

# VinVenue

drink  
wine • bar • retail

dine  
wine inspired cuisine

discover  
classes • events • tours

11 YEARS, OVER 60,000 GUESTS, A MILLION MEMORIES

## BUFFET DINNER

### FLOW

As your guests arrive, they will be welcomed with a reception wine. Chef's Choice of appetizers will also be served. Guests will have an opportunity to meet, network and socialize at their leisure.

Guests will then be served a buffet dinner. A bar serving wine, beer and soft drinks will be available or cash purchases or the cost can be incorporated into the package price.

Client presentations can be interwoven into the evening.

### SAMPLE BUFFET MENU

#### Salad: Choose One

Mixed Green Salad Roasted Tomatoes, Slivered Almonds, Blue Cheese, Croutons, Champagne Vinaigrette

Heirloom Tomato Salad with Quinoa, Arugula, Honey Vinaigrette

Summer Salad With Mixed Greens, Buttermilk Vinaigrette, Grilled Sweet Corn, Field Peas, Heirloom Tomatoes, Pecanwood Bacon (Seasonal)

Bacon Blue Cheese Salad with Iceberg & Romaine, Red Onion, Hard Boiled Egg, Avocado, Cherrywood Smoked Bacon, Blue Cheese Dressing

Green Goddess Salad with Feta Cheese, Cherry Tomatoes, Pepitos, Butter Leaf Lettuce & Avocado Herb Vinaigrette

Fresh Spinach Salad with Avocado, Goat Cheese, Croutons, Champagne Vinaigrette, Almonds

Georgia Kale Salad with Tomatoes & Goat Cheese Salad with Lemon Basil Vinaigrette

Roasted Pumpkin Salad with Baby Kale, Roasted Pumpkin, Toasted Pumpkin Seeds, Chevre, Dried Cranberries, Champagne Vinaigrette (Seasonal)





**Mains:** Choose Two

Braised Short Rib with Polenta, Mushroom Demi-Glace (Add \$8 Per Person)

Roasted Beef Tenderloin with Basque Green Sauce (Add \$9 Per Person)

Steak Chimichurri

Beef Bourguignon

Beef Brisket with a Pan Sauce Made with Coffee, Apple Butter, Onions, or Horseradish Cream Sauce

Pan Roasted Chicken with Salsa Verde

Pan Roasted Chicken with Champagne Gravy

Jamaican Jerk Chicken

Buttermilk Fried Chicken with Waffles and Chipotle Honey BBQ Drizzle

Chicken Parmesan with Aged Mozzarella

Turkey Meatballs with Cranberry BBQ Sauce

Grilled Chicken with Red Wine BBQ Sauce

Scaloppine Di Pollo Al Marsala (Chicken Marsala) With Mushrooms

Bacon Wrapped Roast Pork Tenderloin with Jack Daniel's Sauce (Add \$6 Per Person)

Grilled Herbed Lamb with Mint Yogurt Sauce (Add \$8 Per Person)

Lamb Meatballs in Tomato Sauce with Mint

Cioppino, Clams, Mussels, Fish, Shrimp in A Tomato Broth

Shrimp & Grits with Creole Sauce and Andouille Sausage

Maryland Crab Cakes - Jumbo Lump Crab, Mixed Greens (Market Price, Please Inquire)

Lobster Tail or Shrimp with Beurre Blanc (Market Price, Please Inquire)

Seared Faroe Island Salmon with Lemon Gremolata - Served Medium Well (Add \$8 Per Person)

Ratatouille - Classic French Vegetable Stew, Pasta, Goat Cheese

Spaghetti Squash "Lasagna" - Spaghetti Squash, Spinach, Ricotta, Marinara, Parmigiano-Reggiano

Pumpkin Curry

Eggplant Parmesan with Aged Mozzarella

**Sides:** Choose Two

Vino Venue Mac & Cheese with Cheddar, Fontina, Brie, Parmigiano-Reggiano

Gnocchi With a Choice of Sauce: Alla Romana or Pesto or Alfredo

Cous Cous

Patatas Braves - Roasted Baby Potato Skewers with Garlic and Paprika

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Sweet Corn Risotto

Wild Mushroom Risotto

Black Beans and Rice with Pique

Roasted Brussel Sprouts

Blistered Green Beans with Lemon Gremolata

Roasted Asparagus

Southern Collard Greens





**Dessert:** Choose One  
 Seasonal Crème Brûlé  
 Seasonal Cobbler with Vanilla Whipped Cream  
 Seasonal Bread Pudding  
 Chocolate Pot De Crème

**EXPERIENCE INCLUDES**

- ❖ Reception Wine
- ❖ Chef's Choice of Appetizers
- ❖ Buffet meal as outlined
- ❖ Cash bar
- ❖ 2.5 hour event

“ Last night was FANTASTIC! So many great comments from both our partners and our clients. We will definitely be back. Thank you so much for providing the venue to make lasting connections. Truly invaluable. ”

**Kelly Messina**  
 Las Vegas Convention and  
 Visitors Authority

**PRICING**

\$72 per person  
 8% tax and 22% gratuity will be added to your final bill.  
 Prices subject to change. Minimums may apply.

**OPTIONAL ADD-ONS**

**In-House Citrus Cured Side of Salmon** – \$200  
 Feeds up to 50 people. Served with bagels, cream cheese, capers, red onion, egg.

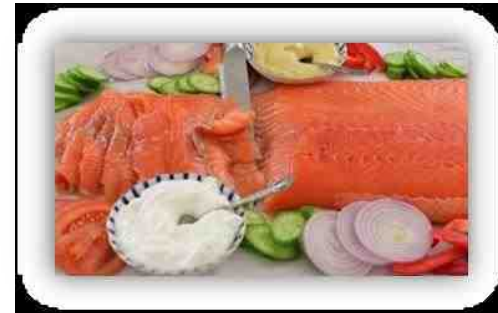
**Carving Stations** - \$10 Per Item Per Person  
 Traditional Turkey Served with the Following Sauces: Pan Gravy, Spiced Peach Chutney

Jamon Iberico - A Slicing Station of our Jamon Iberico – a Beautiful Ham from the Black Pig of Spain, Fed a 100% Acorn Diet and Considered a Delicacy. (Minimum 50 people)

Pork Tenderloin Served with the Following Sauces: Cranberry BBQ Sauce, Pumpkin Spiced Chutney

Beef Tenderloin Served with the Following Sauces: Basque Green Sauce, Bordelaise - Red Wine Demi-Glace with Mushrooms (ADD \$5 Per Person)

Prime Rib Served *with* the Following Sauces: Horseradish Cream, Au Jus (ADD \$10 Per Person)



**\*Please note: no event date is confirmed until a 50% deposit has been paid by client.**

*A VinO Venue Quote*

Contact: 770-668-0435 x702 Lelia@vinovvenue.com