

MOUNT PALOMAR

— ♦ Winery ♦ —

EVENTS MENU

please choose 1 salad, 1 pasta, 1 vegetable and 2 entrées, served with dinner roll and butter

INSALATAS:

Caesar Salad

Romaine lettuce, croutons, creamy Caesar dressing
finished with Italian parmesan cheese

Insalata Verde

Organic spring mix, goat cheese, red onions, sliced almonds,
honey chardonnay vinaigrette

Insalata Caprese

Cherry heirloom tomatoes, fresh mozzarella, basil leaves,
extra virgin olive oil and aceto balsamic glaze

PASTAS:

Gemelli Pasta

Gemelli pasta, fresh garlic, chardonnay and
the sauce of your choice

SAUCE:

(one sauce for the whole party)

Tomato-cream sauce

Rustic marinara

Creamy Alfredo

Pesto-cream sauce

VEGETABLES:

Lemon pepper asparagus

Grilled vegetables

ENTREES:

Oven baked parmesan chicken

Lemon pepper salmon

Shrimp scampi, fresh Italian parsley

Chicken Marsala

Beef tenderloin tips with gorgonzola cream sauce and al fresco tomatoes

Italian

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EVENTS MENU

please choose 1 salad, 2 sides and 2 main courses , served with Hawaiian bread

SALADS:

Spinach and Feta Cheese

Baby spinach, red onion, sliced strawberries, candied pecans,
dried cranberries, honey Dijon vinaigrette,
feta cheese

Bacon Broccoli Salad

Broccoli florets, dried cranberries, red onion, sliced almonds,
bacon bites and shredded carrots, apple cider
and mayo dressing

Potato Salad

Red potatoes, fresh dill, red onion, apple cider vinaigrette,
whole grain Dijon mustard dressing

SIDES:

Fresh grilled vegetables

Mac and cheese

Corn on the cob

Baked beans with smoked bacon

MAIN COURSE:

Dry Rub BBQ Pork Loin

Honey Citrus BBQ Chicken

BBQ Baby Back Ribs

Santa Maria Grilled Tri-Tip

Grilled Mojito Marinade Chicken

BBQ SAUCES:

Orange Habanero Sauce

Smoked BBQ

Classic BBQ

*BBQ
American*

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SALADS

Citrus Arugula

Organic arugula, Bermuda onion, chardonnay vinaigrette
aceto reduction, shaved parmesan cheese

Vineyard Salad

Baby spring mix, pecans, red onions, green apples,
gorgonzola cheese, champagne vinaigrette

Caesar Salad with Roasted Corn

Baby romaine lettuce leaf cup; chopped romaine lettuce and
roasted corn, Caesar dressing, queso fresco

SIDES:

Fresh Grilled Vegetables

Sweet Baby Carrots

Lemon Pepper Asparagus

Garlic Mashed Potatoes

3 Cheese Scalloped Potatoes

MAIN COURSE:

Wine Country Style Tri-Tip

Grilled Tri-tip marinade with fresh herbs, finished with your choice of:

*Red wine reduction sauce or chimichurri

Lemon Pepper Chicken

Saluted chicken breast drizzled with white wine reduction sauce

Mahi-Mahi with Al Fresco Sauce

Pan seared Mahi-Mahi splashed with Viognier reduction sauce
finished with cherry tomatoes al fresco salsa

Caprese Chicken

Saluted chicken, fresh mozzarella and sliced organic Roma tomatoes finished in the oven;
drizzled with balsamic glaze and fresh basil

Wine Country

MOUNT PALOMAR

— ♦ *Winery* ♦ —

EVENTS MENU

Seasonal Fresh Fruit

Assorted Pastries

Vineyard Salad or Traditional Caesar Salad

Classic French Toast with Homemade Syrup on the side

Herb Roasted Potatoes

Grilled Vegetables

Bacon

Sausage

Gemelli Pasta al Fresco

Lemon Butter Grilled Chicken

Tri-Tip with Red Wine Reduction Sauce

OMELET STATION:

Ham

Sausage

Mushrooms

Onion

Spinach

Tomato

Cheese

Salsa

Branch