

VINOLOGY BRUNCH HORS D'OEUVRES (10AM-3PM)

SPINACH PIES	\$30 per dozen
CAPRESE SKEWERS	\$30 per dozen
YOGURT MINI PARFAITS	\$30 per dozen
ASSORTED DANISH AND MUFFINS	\$40 for 12 guests
FRUIT PLATTER	\$3 per person
MINI QUICHE	\$24 per dozen

Choose one of the following options:

1. Spinach, feta and tomato
2. Bacon, onion and swiss
3. Ham and asparagus

VINOLOGY PRIVATE BRUNCH MENU PACKAGES

\$15- Choice of 3 Entrees

\$20- Choice of 3 Entrees and local salad starter

*\$25- Choice of 3 Entrees, local salad starter and choice of dessert
(\$5 for each additional Entree option)*

**SALMON SCRAMBLE
WILD MUSHROOM SCRAMBLE
CROISSANT FRENCH TOAST
QUINOA PANCAKES**

**VINO BURGER
FISH OR MUSHROOM TACOS
SHORT RIB CHILAQUILES
CHICKEN & WAFFLE**

VINOLOGY BRUNCH BAR PACKAGE

(EXCLUSIVELY FOR BRUNCH EVENTS)

Mimosas and bloody marys only

First Hour: \$10 per person

Each Additional Hour: \$4 per person

CASH BAR

Guests are responsible for paying individually per drink, with the option of starting a tab. Bar setup fee applies \$75

UPON CONSUMPTION BAR

An itemized tab is kept of all beverages consumed, and added to the final bill. Bar setup fee applies \$75

VINOLOGY PRIVATE EVENTS DINNER BAR OPTIONS