

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

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

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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

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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

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

Corporate Catering Banquet Dinner Menu

Hors d'oeuvres

Parmesan Gougeres (Savory Cream Puff – no filling though)	.75 ea
Twice Baked Fingerling Potatoes with Smoked Cheddar, Sour Cream & Chives	1.00 ea
Grilled Pesto Prawns	1.50 ea
Grilled Romesco Prawns	1.50 ea
Grilled Vegetable Fillo Cups with Goat Cheese & Balsamic Vinegar	1.25 ea
Roasted Mushroom Tartlets with Blue Cheese & Balsamic Vinegar	1.75 ea
Mini Shrimp Quiche with Cheddar Crust	1.95 ea
Prosciutto Parmesan Puff Pastry "Pin Wheels"	1.75 ea
Smoked Salmon on Cucumber Disc with Chive Cream	1.75 ea
Beef Satay with Chimichurri Dipping Sauce	2.00 ea
Chicken Satay with Sweet Chili Sauce	1.75 ea
Mini Crabcakes with Roasted Red Pepper Aioli	2.25 ea
Tomato & Goat Cheese Bruschetta on Crostini	1.25 ea
Roasted Eggplant & Sun Dried Tomato Caponata on Crostini	1.75 ea
Smoked Duck Breast with Fruit Compote on Walnut Cracker	2.25 ea
Duck Rilette on Crostini with Orange Gastrique	2.25 ea
Baked Camembert on Crostini with Onion Currant Compote	1.25 ea
Chorizo Baked Mussels	1.50 ea
Garlic Baked Oysters	1.75 ea
Taleggio & Roasted Garlic Mushroom Duxelle Grilled Cheese Bites	1.00 ea
White Cheddar & Prosciutto Grilled Cheese Bites	1.00 ea
Gruyere & Spicy Soppressata Grilled Cheese Bites	1.00 ea
Arugula Pesto & Tomato Flatbread with Goat Cheese & Balsamic	1.00 ea
Roasted Mushroom & Prosciutto Flatbread with Humboldt Fog	1.00 ea
Spicy Soppressata & Roasted Garlic White Bean Purée with Manchego	1.00 ea

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	12.00
Charcuterie with Crostini	12.00

Priced per pound:

Prawns on Ice with Traditional Cocktail Sauce	22.00
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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