



LIGHTCATCHER

Catering

Happy Events Deserve Fabulous Food.

Our selections were created to pair with our wines,
to enhance the pleasure of your time with us
and to make cherished memories.



LIGHTCATCHER

Winery & Bistro

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Heavy Hors d'Oeuvres Buffet

A Heavy Hors d'Oeuvres Buffet is a relaxed and abundant way to host your dinner.

Pricing begins at \$25 per person.

Included: Bread and Crackers
And, please choose the following:
Two Fresh Fruits
Three Fresh Veggies

Then

Choose items from Sections 1, 2 and 3 that total **no less than \$15** using the pricing per person that is next to each section. Item ordering for less than your guest total may only be done after the guest total has been fulfilled.

There is a minimum of 30 portions per extra item choice.

Hors d'Ouvres Buffet

Bread, Crackers & Butter are included

Fresh Fruits - seasonal \$1-

Choose 2: Strawberries Grapes
Pineapple Melon

Fresh Veggies & Ranch Dip \$1-

Choose 3: Broccoli florets • Mushrooms
Cucumbers • Baby Carrots • Celery
Sweet Bell Peppers

Section 1: \$1.50-

Warm Cocktail Croissants with butter
Small Sandwich Rolls with Condiments
Tortilla Chips with Red and Green Salsas
Oiled & Toasted Pita Wedges with
Garlic & Lemon Hummus Dip
Mixed Mediterranean Olives
Cream Cheese & Raspberry • Chipotle Jam
with Crackers

Section 2: \$2.50-

Finger Cheese Display (2 oz pp)
Sliced Sandwich Cheeses (2 oz pp)
Petit Quiches (2)
Prosciutto wrapped Melon (1)
Chicken Liver Mousse Terrine (1oz)
Variety Pizza Bites (2)
Roasted Peppers & Capers Croustades
Quesadilla Wedges (chicken & cheeses) (2)
Spinach & Cheese Raviolis with Pesto
Mozzarella/Tomato/Basil Skewer (1)
Cheese & Dill Puffs (2)
Zucchini Fritters (2)
Sweet Goat Cheese Fritters (1)
Spanikopitas (phyllo/spinach/cheese) (2)
Spinach/Artichoke Spread (chafer)
Savory Palmiers (2)
Grilled Portobello Mushrooms
& Goat Cheese Wedges (1)
Bacon Wrapped Jumbo Asparagus (1)
Mini Potatoes & Smoked Salmon
& Cream Cheese (2)

Section 3: \$3.50-

Chicken Satay Skewers (1)
Meatballs in BBQ or Wine Sauce (2)
Grilled Sausage Slices (2 oz)
Roasted Salmon Plank (2 oz)
Petit Crabcakes (2)
Garlic Marinated Cold Shrimp (2 jumbo)
Sliced Roasted Pork Tenderloin (2 oz)
Cold Sliced Ham (2 oz)
Crab & Cucumber Cups (1)
Grilled Lamp Choplettes (1)
Miniature Beef Wellingtons (1)
Pan Seared Sea Scallop & Bacon (1)
Sliced Rib Eye Roast (2 oz)(min of 60p)
with Horseradish Cream

All Hors d'Oeuvres and Buffets include:

- One china plate, metal flatware & white paper napkins placed on the buffet
- Wine glasses
- Self-service water table with ice, water and plastic cups
- All buffet decorations, setup, refreshing & cleanup
- Winery centerpieces for round tables
- Wine Steward service for 3 hours
- Bussing of tables

* Wine glasses taken from the winery will be charged at \$5 per glass

Not included:

Additional plate & flatware rental
Cloth napkins
Tablecloths
Additional wine glasses
Water goblets
Hanging Candleabras lighting fee
Soft Drinks, Tea, Coffee
Wine

8.25% sales tax is additional.
20% gratuity on food charges is additional.

Self Service and Traditional Buffet Dinner Menus

For an informal buffet, we offer the following dinners:

1. Burger Bar (self serve)

\$20 per person
Seasonal Fruits
Choice of 2 **Sides**

Suggested: Potato Salad
Creamy Coleslaw

Grilled Angus Sirloin 1/2 lb Burgers (Vegetarian Burgers by request)

Toasted Sesame Seeded Buns
Self-serve condiment table: tomatoes/
onions/lettuce/ketchup/mustard/
mayo/BBQ sauce/sliced cheeses/
pickles/jalapenos/mushrooms

2. Pizza Buffet (self serve)

\$20 per person
Seasonal Fruits • Garlic Bread
Mixed Greens or Caesar Salad
Three types of Pizza - We provide a buffet
of three types of pizzas.

3. Pasta Please

\$24 per person
Seasonal Fruits • Garlic Breadsticks
Mixed Green or Caesar Salad
Pasta with Sauce - choose one or two
Lasagna (Red: beef with tomato sauce
or White: chicken, white cheeses & mushroom)
Fettucine Alfredo with Chicken
Penne Primavera (chunky vegetables)
Fusilli Milano(chicken,tomato, cream, mushroom)
Spaghetti with Meatballs & Tomato Sauce

4. Fajita Bar (self serve)

\$25 per person
Seasonal Fruits
Choice of 2 **Sides**:
Suggested: Black Beans
Spanish Rice
Tex Mex Fajita Bar - We grill and slice
beef & chicken and serve it alongside the
fixings: Tortillas, sour cream, grated
cheeses, guacamole, diced tomatoes,
jalapenos, salsa, grilled onions, bell
peppers and mushrooms.

Buffet Service Dinners

Choice of up to 2 Mains with
sauces (if appropriate),
Salad and Two Sides
Bread & Butter are included with each menu.

These buffets are "assisted service".

Chardonnay

Chicken Breasts or Quarters
Grilled Angus Sirloin 1/2 lb Burgers
Sliced Beef Brisket

25- pp

Merlot

Roasted Pork Loin • Pork Chop
Salmon Filet • Grilled Jumbo Shrimp
Top Sirloin Roast • Grilled Flank Steak

30- pp

Cabernet

8 oz Filet Mignon
12 oz Rib Eye Steak
12 oz Prime Rib Roast
8 oz Duck Breast • 8 oz Lamb

40- pp

If meats chosen are from different categories,
pricing will be adjusted by portions.

Sauces and Spices

Determine the overall theme of your meal
with these spice and sauce selections.
Please consult with our Chef for best pairings.

Grecco - lemon/pepper/spices
Milano - tomato/mushroom/cream
Genoese - basil pesto
Sicilian - chunky tomato and herbs
French - butter/herbs/white wine
Southwestern - chile/tomato/herbs
Hunter - mushroom/wine/cream
Texan - smoky BBQ
Asian - curry/ginger/onion/garlic
Wine Country - red wine sauce

Appetizers

Choose appetizers from the
Hors d'Oeuvres lists. There is a
minimum of 30 pieces of any type.
Appetizers are self-serve unless the
service is upgraded to "passed".

Salads

Classic or Curried Potato Salad
Mixed Greens and up to 2 dressings
LightCatcher Salad
Classic Dressed Iceberg Wedges
and up to 2 dressings
Caesar (romaine with croutons & dressing)
Creamy Coleslaw

Sides

Potatoes

Big Russet Bakers with toppings
Roasted Wedges
Roasted Sweet Potatoes
Creamy Mashed with Garlic & Herbs
Potato Chips

Rice

White with butter & herbs
Spanish (with tomato)
Risotto - specify type (Add \$1 pp)

Hot Pasta

Fettucine • Spaghetti • Penne
Tomato Sauce, Cream Sauce, Browned Butter
Israeli Couscous with butter sauce

Cold Pasta

Cheese Tortellini with basil pesto
Marinara Fusili

Veggies (seasonally)

Green Beans with bacon
French Beans/Haricot Vert
Pinto or Black Beans
Cream Spinach
Sweet Corn or Cream Corn
Carrots with Butter Sauce
Grilled Zucchini & Yellow Squash
Grilled Jumbo Asparagus (add 50¢ pp)
Signature Roasted Sweet Onion

If you don't see what you want - ask.

Sweets

Triple Chocolate Brownies	1.50-	ea
Chocolate covered Strawberries	1.50-	ea
Big Chocolate Chip Cookies	1-	ea
Chocolate Mousse	4-	pp
Cheesecake	4-	pp
10" Round layer cake:		
White, Choc, Coconut, Carrot	30-	per cake

Special desserts by request.
Priced as created.

If desserts are selected, plastic plates, napkins and flatware on a self-service buffet are included.

Wedding Cake Service:

Cake Cutting - 2 staff - 75-
Cake plates, napkins, forks:
.25 per selection or .75 for full set

Beverage service:

Self service water is included in all dinners.

Iced Tea & Sodas	1 - 50	40-
	51 - 100	80-
	101 - 200	150-
Coffee	1 - 50	40-
	51 - 100	80-
	101 - 200	150-

Wine is not included in any pricing and must be purchased separately.



If you book an event with us, we invite you for a complimentary wine tasting one month before your event to choose your wines. We ask that wines be purchased two weeks before your event.

Catering Rentals

Additional china plates.....	1-each
Cloth napkins.....	1-each
Water goblets.....	1-each
Champagne flutes.....	1-each
Additional metal flatware.....	50¢ per piece
Votive holder and candle.....	1- each
Winery Candleabras lit.....	150- flat fee
Round Tables (8) setup in Barrel Room	
.....	150- flat fee
Tablecloths:10- ea white
Special order cloths by market price	

Upgraded Service Options

Any of the "Self-Serve" Buffets may be upgraded to Assisted Service for a \$100 flat fee.

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Appetizer service may be upgraded to passed service for a \$50 flat fee.

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Table set with paper napkins, flatware and water goblets with water service.
\$2- per person additional

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Table set with paper napkins, flatware and water goblets with water service, plus plated salad course served to each guest and bussed, followed by the buffet dinner and self-service dessert.
\$3- per person additional

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Seated Dinners with Formal Service

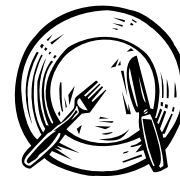
Includes all flatware, china, linens and glasses on fully set tables with attending waitstaff.

All courses are plated and served to seated guests. (formal restaurant style)
\$18 per person additional

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Custom Dinner Creation

We can create a custom dinner with almost any food or presentation - please inquire.
Priced as created.



Notes:

Dinner Party To-Go:

We can provide many of our creations for you to take home, serve and reap the glory.

Full Service Off Site Catering is also available.

Please Inquire