



**paesanos**  
catering & special events

## VINO FORNO COURTYARD SERVICE

Paesanos Catering & Special Events is proud to offer a selection of delicious farm to fork creations served at Scribner Bend Winery. Choices include wood fired pizza, small plates, salads and more. Due to the seasonal nature of the menu, which features local produce, changes are frequent. A sample menu is attached.

If you are planning a gathering for a large group at the winery and are looking for a more casual experience, we offer drop off service from a diverse menu of delicious items to make your event a success. Groups ranging in size from 20-60 may make prior arrangements for food to be delivered from the Vino Forno Courtyard Kitchen. A pre-tax food and beverage minimum of \$500 must be met, and a minimum of 5 days prior notice must be provided. Pre-payment is required.

Seating and space arrangements must be made with Scribner Bend Vineyards staff. Sturdy paper goods and plastic ware will be included with your order. No service personnel, linens or rentals will be provided with Vino Forno Courtyard Kitchen orders. Guests are responsible for all food service logistics including the setup of any necessary buffet table(s).

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# VINO FORNO COURTYARD MENU

## VINEYARD BOX LUNCH

*(\$16.95 per person)*

*Includes:*

Choice of cold sandwich

Choice of pasta salad **OR** kettle chips

Choice of cookie (chocolate chip **OR** peanut butter)

Choice of bottled water **OR** soft drink

## APPETIZER TRAYS

*(Serves 10-12)*

*(Availability subject to courtyard kitchen hours of operation)*

**ITALIAN GRILLED VEGETABLES ..... \$50**

*Grilled asparagus, gold peppers, yellow squash & Japanese eggplant topped with olive oil & lemon zest*

**HOUSE SMOKED SALMON ..... \$65**

*With dill cream & cucumber-caper relish, served with crostini*

**PARTY SKEWERS ..... \$55**

*Choice of antipasto, watermelon Caprese **OR** classic Caprese*

**ITALIAN ANTIPASTO PLATTER ..... \$55**

*A selection of cured meats & sharp cheeses with pepperoncini & sweet peppadew peppers*

**TEA SANDWICHES ..... \$65**

*Choice of roasted vegetable, smoked turkey & avocado  
**OR** prosciutto & fig*

**FRIED RAVIOLI ..... \$38**

*Filled with spinach & cheese, served with spicy marinara*

## GREEN SALADS

(Serves 10-12)

### CAESAR ..... \$28

Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing

### MEDITERRANEAN ..... \$28

Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette

### BABY SPINACH & PAPAYA ..... \$30

With crisp bacon, goat cheese, papaya & polenta croutons in a honey-Dijon vinaigrette

### ITALIAN CHOP ..... \$35

Chopped romaine with roasted turkey, salami, provolone, parmesan, cucumbers, tomatoes & marinated garbanzo beans in an Italian herb-parmesan vinaigrette

### ITALIAN GREENS ..... \$30

Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette

### FARMER'S MARKET ..... \$40

Mixed lettuces with grilled chicken, dates, goat cheese, sweet corn, avocado, tomatoes & cornbread croutons in a tarragon dressing

## COLD SALADS

(Serves 10-12)

### PESTO GEMELLI ..... \$50

With house made basil pesto, feta, sun dried tomatoes

### RED QUINOA ..... \$50

With beets, butternut squash, red chard, toasted almonds & blueberries in an Acai-ginger vinaigrette

### MARBLE POTATO SALAD ..... \$55

With bacon, celery, green onion & dill in a whole grain mustard vinaigrette

### VINEYARD SLAW ..... \$45

Red & green cabbage, toasted pecans & red grapes in a poppy seed dressing

## PASTAS

(Purchase of disposable chaffing dish is strongly suggested)

### RIGATONI BOLOGNESE ..... \$84

Rigatoni in a rich and creamy Italian meat sauce topped with parmesan & basil

### ZITI CARBONARA ..... \$78

Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream

### TORTELLINI FORMAGGIO ..... \$78

Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce

## COLD SANDWICH PLATTER

Includes 12 pieces

\$60 each

### VINEYARD CLUB

Roasted turkey, smoked bacon, lettuce, tomato & avocado with sriracha aioli on an artisan roll

### TUSCAN VEGGIE

Grilled eggplant, zucchini and red peppers with basil pesto & ricotta spread served on an artisan roll

### MUFFULETTA

Dry salami, mortadella & smoked ham with mayonnaise & Italian olive relish, topped with crisp shredded lettuce & balsamic reduction, served on an artisan roll

# WOOD FIRED PIZZA

\$14.95

*(Availability subject to courtyard kitchen hours of operation)*

## MARGHERITA

*Fresh mozzarella, san marzano tomatoes & basil*

## BARTLETT & BLUE

*Local bartlett pears, caramelized onions, spinach, point reyes blue, garlic and sciabica & sons olive oil*

## SLOUGHHOUSE

*Sloughhouse farms organic mushrooms, fresh mozzarella, parmesan, rosemary, garlic and sciabica & sons olive oil*

## CLASSICO

*Molinari pepperoni, fresh mozzarella, stanislaus tomatoes*

## TRE CARNE

*Prosciutto, hot coppa, sopresatta, fresh mozzarella, spicy tomato sauce, oregano & parmesan*

## BREADS

*(\$1.50 Per Person)*

*Pugliese Garlic Bread*

*Fresh Baked Baguette with butter*

## SWEETS

*(Priced Per Person)*

*Chocolate Chip Cookies.....\$1.50*

*Peanut Butter Cookies.....\$1.50*

*Fudge Brownies ..... \$3.00*

*Red Velvet Cupcakes .....\$3.50*

*Vanilla Cupcakes.....\$3.50*

*with Chocolate Frosting*

## MORNING FARE

*(Priced Per Person)*

*Pastry & Bagel Assortment ..... \$12.00*

*Pastry & Bagel Assortment ..... \$16*  
*with Seasonal Fruit*

*House Made Quiche with Pastry & Bagel*  
*Assortment and Seasonal Fruit ..... \$19*

## BEVERAGES

*(Priced Per Person)*

*Bottled Water ..... \$1.95*

*Pepsi, Diet Pepsi OR Sierra Mist..... \$1.95*

*Flavored San Pellegrino Sparklers..... \$2.50*

*San Pellegrino Sparkling Water Bottles ..... \$3.00*