GLAZED CARROTS (v/gf)

#### MASHED POTATOES (v/gf)

#### PARMESAN RISOTTO (v/gf)

#### RICE PILAF (v/gf/df)

#### ROASTED RED SKIN POTATOES (v/gf/df)

#### STUZMAN FARMS OHIO POLENTA (v/gf)

VEGAN MEAL (Served Plated) : Potato Gnocchi - House Made Marinara, Sautéed Zucchini, Squash, Basil (gf)

KIDS MEAL (Served Plated) : Chicken Tenders and Mac and Cheese (Fruit Cup in lieu of Salad)

v - vegetarian    gf - gluten-free    df - dairy-free



# THE VERONA

## PLATED MENU



# VERONA

## ENTRÉE OPTIONS

Host selects **two** entrées. No Substitutions.

- Place cards (**must be** provided by host) are required when ordering split entrées and must be approved by the on-site Gervasi Event Coordinator.

**\$98 PER GUEST**

## APPETIZER

### CHOOSE THREE PASSED APPETIZERS

(See Page 11 for Options)

### PLATED APPETIZER *(Choose One)*

#### CRISPY POLENTA CAKE (v)

Roasted Pepper Salad, Balsamic Reduction, Pesto

#### MUSHROOM WELLINGTON (vegan)

Spinach, Caramelized Onions, Thyme, Tomato Gravy

#### WARM GOAT CHEESE TART (v)

Caramelized Onions, Tomatoes, Arugula

### PLATED SALAD *(Choose One)*

#### CAPRESE

Fresh Tomatoes, Mozzarella, Basil Oil, Balsamic Reduction

#### CHOPPED SALAD

Romaine, Mixed Greens, Pickled Onions, Gorgonzola, Roasted Tomato, White French

#### WATERMELON CUCUMBER

Feta, Arugula, Picked Onion, Mint Vinaigrette

### PLATED ENTRÉE *(Choose Two)*

#### CAULIFLOWER STEAK (vegan)

Roasted Potatoes, Crispy Onions, Calabrian Chile Aioli

#### GRILLED LAMB (1/2 RACK)

Herb & Feta Fingerlings, Broccolini, Mint Infused Demi

#### PAN SEARED BEEF TENDERLOIN

Yukon Gold Potato Purée, Roasted Young Carrots, Abbraccio Reduction

#### ROASTED DUCK LEG

Cauliflower Purée, Wild Mushrooms, Spinach, Sour Cherry Glaze

#### ROASTED HALIBUT

Mediterranean Cous Cous, Roasted Tomatoes, Caramelized Onions, Beurre Rouge Sauce

### PLATED DESSERT *(Choose One)*

#### PAVLOVA

Vanilla Bean Custard, Seasonal Fruit

#### CITRUS TART

Vanilla Tart Shell, Lemon Curd, Lime Meringue, Candied Orange

#### BOSTON CREAM PIE

Macerated Strawberries

v – vegetarian

gf – gluten-free

df – dairy-free



# APPETIZER MENU PACKAGES

Menu Packages do NOT include any beverages, service charge, or taxes. Minimums apply.  
See attachments for details on each item in menu package.



All appetizer packages are available as menu complements only, and may be additions to your selection of a plated or buffet dinner. They may not be offered as meal replacements.

Consider adding The Classico or Primo to enhance your cocktail hour, or a station as a late-night snack.

## THE CLASSICO

Minimum 30 guests

1. Choice of three standard appetizers (Page 11)
2. Premium selection of meats and cheese
3. Crudités presentation of fresh vegetables and fruit with assorted dips
4. Gervasi Favorites Dessert Display (Page 14)

**\$28 PER GUEST**

## THE PRIMO

Minimum 30 guests

1. Choice of three standard appetizers (Page 11)
2. Choice of two premium appetizers (Page 11)
3. Gervasi Antipasti Table - elaborate presentation of premium seasonal and authentic antipasti selections
4. Gervasi Favorites Dessert Display (Page 14)

**\$40 PER GUEST**

## THE ULTIMO

Minimum 50 guests

*\*Incurs a \$100 in-room chef fee for carving station*

1. Choice of any five passed appetizers (Page 11)
2. Gervasi Antipasti Table - elaborate presentation of premium seasonal and authentic antipasti selections
3. Carving Station\* (choice of prime rib, roasted turkey, or pork tenderloin)
4. Shrimp Cocktail Display
5. Gervasi Favorites Dessert Display (Page 14)

**\$58 PER GUEST**

\*Appetizer Presentation - Host may choose to have appetizers presented on a buffet table or passed or combination.  
Select appetizers may only be presented on a buffet. Package includes 1.5 pieces of each appetizer per guest.



# APPETIZER SELECTIONS

*Appetizers Included In Menu Selection • 1.5 Pieces Per Person • À La Carte Appetizers Priced Per Piece  
50 Piece Minimum*



## STANDARD SELECTIONS

*\$2.75 Per Piece*

### ARANCINI (v)

with Red Pepper Aioli

### BEEF WELLINGTON

with Ground Mustard Sauce

### BRIE APRICOT TARTS (v)

with Phyllo Shell, Brie, Apricot Preserves

### CHICKEN BELL PEPPER SKEWERS (gf/df)

with Soy Reduction

### HAND ROLLED CHEESE STICKS (v)

with Marinara

### HOUSE MADE ITALIAN MEATBALL

with Mozzarella Cheese, Marinara Sauce

### MINI CAPRESE SKEWERS (v/gf)

with Aged Balsamic

### MINI GRILLED CHEESE (v)

with Tomato Jam

### PRETZEL COATED CHICKEN SKEWERS (df)

with Honey Mustard

### SAUERKRAUT BALLS

with Horseradish Mustard Sauce

### TOMATO RELISH BRUSCHETTA (v)

with Provolone, Pesto

### VEGETABLE SPRING ROLLS (v/df)

with Chili Sauce

## PREMIUM SELECTIONS

*\$3.75 Per Piece*

### ARTICHOKE CROQUETTE

with Creamy Herb Cheese

### ASPARAGUS EN CROUTE (v)

with Hollandaise

### BACON WRAPPED DATES (gf)

with Goat Cheese

### BEEF AND CHEESE EMPANADAS

with Jalapeño Aioli

### BEEF TENDERLOIN CROSTINI (df)

with Tomatoes, Red Onion, Parsley, Garlic Aioli

### GORGONZOLA DEVILED EGGS (v/gf)

with Pancetta

### ITALIAN BEEF SLIDERS (df)

with Tomato Aioli

### MINI CRAB CAKES (df)

with Basil Aioli

### RASPBERRY AND BRIE PHYLLO INVOLTINI (v)

with Raspberry, Brie, Almonds, Phyllo Shell

### SAUSAGE STUFFED MUSHROOMS (gf)

with Roasted Mushrooms, Creamy Herb Cheese

### SHRIMP COCKTAIL SHOOTERS (gf/df)

with Cocktail Sauce

### SHORT RIB SLIDERS (df)

with Horseradish Aioli, Caramelized Onions

*v – vegetarian*

*gf – gluten-free*

*df – dairy-free*



# STATIONED MENU ENHANCEMENTS



## GERVASI ANTIPASTI TABLE

PRESENTATION OF PREMIUM, SEASONAL, & AUTHENTIC ANTIPASTI SELECTIONS

» Examples includes Italian meats, cheeses, and a variety of vegetables, salad, breads, and jam.

**\$20 PER GUEST WITH PLATED/BUFFET DINNER**

\*Stationed Maximum 2 Hours

## FRUIT & VEGETABLE CRUDITÉS

PRESENTATION OF FRESH VEGETABLES & FRUIT WITH ASSORTED DIPS

**\$6 PER GUEST**

## PREMIUM DISPLAY OF MEATS & CHEESES

» Examples include Soppressata, Chorizo, Mortadella, Smoked Cheddar, Aged Provolone, Gorgonzola Dolce, Flat Bread, Crostini, etc.

**\$10 PER GUEST**

## CARVING STATION

BACON WRAPPED PORK TENDERLOIN  
with Fig Sauce

**\$100 CHEF FEE + MARKET PRICE**

BEEF TENDERLOIN  
with Mushroom Veal Sauce, Horseradish Cream

**\$100 CHEF FEE + MARKET PRICE**

GARLIC CRUSTED RACK OF LAMB  
with Mint Jelly, Whole Grain Mustard Sauce

**\$100 CHEF FEE + MARKET PRICE**

RIB EYE  
with Rosemary Au Jus

**\$100 CHEF FEE + MARKET PRICE**

ROASTED TURKEY  
with Natural Jus

**\$100 CHEF FEE + MARKET PRICE**

## SHRIMP COCKTAIL PLATTER

**\$3.50 PER PIECE • 50 PIECE MIN.**



# LATE NIGHT SNACK SELECTIONS



## HOUSE MADE POTATO CHIPS

SERVED WITH ASSORTED DIPS

Examples Include:

Chili Sriracha

French Onion with Rosemary

Smoked Cheddar

\$5 PER GUEST - REQUIRES 50 SERVING MIN.

## MAC AND CHEESE STATION

CLASSIC MAC AND CHEESE

Gemelli Pasta, House Made Formaggio Sauce

\$5 PER GUEST - REQUIRES 50 SERVING MIN.

MANCHEGO AND CHORIZO MAC

Gemelli Pasta, Chorizo Sausage, Manchego Cheese Sauce, Caramelized Onions

\$7 PER GUEST - REQUIRES 50 SERVING MIN.

SMOKED CHEDDAR AND BACON MAC

Gemelli Pasta, Smoked Cheddar Sauce, Chopped Bacon

\$6 PER GUEST - REQUIRES 50 SERVING MIN.

## SOFT PRETZEL DISPLAY

PRESENTATION OF FRESHLY BAKED HOT, SOFT PRETZEL STICKS

With Assorted Dips

\$7 PER GUEST - REQUIRES 50 SERVING MIN.

## HALF SHEET PIZZA

*Gluten-Free is Available for an Added Cost*

CHEESE (v)

House Made Red Sauce

PEPPERONI

House Made Red Sauce, Mozzarella

\$18 PER PIZZA | 12"X16" HALF-SHEET PIZZA

BIANCO (v)

Four Cheese, Spinach, Garlic, Crushed Red Pepper

GIUSEPPE

Sausage, Banana Peppers, Provolone, Tomato

\$20 PER PIZZA | 12"X16" HALF-SHEET PIZZA

## NACHO BAR

Examples Include:

House Made Cheese Sauce    Scallions

Olives    Sour Cream

Onions    Tomatoes

Salsas

\$6 PER GUEST - REQUIRES 50 SERVING MIN.



# DESSERT SELECTIONS



## GERVASI FAVORITES DESSERT DISPLAY

*(Choose Three)*

- |                          |   |
|--------------------------|---|
| Cannoli (v)              | Chocolate Mousse Cups (v/gf)                          |
| Cheesecake (v)           | Berry Cobbler Shooters (v/df)                         |
| Tiramisu Shooters (v/gf) | Chocolate Brownie with<br>Peanut Butter Mousse (v/gf) |
| Lemon Bars (v)           |   |

**\$8 PER GUEST**  
DISPLAY INCLUDES 3 PIECES PER GUEST

## CANNOLI

**\$3.50 PER PIECE • 50 PIECE MIN.**

## GOURMET HOT BEVERAGE STATION

**INCLUDES** *(Choose One)*

- |                      |                 |
|----------------------|-----------------|
| Regular Coffee       | Hot Chocolate   |
| Decaffeinated Coffee | Hot Apple Cider |
| Hot Tea              |                 |

**TOPPINGS** *(Examples Include)*

- |                            |                         |
|----------------------------|-------------------------|
| Chocolate Espresso Beans   | Seasonal Flavored Syrup |
| Cinnamon Sticks            | Honey                   |
| Cubed Sugar                | Shaved Chocolate        |
| Seasonal Flavored Biscotti | Whipped Cream           |

**\$5 PER GUEST**

## PLATED SEASONAL CHEESECAKE

**\$8 PER GUEST**

## CHOCOLATE DIPPED STRAWBERRIES

**\$3.50 PER PIECE • 50 PIECE MINIMUM**

v - vegetarian

gf - gluten-free

df - dairy-free



# BAR SERVICE SUMMARY

**Gervasi Vineyard MUST supply ALL beer, wine, spirits, and soft drinks for events held on premises.**

Should specialty beer/liquor orders be requested, the host will be held responsible for the entire purchase price. State liquor license prohibits the take home of any beer or liquor purchased at Gervasi Vineyard.



## BAR SERVICE DETAILS

### • All bars are consumption-based.

• Before the event, a bar **estimate** (*projected cost*) will be reflected on the 21-day proforma invoice, based on the average bar cost (*below*) and the final guest count.

• Host is required to choose between the following options:

#### WINE AND BEER BAR

\$36 Per Person Estimate

-OR-

#### FULL BAR

\$46 Per Person Estimate

• Following the event, the actual bar consumption will be tracked and included on a final invoice. Additional charges for the over-estimated consumption will be requested, or a refund will be issued for consumption less than the estimate.

• Bartender Fee Of \$250 Per Bartender

- 2-4 bartenders will be required.
- Gervasi Vineyard will determine bartenders based on the final guest count.
- Additional bar locations are available upon request, set-up fees will apply.

• All beverages are subject to a service charge of 20% and the applicable sales taxes.

• Additional tipping is not required or expected. **No** tip jar will be displayed during the event.

• Bar estimates do not include service charges, bartender fees, or applicable taxes.

• Cash bars are available upon request, and do not apply to food and beverage minimums. Consult your on-site Gervasi coordinator for details.

• As a reminder, no bar shots are permitted.

• Additional Gervasi specialty batched cocktails may be added to enhance your bar package. Contact your coordinator for pricing and availability.

• Additional Gervasi wines and spirits may be added to enhance your bar package. Contact your on-site coordinator for pricing and availability.



# GERVASI BAR SELECTIONS

## GERVASI WINES

Please select **two white** and **two red wines** to feature.

### WHITES

#### MOSCATO • \$30

Honeysuckle and peach with a refreshing finish

#### TESORO Vidal Blanc • \$28

Delicate layers of melon, pear, and citrus

#### ROMANZA Rosé • \$35

Off-dry, gentle sweetness with subtle strawberry

#### LAMBRUSCO Emilia Romagna, Italy • \$35

Crisp sparkling white with citrus and green apple

#### PIOVE Riesling • \$35

Refreshing with nuances of apricot and peach

#### PROSECCO Veneto, Italy • \$39

Sparkling extra dry white with apple, pear, and citrus

#### FRANCIACORTA Lombardy, Italy • \$55

Elegant sparkling rosé with alluring raspberry flavor

#### FIORETTO Sauvignon Blanc • \$38

Soft tones of lime, green apple, and citrus

#### LUCELLO Pinot Grigio • \$37

Light and crisp with layers of citrus and green apple

#### CIAO BELLA Chardonnay • \$37

Alluring flavors of tropical fruit and nuanced oak

### REDS

#### BRIGANTE Sweet Red Blend • \$37

Complex berry flavor and “bad boy” personality

#### VELLUTO Pinot Noir • \$49

Tones of cherry, raspberry, and truffle

#### TRUSCANO Sangiovese • \$44

Notes of cherry, plum, black currant, and oak

#### NEBBIOLO • \$45

Warm cherry, dried plum, violet, and earthiness

#### ZIN ZIN Zinfandel • \$44

Blackberry, raspberry, black cherry, and interlaced oak

#### ABBRACCIO Cabernet Sauvignon • \$52

Black currant, black cherry, and plum notes

## BOTTLED BEER

#### MILLER LIGHT Standard Beer • \$4

#### SEASONAL Premium Beer • \$6

#### GV FARMHOUSE ALE Craft Beer • \$6

Based on Seasonal Availability

#### GV JABBERWOCKY PALE ALE Craft Beer • \$6

Based on Seasonal Availability

#### GV SAWMILL IPA Craft Beer • \$6

Based on Seasonal Availability

#### SOFT DRINKS Coke, Diet Coke, Sprite • \$2.95

## LIQUOR SELECTIONS

#### GS SMALL BATCH VODKA • \$11

#### GS SINNER'S BLUSH Rosé Vodka • \$11.5

#### TITO'S Vodka • \$11

#### GS SMALL BATCH GIN • \$11

#### HENDRICK'S Gin • \$12

#### CASAMIGOS Tequila • \$13

#### CASAMIGOS ANEJO Tequila • \$15

#### JACK DANIEL'S Bourbon • \$10

#### CROWN ROYAL Canadian Whiskey • \$10

#### BACARDI Rum • \$8

#### CAPTAIN MORGAN Rum • \$9

#### MACALLAN 12 Scotch • \$18

#### GS STRAIGHT BOURBON WHISKEY • \$14

#### GS WINE BARREL BOURBON • \$15

#### MAKER'S MARK Bourbon • \$10

#### DISARONNO AMARETTO • \$9

#### KAHLUA • \$8

#### BAILEYS • \$8

#### MIXERS Club Soda, Tonic, Ginger Ale, Juices

\*As a reminder, no bar shots are permitted.

\*Gervasi reserves the right to increase menu pricing due to market price fluctuations at any time.

\*Additional Gervasi specialty batched cocktails may be added to enhance your bar package. Contact your on-site Gervasi coordinator for pricing and availability.

\*Additional Gervasi wines and spirits may be added to enhance your bar package. Contact your on-site coordinator for pricing and availability.