

WHETSTONE WINE CELLARS
BLOSSOM FAMILY STYLE OR BUFFET
MENU



2024 OFFERINGS
Come experience the magic...

BLOSSOM FAMILY STYLE OR BUFFET MENU

DETAILS

- Available for groups of 9 - 75 guests
- \$5000. minimum for lunch // \$7000. minimum for dinner
- Catering provided by Blossom Catering
- Owners Michelle + Jamey Whetstone are available to speak and share their story

PRICING

LUNCH

- buffet - \$275. per person
- family style - \$295. per person

DINNER

- buffet - \$295. per person
- family style - \$315. per person

- Pricing includes a selection of Whetstone wine and a semi-private space reserved.
(2 hours for lunch or 3 hours for dinner. Additional hours may be added)
- Pricing does not include 22% admin/service charge and CA sales tax



FAMILY STYLE OR BUFFET MENU

SALADS

choose 1

Marinated Heirloom Tomatoes (Summer/Fall Only)

Smoked Ricotta, Arugula

Caesar Salad

Cured Egg Yolk, Boquerones, Country Crouton

Mixed Greens

Citrus Vinaigrette, Goat Cheese, Pickled Red Onion

Shaved Brussel Sprout Salad

Raw Shredded Brussels, Sliced Apples, Walnuts, Blue Cheese with Vinaigrette

Napa Valley Salad

Mixed Greens, Sliced Apples, Candied Pecans, Gorgonzola Crumbles, Mandarin Wedges with Raspberry Vinaigrette

MAINS

choose 1 (additional main \$25pp)

Mary's Natural Roasted Chicken

Sauce Fines Herbs

Local Heritage Breed Porchetta

Wild Fennel Pollen, Grilled Lemon

Poached King Salmon

Sauce Béarnaise

Braised Beef Short-Rib

"Melted" Cippolini, Cabernet Demi-Glace

Bistro Filet of Beef

Sauce Bordelaise

FAMILY STYLE OR BUFFET MENU

SIDES

choose 2

Crispy Smashed Potatoes

Garlic-Parsley Sea Salt

Oven Crisped Roasted Potatoes

Creamy Polenta

Black Olive, Goat Cheese

Black Truffle Whipped Potatoes

Roasted Seasonal Vegetables

Garlic, Parsley, Olive Oil

Medley of Local Farm Vegetables

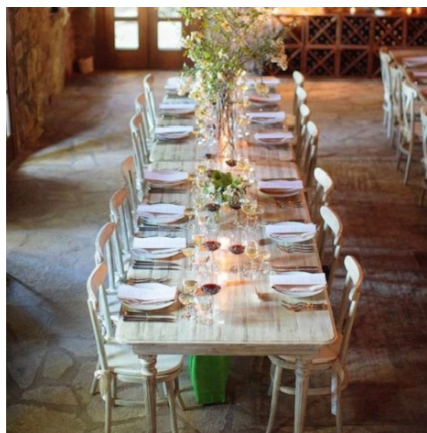
Extra Virgin Olive Oil

Grilled Zucchini

Sea Salt and Olive Oil

Broccoli Gratin

Parmesan, Sauce Mornay



FAMILY STYLE OR BUFFET MENU

PASTA ADDITION

\$20pp

Lamb Bolognese

Rigatoni, Grated Parmesan

Wild Mushroom Risotto

Cultured Butter, Fines Herbes, Parmesan Emulsion

Rigatoni Bolognese

Classic Bolognese, Grated Parmesan

Spring Pea Raviolo

Lamb Bacon, Demi Glacé

DESSERTS

choose 1

Chocolate Mousse

Lemon Trifle

Mason Jar Cobbler (seasonal fruit)

Passion Fruit Parfait

Vanilla Panna Cotta



DELICIOUS ADD-ON'S

GRAZE PROVISIONS CHEESE + CHARCUTERIE BOARD

\$30. per person

A Selection of Artisanal Cheese and Salumi, Mixed Nuts, Olives, Seasonal Fruits and Vegetables & Something Sweet



GRAZE PROVISIONS VEGETARIAN BOARD

\$25. per person

A Selection of Artisanal Cheese, Mixed Nuts, Olives, Seasonal Fruits and Vegetables & Something Sweet



GRAZE PROVISIONS CAVIAR BOARD

\$60. per person

White Sturgeon Caviar, Crème Fraîche, Onion Jam, Truffle Chips, White Chocolate Spoons, a Selection of Cheese & Salumi, Olives, Mixed Nuts, Dried & Fresh Fruits, Crackers & Fresh Baguette



SIGNATURE COCKTAIL

\$25. per person

