

## APPETIZERS



<b>Aged Gouda &amp; Raspberries</b>	crostini, pinot-chocolate reduction . . . . .	45.00
<b>Ahi Tuna Tartare</b>	on wonton canapé, wasabi crème, sesame seeds. . . . .	44.00
<b>Apple Crostini</b>	tart apple, caramelized onion, brie . . . . .	40.00
<b>Bolognese Empanada</b>	filled with beef & pork ragu . . . . .	40.00
<b>Caviar</b>	poached gold potato, crème fraîche, chive . . . . .	<i>market price</i>
<b>Champagne Poached Prawns</b>	wild mexican prawns, heirloom tomato mignonette. . . . .	55.00
<b>Cherry Tomato &amp; Goat Cheese Tart</b>	fine herbs, lemon zest . . . . .	35.00
<b>Chicken Skewers</b>	sesame ginger vinaigrette . . . . .	35.00
<b>Dungeness Crab Stuffed Cucumbers</b>	orange-dijon vinaigrette . . . . .	55.00
<b>Filo Tartlets</b>	eggplant caponata, parmesan, capers . . . . .	35.00
<b>Fresh Salmon Tartare</b>	ginger, red onion, soy sauce, herbs, toast. . . . .	44.00
<b>Grilled Steak Skewers</b>	sweet onion, red bell pepper, citrus-teriyaki. . . . .	50.00
<b>Grilled Sea Scallops</b>	lemon preserve, micro greens, tobiko caviar . . . . .	80.00
<b>Grilled Spicy Italian Sausage</b>	bell pepper, onion, infused olive oil . . . . .	40.00
<b>Mini Crab Cakes</b>	citrus saffron aioli. . . . .	60.00
<b>Greek Salad</b>	feta, pear tomato, kalamata olive, oregano vinaigrette. . . . .	40.00
<b>Prawns ala Piña</b>	wild mexican prawns, pineapple, sweet chili sauce . . . . .	55.00
<b>Roasted Vegetable Empanadas</b>	parmesan, salsa fresca . . . . .	35.00
<b>Smoked Salmon Crostini</b>	citrus crème fraîche, capers, minced onion. . . . .	50.00
<b>Proscuitto Wrapped Asparagus</b>	aged balsamic reduction drizzle . . . . .	45.00
<b>Tuna &amp; Papaya</b>	Hawaiian papaya, coconut vinaigrette, micro relish . . . . .	60.00
<b>Tuna Sashimi   Maguro</b>	cucumber, gari, soy, wasabi, micro greens . . . . .	76.00

*prices based on 25 pieces*

# BUFFET RECEPTION PLATTERS



## **Viva Antipasto 88.00**

assorted italian meats, roasted vegetables, olives

## **Bruschetta Bar 45.00**

grilled ciabatta bread, marinated tomatoes, olive tapenade

## **Cheese Tasting 88.00**

assorted cheeses, dried fruits, crostini, and water crackers

## **Connoisseur Cheese Tasting 120.00**

local & imported cheese, fruit, nuts

## **Crudite 55.00**

seasonal fresh raw vegetables, house-made blue cheese dip

## **Fresh Fruit Cascade 55.00**

ripe seasonal fruits & berries

## **Artisan Bread Platter 55.00**

walnut raisin, french, sourdough, grains, butter

## **Tea Sandwiches 88.00**

honey roasted ham, jarlsberg cheese, lettuce, butter, dijon

## **Tempura Battered Green Beans *served hot* 45.00**

with saffron aioli

EACH PLATTER SERVES APPROXIMATELY 25 PEOPLE



# SAUVIGNON BLANC LUNCH



## ENTRÉE

select three for your guests to choose from  
*for parties of 40 or more please limit choice to 2 entrees,  
plus one vegetarian selection*

### **Grilled Steak Salad**

grilled flat-iron steak, portabello mushrooms, caramelized onions,  
tomatoes, gorgonzola vinaigrette

### **Grilled Chicken Caesar Salad**

chicken, hearts of romaine, gorgonzola, walnuts & parmesan, garlic croutons

### **Viva Garden Salad**

spring mix, cucumbers, pear tomatoes, wild berry vinaigrette,  
roasted garlic crostini

### **Asian Chicken Salad**

chicken, cabbage, almonds, cilantro, green onions, red & green bell peppers  
wonton crisps, sesame-ginger vinaigrette

### **Chicken Breast Sandwich**

chicken, provolone cheese, peppers, smoked bacon, pesto mayo, on a focaccia roll

### **Grilled Veggie Sandwich**

grilled portabello mushrooms, green & yellow squash, eggplant,  
tomato, arugula, provolone cheese, sun-dried tomato pesto on a wheat roll

## DESSERT

select one

**New York Cheesecake | Chocolate Torte**

**Viva Bread Pudding**

**\$26.00 PER GUEST**

*price includes: unlimited soda, lemonade, tea, & coffee  
price does not include room fee, tax or gratuity*



# VIOGNIER LUNCH



## SALAD

select one

**Viva Garden Salad | Caesar Salad**

## ENTRÉE

select three for your guests to choose from  
*for parties of 40 or more please limit choice to 2 entrees,  
plus one vegetarian selection*

### **Bistro Steak Sandwich**

grilled flat-iron steak, caramelized onions & provolone,  
horseradish cream, on housemade bread

### **Pan Seared Red Snapper**

e.v.o.o. & herb marinated snapper, potato leek cake,  
sautéed spinach, tomatoes, lemon-caper beurre blanc

### **Chicken Piccata**

chicken breast, capers, mushrooms, roasted cauliflower,  
saffron rice, white wine butter sauce

### **Moroccan Salmon**

fresh grilled salmon, cous cous, lemon, fennel seeds,  
mediterranean bbq sauce, moroccan vegetables

### **Butternut Squash Ravioli**

brown butter-sage sauce, white-wine cream, dried cranberries, shallots, mâche

## DESSERT

select one

**New York Cheesecake | Chocolate Torte**

**Viva Bread Pudding**

**\$33.00 PER GUEST**

*price includes: unlimited soda, lemonade, tea, & coffee  
price does not include room fee, tax or gratuity*



# CHARDONNAY LUNCH



## SALAD

select one:

**Viva Garden Salad | Caesar Salad | Spinach Salad**

## ENTRÉE

select three for your guests to choose from  
*for parties of 40 or more please limit choice to 2 entrees,  
plus one vegetarian selection*

### **Chicken Piccata**

chicken breast, capers, mushrooms, roasted cauliflower,  
saffron rice, white wine butter sauce

### **Bistro Steak**

herb marinated & grilled flat-iron steak, roasted yukon gold potatoes,  
sautéed spinach, bleu cheese butter

### **Sea Bass**

poached sea bass, roasted potatoes, sautéed asparagus,  
passion-fruit nage

### **Baked Penne & Chicken**

spicy sausage, mushrooms, arugula, tomato cream, mozzarella cheese

### **Butternut Squash Ravioli**

brown butter-sage sauce, white-wine cream, dried cranberries, shallots, mâche

## DESSERT

select one

**New York Cheesecake | Chocolate Torte**

**Viva Bread Pudding**

**\$36.00 PER GUEST**

*price includes unlimited soda, lemonade, tea, & coffee  
price does not include room fee, tax or gratuity*



# MERLOT DINNER



## SALAD

select one

**Viva Garden Salad | Caesar Salad**

## ENTRÉE

select three for your guests to choose from  
*for parties of 40 or more please limit choice to 2 entrees,  
plus one vegetarian selection*

### **Bistro Steak**

herb marinated & grilled flat-iron steak, roasted yukon gold potatoes,  
sautéed spinach, bleu cheese butter

### **Moroccan Salmon**

fresh grilled salmon, moroccan vegetables, saffron cous cous,  
lemon, fennel seed, mediterranean bbq sauce

### **Rotisserie Chicken**

*Mary's Organic* half chicken, baby fingerling potatoes, artichokes,  
sautéed spinach, pan jus

### **Baked Penne & Chicken**

chicken, spicy sausage, mushrooms, arugula, tomato cream, mozzarella

### **Penne Pasta Primavera**

asparagus, fava beans, mushrooms, peppers, tomatoes, garlic,  
chili flakes, spring basil, pecorino romano cheese

## DESSERT

select one

**New York Cheesecake | Chocolate Torte**  
**Viva Bread Pudding**

**\$48.00 PER GUEST**

*price includes unlimited soda, lemonade, tea, & coffee  
price does not include room fee, tax or gratuity*



# ZINFANDEL DINNER



## SALAD

select one

**Viva Garden Salad | Caesar Salad | Spinach Salad**

## ENTRÉE

select three for your guests to choose from  
*for parties of 40 or more please limit choice to 2 entrees,  
plus one vegetarian selection*

### **Petite Filet Mignon**

bacon-wrapped filet, garlic mashed potatoes,  
sautéed broccoli rabe, port veal demi glaze

### **Sea Bass**

poached sea bass, roasted potatoes, sautéed asparagus,  
passion-fruit nage

### **Rack of Lamb**

roasted yukon gold potatoes, sautéed spinach,  
grilled tomatoes, mint-veal reduction

### **Rotisserie Chicken**

*Mary's Organic* half chicken, baby fingerling potatoes,  
artichokes, sautéed spinach, pan jus

### **Butternut Squash Ravioli**

sage butter sauce, white-wine cream, dried cranberries,  
shallots, maché

## DESSERT

select one

**New York Cheesecake | Chocolate Torte**

**Viva Bread Pudding**

**\$58.00 PER GUEST**

*price includes unlimited soda, lemonade, tea, & coffee  
price does not include room fee, tax or gratuity*



# FAMILY STYLE EVENTS



## BRUSCHETTA

fresh tomato, basil & garlic on toasted crostini

## SALADS

select two

### Viva Garden Salad

mixed greens, cucumbers, pear tomatoes, onions,  
wild berry vinaigrette, roasted garlic crostini

### Caesar Salad

romaine lettuce, garlic croutons & parmesan cheese

### Baby Spinach Salad

dried cranberries, almonds, grapes, pears, honey-dijon dressing

## ENTRÉES

select two

### Moroccan Salmon

fresh grilled salmon, moroccan vegetables, saffron cous cous, lemon,  
fennel seed, mediterranean bbq sauce

### Bistro Steak

herb marinated & grilled flat-iron steak, roasted yukon potatoes,  
garlic spinach, gorgonzola butter

### Rotisserie Chicken

*Mary's Organic* half chicken, baby fingerling potatoes,  
artichokes, sautéed spinach, pan jus

### De Cecco Capellini

tomatoes, fresh basil, garlic, chili flakes, e.v.o.o., shaved pecorino cheese

### Baked Penne & Chicken

chicken, penne pasta, Italian sausage, mushrooms,  
arugula, mozzarella cheese, tomato cream

### Orrechiette Siciliano

spicy sausage, artichoke hearts, mushrooms,  
tomato-cream, basil, pecorino romano cheese, with ear shaped pasta

## DESSERT

platter of assorted desserts served family style

**\$38.00 PER PERSON | \$23.00 FOR CHILDREN 12 & UNDER**  
*all courses served on large platters, family style*

*price includes: unlimited soda, lemonade, tea, & coffee*  
*price does not include room fee, tax or gratuity*





# WINE PACKAGES



## BRONZE

28.00 PER BOTTLE



VIVA Chardonnay  
VIVA Sauvignon Blanc  
VIVA Merlot  
VIVA Cabernet Sauvignon  
KENWOOD Pinot Noir

## SILVER

36.00 PER BOTTLE



MIRA Chardonnay  
BOLLINI Pinot Grigio  
HAHN Cabernet Sauvignon  
CARMEL ROAD Pinot Noir

## GOLD

46.00 PER BOTTLE



LA CREMA Chardonnay  
BERNARDUS Sauvignon Blanc  
STORRS Pinot Noir  
CHELSEA VINEYARDS Cabernet Sauvignon

## PLATINUM

60.00 PER BOTTLE



PATZ & HALL Chardonnay  
DUCKHORN Sauvignon Blanc  
WINDY OAKS Pinot Noir  
JUSTIN Cabernet Sauvignon

WINES & PRICES SUBJECT TO CHANGE.  
WE WILL BE HAPPY TO CUSTOMIZE A WINE PACKAGE FOR YOUR EVENT.

