

# WineBistro

P i e r r e L a f o n d

## Corporate Catering Drop Off Breakfast

### Box Breakfast

Muffin or Croissant (with jam and butter)  
Fresh Fruit Cup  
Yogurt  
Apple or Cranberry Juice  
10.00

### Continental

Assorted Pastries, Croissants and Muffins  
Fresh Fruit Display  
Fresh Squeezed Orange Juice  
Coffee  
14.00

### Hot Breakfasts

(Continental Plus)

Scrambled Eggs, Bacon, Breakfast Potatoes  
Frittata – Sun Dried Tomato, Mushroom and Mozzarella or Bacon, Green Onion and Cheddar  
French Toast served with Apple Chicken Sausage  
Breakfast Wrap – Egg, Bacon, Potato and Cheese or Mushroom, Spinach, Potato and Cheese  
20.00

### Additional Items

Oatmeal 4.00  
Yogurt and Granola 4.00  
Smoked Salmon Display 10.00

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P i e r r e L a f o n d

## Corporate Catering Drop Off Lunch

### Box Lunch

Sandwich – Grilled Chicken, Turkey Club, Tri Tip, Avocado

Salad – Farmer’s Greens, Caesar, Spinach, Potato, Pasta

Whole Fruit

Cookie

20.00

### Sandwich Platter

Assorted Sandwiches

Farmer’s Green or Caesar Salad

15.00

### Salad Trio

Chopped Cobb, Greek Shrimp, Baby Spinach (includes baguette and butter)

16.00

### Hot Lunch

Seared Organic Salmon-French Lentil Ragout, Watercress & Sherry-Marsala Vinaigrette

Shrimp Papardelle—Tiger Prawns, Roasted Wild Mushrooms, Asparagus, Cream Sauce

Roasted Half Organic Chicken-Crispy Fingerling Potatoes, Bacon, Red Onion, Frisee

22.00

Add Farmer’s Greens or Caesar Salad 4.00

### Additional Items

Whole Fruit 2.00

Cookies 2.50

Killer Chocolate Cake, Wine Cake, Carrot Cake 7.00

### Beverages

Individual Bottled Water or Sodas 1.50

Pellegrino or Figi (liters) 6.00

Wine and Beer – please ask for selection

# WineBistro

P i e r r e L a f o n d

## Corporate Catering Banquet Lunch Menu

Starters 8.00

French Onion Soup  
with Cave Aged Gruyere

### **Cream of Cauliflower Soup**

Crispy Chorizo and Balsamic Reduction

### **Wedge Salad**

Crisp Iceberg, Applewood Bacon, Vine Tomatoes and Blue Cheese Dressing

### **Bistro Greens**

Local Assorted Greens, Fresh Seasonal Vegetables with Sherry Vinaigrette

Sandwiches 15.00

(served with Bistro greens)

### **Fire Roasted Santa Maria Tri Tip**

Little Gem Lettuce, Salsa Fresca, Fresh Horseradish Sauce, Torta Roll

### **Santa Rosa**

Chicken Breast, Apple Wood Bacon, Avocado, Provolone, Red Onion, Mayo, Served on Sourdough

### **Summerland**

Organic Roast Turkey, Melted Brie Cheese, Whole Grain Mustard,  
Cranberry Chutney, Grilled Brioche Bread

### **Smoked Shelton Farm Chicken Caesar Wrap**

with Romaine, Parmesan, Caesar Dressing, Sun Dried Tomatoes in a Spinach Wrap

### **Avocado Sandwich**

English Cucumbers, Vine Tomatoes, Organic Carrots, Peppers, Pesto Mayo on Whole Grain Bread

WineBistro  
Pierre Lafond  
Corporate Catering  
Banquet Lunch Menu

SALADS 17.00

BISTRO CHICKEN CHOPPED COBB SALAD  
GRILLED CHICKEN, APPLE WOOD BACON, BLUE CHEESE, TOMATOES, FARM EGG, OLIVES,  
AVOCADO WITH SANTA BARBARA RANCH DRESSING

GREEK SHRIMP SALAD  
ORGANIC ROMAINE, MARINATED FETA CHEESE, ENGLISH CUCUMBERS, VINE TOMATOES,  
OLIVES, OREGANO AND RED WINE VINAIGRETTE

BABY SPINACH SALAD  
CHICKEN, SHAVED PEARS, RED ONION, BLUE CHEESE, PUMPKIN SEEDS AND AGED BALSAMIC

CHICKEN CAESAR SALAD  
ORGANIC ROMAINE WITH PARMESAN, CROUTONS AND CAESAR DRESSING

ENTRÉES 20.00

SEARED ORGANIC SALMON  
FRENCH LENTIL RAGOUT, CRISP WATERCRESS AND SHERRY-MARSALA VINAIGRETTE

SHRIMP PAPARDELLE  
HAND ROLLED PASTA, TIGER PRAWNS, ROASTED WILD MUSHROOMS, ASPARAGUS AND LOBSTER CRÈME

ROASTED DELICATA SQUASH  
CARAMELIZED CAULIFLOWER PUREE, WILD MUSHROOMS, BUTTERNUT SQUASH, SPINACH AND ORZO PASTA

ROASTED HALF ORGANIC CHICKEN  
CRISPY FINGERLING POTATOES, BACON, RED ONION, FRISEE, WHOLE GRAIN MUSTARD VINAIGRETTE

BEEF SHORT RIB MANICOTTI  
STUFFED PASTA WITH SAUTEED BROCCOLI RAAB, ROASTED MUSHROOMS AND HORSERADISH CREAM

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Corporate Catering  
Banquet Lunch Menu

Desserts 7.00

Killer Southern Chocolate Cake

An opulent triple layer chocolate fudge cake  
with a chocolate butter cream frosting loaded with walnuts

Lafond Carrot Cake

Decadent double layer carrot cake with pineapple cream cheese frosting

To Die For Wine Cake

A luscious elegantly rich sherry wine cake served with Crème Anglaise

Beverages

Beverage Service 3.50

Unlimited Tropical Iced Tea, Lemonade, Soft Drinks and Coffee

Wine and Beer

Featuring wines from our own wineries and vineyards, Santa Barbara Winery  
and Lafond Winery, as well as extensive international selections.

We are happy to provide your group with a customized menu with your name.

Large parties are limited to three main course choices and two starter  
and/or dessert choices which can be ordered on arrival.

Parties for 24 or more must be ordered in advance  
Sales Tax and a 20% gratuity will be added.

# WineBistro

P i e r r e L a f o n d

## Corporate Catering Banquet Dinner Menu

### Starters 10.00

French Onion Soup  
with Cave Aged Gruyere

Cream of Cauliflower Soup  
Crispy Chorizo and Balsamic Reduction

### Wedge Salad

Crisp Iceberg, Applewood Bacon, Vine Tomatoes and Blue Cheese Dressing

### Bistro Greens

Local Assorted Greens, Fresh Seasonal Vegetables with Sherry Vinaigrette

### Whole Leaf Caesar

Hearts of Romaine, Shaved Parmesan, Focaccia Croutons and Creamy Caesar Dressing

### Baby Spinach Salad

Shaved Pears, Red Onion, Blue Cheese, Pumpkin Seeds and Aged Balsamic

### Goat Cheese and Onion Tart

Chenel Goat Cheese, Caramelized Spanish Onions, Baby Arugula, with Sherry Dressing

### Starters 13.00

#### Steamed Penn Cove Mussels

Spanish Chorizo, Sweet Garlic, Tomatoes and Chardonnay

#### Smoked Duck Flatbread

Sweet Potato Flatbread, Cranberry "Jam", Humbolt Fog with spiced Pepitas

# WineBistro

P i e r r e L a f o n d

## Corporate Catering Banquet Dinner Menu

### Entrées 24.00

#### Spice Crusted Albacore

Red Curried Rice, Roasted Marrow Squash and Pickled Carrot Salad

#### Grilled Hawaiian Escolar

Garbanzo Bean, Pequillo Pepper and Arugula Salad with Olive Tapenade

#### Seared Organic Salmon

French Lentil Ragout, Crisp Watercress and Sherry-Marsala Vinaigrette

#### Shrimp Papardelle

Hand Rolled Pasta, Tiger Prawns, Roasted Wild Mushrooms, Asparagus and Lobster Crème

#### Roasted Delicata Squash

Caramelized Cauliflower Puree, Wild Mushrooms, Butternut Squash, Spinach and Orzo Pasta

#### Roasted Half Organic Chicken

Crispy Fingerling Potatoes, Bacon, Red Onion, Frisee, Whole Grain Mustard Vinaigrette

#### Grilled Double Cut Pork Rib Chop

Gratin of Sweet Yams, Asparagus and Pork Au Jus

#### Duck Confit

Butternut Squash and Wild Mushroom Risotto with Duck Essence Sauce

#### Beef Short Rib Manicotti

Stuffed Pasta with Sauteed Broccoli Raab, Roasted Mushrooms and Horseradish Cream

#### Slow Braised Lamb Shank

Yukon Gold Potato Gnocchi with Pearl Onions and Sauteed Winter Greens

#### Grilled Bistro Hanger Steak

Roasted Corn "Spoon Bread", Green Beans and Chimichurri Sauce

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## Corporate Catering Banquet Dinner Menu

### Hors d'oeuvres

**Priced per piece with a minimum of 18 pieces per item:**

Parmesan Gougeres (Savory Cream Puff – no filling though)	1.50
Twice Baked Fingerling Potatoes with Smoked Cheddar, Sour Cream & Chives	1.75
Grilled Pesto Prawns	2.75
Grilled Vegetable Tartlets with Goat Cheese & Balsamic Vinegar	2.25
Roasted Mushroom Tartlets with Blue Cheese & Balsamic Vinegar	2.25
Mini Mushroom & Bacon Quiche with Swiss Cheese Crust	2.50
Mini Shrimp Quiche with Cheddar Crust	2.50
Prosciutto Parmesan Puff Pastry “Pin Wheels”	2.50
Smoked Salmon on Cucumber Disc with Chive Cream	3.00
Beef Satay with Chimichurri Dipping Sauce	3.00
Chicken Satay with Curry Peanut Dipping Sauce	2.75
Mini Crab Cakes with Roasted Red Pepper Aioli	3.50
Seared Tuna on Wonton Chip with Wasabi Aioli	3.50
Mini Focaccia with Pesto, Tomatoes & Parmesan	2.75
Mini Focaccia with Roasted Garlic, Sun Dried Tomatoes & Goat Cheese	2.75
Tomato & Goat Cheese Bruschetta on Grilled Flatbread	2.25
Roasted Eggplant & Sun Dried Tomato Caponata on Flatbread	2.25
Smoked Duck Breast with Cranberry Chutney on Walnut Cracker	3.25
Shrimp Salad on Puff Pastry	2.75
Spiced Pulled Pork with Cilantro on Tortilla Chip	3.00

### Platter Choices

**Priced per person with a minimum of 12 people:**

Vegetable Crudite	5.00
Grilled Balsamic Vegetables	5.00
Roasted Eggplant & Sun Dried Tomato Caponata with Grilled Flatbread	5.50
Hummus and Mixed Olives with Grilled Flatbread	6.00
Charcuterie (Cured Meats) & Cheese with Crostini	12.00
Cheese Display (Domestic) with Crostini & Fruit	10.00
Cheese Display (Imported and Artisan)	10.00

**Priced per pound:**

Prawns on Ice with Traditional Cocktail Sauce	22.00
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# WineBistro

P i e r r e L a f o n d

Corporate Catering

Box Lunch

20.00

## Choice of Salads

Bistro Greens

Caesar Salad

Spinach Salad

Potato Salad

## Choice of Sandwiches

### **Organic Sonoma Turkey Club**

Apple Wood Bacon, Lettuce, Tomato,  
Garlic Mayo on Toasted Sourdough

### **Santa Rosa**

Chicken Breast, Apple Wood Bacon, Avocado, Provolone,  
Roasted Peppers, Red Onion, Mayo, on Sourdough

### **Tuna Salad**

Lettuce and Tomato on Whole Wheat Bread

### **Grilled Tri Tip**

Lettuce , Salsa Fresca, Fresh Horseradish Sauce on a Torta Roll

### **Avocado Sandwich**

Cucumbers, Tomatoes, Organic Carrots, Onion Sprouts,  
Roasted Peppers, Pesto Mayo on Whole Grain Bread

### **Choice of Fruit**

Apple, Orange, Banana or Grapes

### **Cookie of the day**

Orders must be placed 24 hours prior to pick up