

The Plated Menu

Falkner Winery is pleased to present the following Wedding Event Menu. We can customize the menu as you desire!!! Your plated dinner will be served on exquisite white plates with flatware and glassware.

Hors d'Oeuvres (Choose Three)

Soy glazed Beef in Phyllo cup
Asian Vegetable Spring Roll with Plum Sauce
Wild Mushroom Puffs with Bleu Cheese Sour Cream
Chipotle Chicken Tostadas with Green Onion and Verde Slaw
Seared Ahi Tuna, Asian slaw in Spoon with Wasabi Aioli
Beef Empanada with Jalapeno Dipping Sauce
Stuffed Mushrooms with Sweet Italian Sausage
Spanakopita Stuffed with Feta and Spinach & a cool cucumber dill dip

~Stationary Hors d'Oeuvres

Domestic Cheese and Dried Fruit Platter with Gourmet crackers

Salad or Soup Selections (Choose One)

Spinach Salad with Feta Cheese, Cherry Tomato, Black Olives, Thinly Sliced Red Onion, Sliced Mushrooms, and a Warmed Pancetta Dressing

Caesar Salad with Romaine Lettuce, Parmesan Cheese, Seasoned croutons and Caesar Dressing

Baby Greens tossed with Raspberry Riesling Vinaigrette topped with Candied Walnuts, Gorgonzola Cheese, Granny Smith Apples, Cranberries and Mandarin Oranges

Executive Chef's Soup du Jour

Dinner Entrée Selections (Choice of Two)

Center cut Sirloin with Russian Vodka Demi Glace
Chicken with Apple Pecan Sherry Sauce
Chicken with Pesto Cream Sauce
Chicken Mushroom Marsala
Salmon with Fire Roasted Tomato Salsa

Chef's Selection of Seasonal Vegetarian Entrees:

Portabello Mushroom Ravioli with Parmesan and Sun-dried tomato cream sauce
Sautéed Seasonal Vegetables tossed with Penne pasta and Madeira wine sauce
Sautéed Chicken Breast with Champagne Artichoke Cream Sauce

Vegetarian Entrée Options

Portabello Mushroom Ravioli with Parmesan & Sun-dried Tomato Cream sauce
Seasonal Vegetables tossed with Penne Pasta and Madeira Wine sauce

Choice of 2 entrée options—Need guest entrée count by entrée choice 14 days prior to the wedding date

Sides (Choice of Two)

Parmesan infused Yukon Gold Mashed potatoes
Pan Fried Orzo Pasta Salad with Garlic, Basil and Sun-Dried Tomato Saffron Rice Pilaf
Roasted Red potatoes with Rosemary Garlic Butter
Chef's Gourmet Mac n- Cheese
Herb Buttered Baby Carrots
Traditional Rice Pilaf
Green Beans tossed with Toasted Pine nut Butter
Chef's Selection of Vegetables Sautéed with Garlic Parsley Butter

***Menu subject to changes based on the Chef's discretion

The Buffet Menu

We can customize any menu to fit your wedding desires. This menu includes white plates, silverware, beautifully appointed buffet presentation in your wedding colors, and professionally attired servers at the buffet tables.

Appetizers (Choice of Three)

House-made Bruschetta with Roasted Garlic, Balsamic Marinated Tomatoes, Garden Fresh Basil and Parmesan Cheese
Indonesian Chicken Satay with Sweet and Sour Pineapple Sauce
Sautéed Shrimp, Fresh Avocado, and Red Grape salad with Gourmet Crackers
Baked Brie Cheese with brown sugar and candied walnuts served with Crackers
Domestic Cheese and Dried Fruit Platter with Crackers
Fresh Seasonal Fruit Platter with Honey Cinnamon Yogurt Sauce
Chef's Selection of Garden Vegetables Crudite, and House-made Dressing
Roasted Petite Meatballs with "Ale" Barbeque, or White Wine Garlic, or Italian Pomodoro Sauces (CHOOSE 1)
Stuffed Mushrooms with Garlic Shrimp and Spinach
Stuffed Mushrooms with Sweet Italian Sausage
Spanakopita Stuffed with Feta and Spinach with cool cucumber dill dip

Salads (Choice of Two)

Baby Mixed Greens, Vine-Ripe Tomato, Cucumbers and Sliced Black Olives tossed with Chef's Selection of Dressings
Romaine Lettuce, Candied Walnuts, Blue Cheese Crumbles, Granny Smith Apples Tossed with Aged Balsamic and Raspberry Dressing
Spinach Salad with Feta Cheese, Vine-Ripe Tomato, Black Olives, Thinly Sliced Red Onion, Sliced Mushrooms and a Warmed Pancetta Dressing
Caesar Salad with Romaine Lettuce, Parmesan Cheese, Seasoned croutons and Caesar Dressing
Pasta Primavera Salad with Garden Vegetables Tossed in a Sun-Dried Tomato Balsamic Dressing

~Chef's Selection of Dressings~

Pomegranate dressing, Riesling dressing, Raspberry Riesling dressing, Ranch dressing, Caesar dressing, Sun-Dried Tomato Balsamic dressing, Warmed Pancetta dressing, Aged Balsamic and Raspberry dressing; and a Gorgonzola Vinaigrette dressing

Entrée Selections (Choice of Two)

Garlic Rubbed "Top Sirloin" Cooked to Perfection and Hand Carved served with Rosemary Au Jus and Traditional Creamed Horseradish Sauce (+ \$75.00 for chef carving)
Herb Marinated and Sautéed Chicken Breast Topped with Wild Mushroom Compote
Cuban Style Pork Tenderloin topped with Pineapple Rum Sauce
Mahi Mahi with Chipotle-Lime Cream sauce
Garlic Spinach Stuffed Chicken Breast over Apple Pecan Sherry Sauce
Seasoned Grilled Chicken Breast served with Basil Pesto Cream Sauce
Salmon topped with Jumbo Shrimp, Sweet Corn and Lobster Cream Sauce
Grilled Sirloin Steak served with Soy Glaze

Vegetarian Entrée Options:

Portabello Mushroom Ravioli with Parmesan & Sun-dried Tomato Cream sauce
Seasonal Vegetables tossed with Penne Pasta and Madeira Wine sauce
Accompaniments-Choice of Two
Oven Roasted Red Potatoes with Garlic and Rosemary
Orzo Pasta with Spinach and Sun-Dried Tomato
Chef's Gourmet Mac n' Cheese
Saffron Rice Pilaf
Roasted Garlic Mashed Potatoes
Parmesan Mashed Potatoes
Jasmine Rice with Lime Essence
Green Beans tossed with Toasted Almond Butter
Baby Carrots with Honey Cinnamon Butter Glaze
Baby Carrots with Herb Butter Glaze
Pan Sautéed Green Zucchini, Yellow Squash, Baby Carrots with a Garlic Lemon Sauce

*****Menu subject to change based on Executive chef's Discretion