



## ***Wine Merchants Gourmet Special Event Options***

These are four basic options for events. Options can be customized for any theme or occasion or special needs. Prices based on 20 person minimum and do not include taxes or gratuity.

**Option 1: Wine and Cheeses of the World \$20 per person (\$400 minimum)**

Six wines and selected artisan cheese from each country that pair well with the selected wines. Selected crackers, plus breads, olive oils or infused oils and Signolia's Balsamic Vinaigrette, and cheese straws or wine crackers to compliment.

**Option 2: Italian Celebration \$30 per person (\$600 minimum)**

Six wines from selected regions of Italy. Italian artisan cheeses selected to pair well with the wines, selected crackers plus breads, olive oils or infused oils and Signolia's Balsamic Vinaigrette, and Antipasto of sliced Italian meats, Marinated Olives and Olive Tapenade with Crostini, and Tomato Bruschetta with Crostini.

**Option 3: Wine and Hors d'oeuvres \$40 per person (\$800 minimum)**

Six wines with representative selections from the major wine producing areas of the world. Six hors d'oeuvres, plus bread, olive oils or infused oils and Signolia's Balsamic Vinaigrette and a selection of artisan cheeses. A few examples of hors d'oeuvres are:

Marinated Olives and Olive Tapenade with Pita Chips, Blue Crab Dip with Crostini,  
Spinach Dip with Garlic Pita Chips, Jalapeno Pepper Hummus with Pita Chips,  
Smoked Salmon, Sliced Pepperoni, Salami or Italian Dry Sausages,  
Haas Avocado Guacamole with Tortilla Chips,  
Chipotle Pepper Dip with White Corn Tortilla,  
Mango Peach Salsa with Round Tortilla Chips,  
Baba Ghannouj with Parmesan Pita Chips,  
Tomato Bruschetta with Crostini.

***(Additional hors d'oeuvres \$2.50 per person.)***

**Option 4: Wine and Hors d'oeuvres and Dinner Buffet \$55 per person (\$1100 minimum)**

All the items of Option 3, plus the addition of two main dishes, vegetables, chocolates and cookies. Examples of main dish selections are:

Chicken Tenders or Chicken Wings, Tortellini with Pesto Cream Sauce,  
Roasted Vegetable Lasagna, Penne Pasta with Spicy Red Sauce,  
Rosemary Grilled Pork, Tomato Basil Sausages,  
Served with Sliced Tomatoes, Grilled Peppers,  
Rosemary Garlic and Olive Oil Potatoes and Sautéed Green Beans

*(Final menus will be created for your event, based on availability of seasonal ingredients and any special needs of your party.)*

A deposit of 33% is required to hold an event date. Deposits are not refundable, but may be applied toward an event on another date, or for items from our store, providing the event is cancelled or rescheduled prior to 72 hours before the event. Deposits are not refundable for cancellations less than 72 hours. Prices don't include sales tax or 20% gratuity.