





APPEALING APPETIZERS

CHILLED

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips		<input type="radio"/>
Variety of Domestic & Imported Cheese with Crackers		<input type="radio"/>
Rainbow Vegetable Platter with Pesto Hummus Dip	  	<input type="radio"/>
Fresh Mozzarella & Grape Tomato Caprese Skewers	 	<input type="radio"/>
Ahi Tuna Sashimi Wontons with Wasabi Cream*		<input type="radio"/>
Array of Fresh Sliced Fruit with Honey Yogurt	  	<input type="radio"/>
Roma Tomato & Fresh Basil Bruschetta	 	<input type="radio"/>
Balsamic & Strawberry Crostini		<input type="radio"/>
Smoked Salmon Canapés		<input type="radio"/>
Mini Shrimp Tostadas		<input type="radio"/>

HOT

Pulled Pork Canapés with Pineapple Salsa		<input type="radio"/>
Spicy Jamaican Jerk Chicken Skewers		<input type="radio"/>
Sweet & Tangy BBQ Meatballs		<input type="radio"/>
Bacon Wrapped Wild Scallops	 	<input type="radio"/>
Brie & Apple Phyllo Kisses		<input type="radio"/>
Pork Belly BLT Crostini		<input type="radio"/>



Gluten-Free



Vegan



Vegetarian



Favorite

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.

ENTICING ENTRÉES

SALADS

Buffet

Assorted Salads



ENTRÉES

Buffet

Rosemary Garlic Herb Chicken 



Charred Lemon Chicken Piccata



Chicken Cordon Bleu with Chardonnay Sauce



Cremini Mushroom Chicken Marsala



Alaskan Cod with Grape Tomato Vinaigrette 



Oven-Roasted Salmon with Tarragon Butter Sauce  



Harvest Grain Stuffed Bell Pepper   



Five-Cheese Tortellini Pesto Parmesan 



CARVING STATION OPTIONS

Buffet

Pit Ham with Pineapple Glaze 



Oven-Roasted Turkey with Gravy



Herb-Crusted Beef Tenderloin Au Jus  UPGRADE



Roast Beef Au Jus with Creamed Horseradish 



Slow-Roasted Prime Rib Au Jus with Creamed Horseradish   UPGRADE



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Avensole Winery

WEDGEWOOD
WEDDINGS & EVENTS

DELICIOUS DECADENCES

SPECIALTY BUFFETS

Includes three hours of event time.

Cost per person

EPIC BRUNCH

Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings

39.98

SUMMER GRILL BBQ

Santa Maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads, & garlic bread

39.98

FIESTA

Chicken chile verde and beef barbacoa served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa

38.98

ISLAND LUAU

Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads

37.98

DESSERTS

Cost per person.

DESSERT BUFFET

Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests

8

DONUT STATION

Fun display of fresh-baked donuts

5

INDIVIDUAL DELIGHTS

Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest

6

COOKIES & BARS

Cookies, brownies, blondies, lemon & berry bars. Served family-style.

4

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