CATERING PACKAGE



UPDATED: 10.29.2026

A Gervasi Wedding

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. Bar service, maximum 7 hours.
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.

$67 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)*

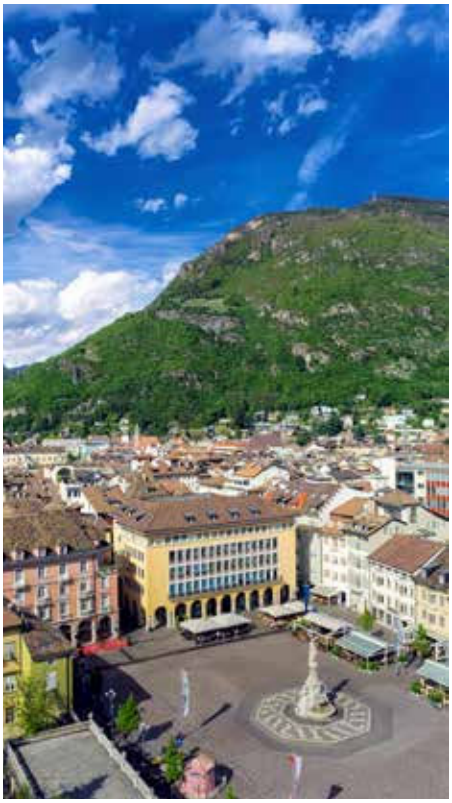
BAKED PASTA MARINARA (v)
GREEN BEANS WITH PANCETTA (gf/df)
GRILLED VEGETABLES (v/gf/df)
HONEY GLAZED CARROTS (v/gf)
MASHED POTATOES (v/gf)
Gravy on Side
PASTA ALFREDO (v)
PASTA BOLOGNESE
PASTA MARINARA (v/df)
PASTA PRIMAVERA (v)
ROASTED RED SKIN POTATOES (v/gf/df)
STEAMED BROCCOLI (v/gf)

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

Only available for guest counts of 220 or less.

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
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.

SOFT PRETZEL DISPLAY

PRESENTATION OF FRESHLY BAKED HOT, SOFT PRETZEL STICKS

With Assorted Dips

$7 PER GUEST - REQUIRES 50 SERVING MIN.

NACHO BAR

Examples Include:

House Made Cheese Sauce
Olives
Onions
Salsas
Scallions
Sour Cream
Tomatoes

$6 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.

HALF SHEET PIZZA

Gluten-Free is Available for an Added Cost

CHEESE (v)
House Made Red Sauce

$18 PER PIZZA | 12”X16” HALF-SHEET PIZZA

PEPPERONI
House Made Red Sauce, Mozzarella

BIANCO (v)
Four Cheese, Spinach, Garlic, Crushed Red Pepper

GIUSEPPE
Sausage, Banana Peppers, Provolone, Tomato

$20 PER PIZZA | 12”X16” HALF-SHEET PIZZA

DESSERT SELECTIONS







GERVASI FAVORITES DESSERT DISPLAY

(Choose Three)

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

$8 PER GUEST
DISPLAY INCLUDES 3 PIECES PER GUEST

PLATED SEASONAL CHEESECAKE

$8 PER GUEST

CHOCOLATE DIPPED STRAWBERRIES

$3.50 PER PIECE • 50 PIECE MINIMUM

CANNOLI

$3.50 PER PIECE • 50 PIECE MIN.

GOURMET HOT BEVERAGE STATION

INCLUDES

Regular Coffee
Decaffeinated Coffee
Hot Tea

(Choose One)

Hot Chocolate
Hot Apple Cider

TOPPINGS *(Examples Include)*

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

$5 PER GUEST

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. Bar service, maximum 7 hours.**

- 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 then 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 sparking 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 ad 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.**

SAMPLE