



D I N N E R

M E N U



35053 Rancho California Road, Temecula, CA 92591
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H O R S D ' O E U V R E S

All Hors D' Oeuvres are priced per person

Cold Hors D' Oeuvres

BRUSCHETTA

Tomato and basil | \$6

ASSORTED CANAPÉS

Served on crostini or cucumber rounds | \$8

ANTIPASTO SKEWERS

Sundried tomatoes, mozzarella cheese, kalamata olives, and salami marinated in balsamic vinegar, olive oil, and herbs | \$6

SMOKED SALMON

served on a brioche triangle with red onion, capers, eggs, and fresh chives | \$8

AHI TARTARE

finely chopped fresh Ahi tuna with Japanese herbs and spices, on fried wonton | \$8

JUMBO SHRIMP COCKTAIL

traditional cocktail sauce | \$9

ROCK SHRIMP

Served in a cucumber salad cup | \$9



Hot Hors D' Oeuvres

VEGETABLE SPRING ROLLS

with sweet Thai red pepper sauce | \$6

PEAR AND BRIE CHEESE PURSE

with filo, pears, caramelized onions and brie cheese | \$7

QUICHE

spinach and aged white cheddar | \$7

BAKED BRIE TARTS

with caramelized brown sugar and toasted almonds | \$7

CHICKEN SKEWERS

arugula crusted. Served with marinara | \$7

PETITE MEATBALLS

with a sweet chili glaze | \$6

FILET TIPS

glazed beef filet skewers | \$9

MUSHROOM CAPS

stuffed with Italian sausage, spinach and tomato pesto | \$6

RISOTTO, FONTINA AND PROSCIUTTO FRITTO

with marinara sauce | \$7

CRAB CAKES

with jalapeño lime aioli | \$8

COCONUT SHRIMP

with Thai chili dipping sauce | \$8

DISPLAYED HORS D'OEUVRES

All Hors D' Oeuvres are priced per person

FRESH FRUIT DISPLAY

Featuring fresh fruit in season | \$9

GOURMET CHEESE DISPLAY

Imported and domestic cheeses served with marinated olives, dried apricots, raisins, cranberries, caperberries, assorted berries and grapes.
Served with baguettes and gourmet crackers | \$15

GARDEN FRESH CRUDITÉS DISPLAY

Featuring a selection of California's fresh and grilled seasonal vegetables,
served with house made dipping sauce | \$8

SEAFOOD BAR DISPLAY

Based on 3 pieces per guest. May include a seasonal selection of oysters on the half shell, steamed chilled mussels, shrimp and manila clams. Served with Cocktail & Tartar Sauces and Fresh Lemon | \$25



ALL PRICES SUBJECT TO A 22% SERVICE CHARGE, CA SALES TAX, AND TVWAHD TAX

PROGRESSIVE DINING

Minimum of 4 stations and 25 guests are required

Based on 2 hours of service

\$150.00 Chef Attendant fee will be applied for items prepared or carved at the station

SALAD STATION | \$17

Romaine hearts with Caesar dressing, bay shrimp, grilled chicken, croutons, and Parmesan Reggiano cheese

PIZZA STATION | \$23

Margherita pizza

Sausage, pepperoni and mushroom pizza
Chicken and artichoke pizza

PASTA STATION | \$23

Gnocchi, Penne Pasta, and Tortellini Pasta with Basil Pesto, Bolognese, and Alfredo sauces. Served with Parmesan cheese and red pepper flakes.

MASHED POTATO STATION | \$21

Yukon gold whipped potatoes, sour cream, bleu cheese, cheddar cheese, crispy pancetta, caramelized onions, white onions and chives

TACO STATION | \$27

Seasoned ground beef, shredded lettuce, diced tomatoes, sour cream, jalapenos, pico de gallo, cilantro, & onion served with corn tortillas

RISOTTO STATION | \$24

Under 25 Guests | \$35

Herb risotto and white wine, wild mushrooms, bay shrimp, Maytag bleu cheese, crisp pancetta, chives.

**Chef Attendant Required*

BUTCHER SHOP STATION | \$29

Under 50 Guests | \$35

Roast New York strip loin with horseradish cream

Roasted turkey breast with cranberry orange relish. Served with mini rolls, whole grain mustard and mayonnaise

**Chef Attendant Required*

SLIDER STATION | \$27

Kobe beef with pork belly bacon and cheddar cheese sauce.

Pulled pork with spicy barbecue sauce

DESSERT STATION | \$21

Chef selection of miniature desserts
Such as: lemon bars, cookies, raspberry tarts, macaroons, chocolate covered strawberries, dream bar, brownies, and truffles



BUFFET DINNER

All Buffets accompanied with freshly baked bread.

Buffets are designed for maximum of two hours.

THE CELLAR \$8opp

Red wine-braised short ribs

Grilled chicken with savory caramelized grilled onions, red peppers and au jus

Spinach salad, goat cheese, candied pecans, dried cranberries, red wine vinaigrette

Roasted vegetables

Mashed potatoes with rosemary

Fresh fruit tarts & carrot cake



MEDITERRANEAN \$75pp

Mixed Green Salad with cucumber, tomato, feta cheese, pepperoncini and balsamic vinaigrette

Grilled Chicken Breast with artichokes and olives

Marinated Beef Steak with chimichurri

Penne Pasta with tomatoes, fresh oregano and feta cheese

Oven Roasted Vegetables

Seasonal Fruit Tarts

House made Biscotti



SOUTHWESTERN \$7opp

Five Bean Salad with Roasted Corn

Southwest Caesar with creamy chipotle dressing

Beef and Chicken Fajitas
with flour tortillas, guacamole, salsa, sour cream,
cheddar cheese and tomatoes

Cheese Enchiladas with ancho chile sauce

Spanish Rice

Black Beans with jack cheese

Churros with coconut sauce
Mexican Chocolate Brownies

THE CALIFORNIAN \$8opp

Wine Country Salad - Mixed field greens,
candied glazed walnuts, crumbled feta cheese
and dried cranberries with balsamic vinaigrette

Grilled Salmon with a fresh fruit salsa, bell pepper, cilantro, red onion, lime juice, olive oil

Grilled Sirloin of Beef with a
red wine demi-glace

Rice Pilaf

Seasonal Roast Vegetables

House made Assorted Desserts



ITALIAN FLAIR \$7opp

Julienne Antipasto Salad

Baby Leaf Spinach Salad
marinated red onion, candied pecans, crispy
pancetta, goat cheese, roasted shallot
vinaigrette

Focaccia bread

Cage free chicken breast with
tomato basil coulis

Home-style meatballs

Penne pasta with a pesto sauce

Green beans with garlic and olive oil

House-made Tiramisu
Chocolate Italian Turkeys
Flourless chocolate cookie with nuts

SIT DOWN DINNER

Plated: Guest choice from two pre-selected proteins. All guests will receive one salad, one side dish, one vegetable, and one dessert

Duet Plated: Two-preselected proteins on one plate. All guests will receive one salad, one side dish, one vegetable, and one dessert + \$6

Buffet: your choice of two salads, two proteins, one side dish, one vegetable, and two desserts + \$8

CHARDONNAY MENU \$76

Grilled Top Sirloin
with a red wine reduction

Roasted Chicken Breast
Crusted with herb seasoning, roasted to perfection and finished with a rich au jus

Sauteed Almond Chicken
Boneless, skinless chicken breast, almonds, Amaretto, cream sauce

Blackened Mahi Mahi with lemon butter and tropical fruit salsa

VEGETARIAN ENTRÉES

Vegetable Lasagna
Layered ricotta cheese, fresh seasonal vegetables, mozzarella and house-made marinara

Creamy Parmesan Risotto
Grilled vegetables and fresh herbs

Linguine Limone
Fresh, lemon-infused linguine tossed with unfiltered extra virgin olive oil, grilled eggplant, zucchini and yellow squash, roasted peppers, fresh thyme and basil, and topped with shredded Parmesan cheese

*MEALS CAN BE MADE VEGAN
OR GLUTEN FREE upon request

CABERNET MENU \$84

Grilled Filet Mignon served with rich Bordelaise sauce and fresh herb garnish

Ribeye Steak Red wine and sweet onions

Roasted Chicken Roulade
Seasoned crusted chicken and stuffed with spinach, pine nuts, goat cheese and topped with creamy tomato sauce

Crab and Spinach Stuffed Chicken
Boneless, skinless breast stuffed with a crab and spinach stuffing and finished with garlic caper Hollandaise sauce

Grilled Swordfish served with herb tomato coulis and olive tapenade



DINNER ACCOMPANIMENTS

SALADS

(choice of one for plated and two for buffet)

WINE COUNTRY SALAD

Mixed field greens with candied glazed walnuts, crumbled feta cheese and dried cranberries with balsamic vinaigrette

TRADITIONAL COUNTRY CAESAR SALAD

Fresh romaine lettuce with homemade croutons and freshly grated Parmesan cheese

WILD ARUGULA SALAD

Candied pecans, pancetta, cranberries and red onion with blue cheese and white balsamic vinaigrette

BABY ICEBERG WEDGE

Heirloom cherry tomatoes, sliced red onions, blue cheese, herb vinaigrette

VEGETABLES

(choice of one for plated and one for buffet)

Chef's Selection of Baby Seasonal Vegetables may include: baby carrots, baby squash, zucchini, tender stalks of broccolini

Grilled Asparagus with herb olive oil

Haricot Vert and Carrots

SIDE DISHES

(choice of one for plated and one for buffet)

Mashed Yukon Gold Potatoes

Roasted Herb Fingerlings

Red Bliss Potatoes

Spicy Cous-Cous with roasted vegetables

Fusilli With sun-dried tomatoes, olive oil and Parmesan cheese

Lemon Infused Rice Pilaf

DESSERTS

(choice of one for plated and two for buffet)

CHEESECAKE

fresh strawberries

LEMON N' BASIL CRÈME BRULÉE

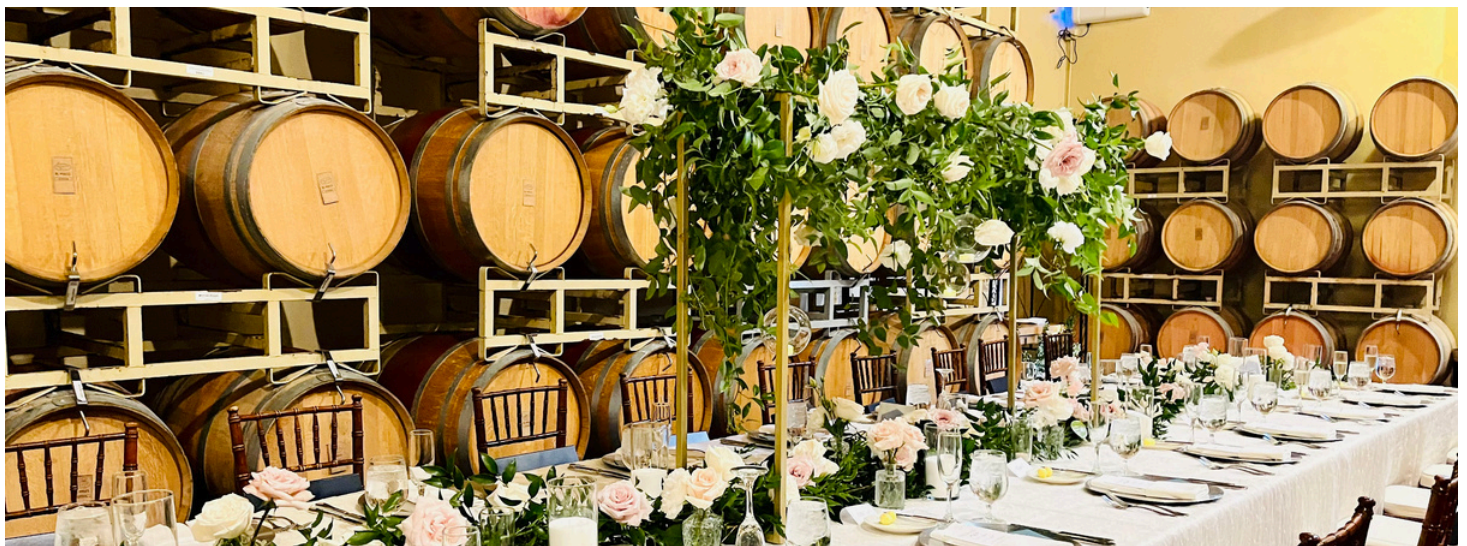
with berries

CHOCOLATE FUDGE CAKE

with raspberry spiced sauce

FRESH FRUIT TARTS

with classic pastry cream



BEVERAGE AND BAR

*Includes 4 hours of service, our friendly bartender, chilled beverages,
ice, glassware and cocktail napkins.*

WINEMAKER'S SELECT BAR PACKAGE

(Hosted) - \$43/Person

A Wonderful Selection of 6 Ponte Wines 3 Red & 3 White – Varietals subject to availability. Includes an Assortment of Premium and Domestic Beers
Soft Drinks - Coke, Diet Coke, Sprite

VINEYARD FULL BAR PACKAGE

(Hosted) - \$48/Person

A wonderful selection of 6 Ponte Wines - 3 Red & 3 White – Varietals subject to availability. Includes a selection of Vodka, Tequila, Gin, Rum, Malibu Coconut Rum, Whiskey Mixes, Juices, Garnishes
Includes an Assortment of Premium and Domestic Beers
Soft Drinks – Coke, Diet Coke, Sprite

ESTATE FULL BAR PACKAGE

(Hosted) - \$52/Person

A Wonderful Selection of 6 Ponte Wines 3 Red & 3 White
(Varietals subject to availability)
Includes a selection of Kettle® Vodka, Lunazul® Tequila(s), Aviation® Gin, Captain Morgan's® Rum, Malibu Coconut Rum®, Bullet® Bourbon, Whiskey Mixes, Juices, and Garnishes
Includes an Assortment of Premium and Domestic Beers
Soft Drinks – Coke, Diet Coke, Sprite

SIGNATURE DRINK BAR PACKAGE

(Hosted) - \$12 - \$17/person

Menu Available Upon Request

MIMOSA BAR PACKAGE

(Hosted) - \$25/Person

Ponte Sparkling Moscato Served with an Assortment of Fruit Juices: Orange, Cranberry & Mango
Soft Drinks - Coke, Diet Coke, Sprite

BEER SELECTIONS:

Bud Light, Budweiser, Michelob Ultra, Stella Artois, Shock Top, Estrella Lager, Stone Delicious IPA, Stone Buenaveza Salt & Lime Lager

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BEVERAGE AND BAR

Includes 4 hours of service, our friendly bartender, chilled beverages, ice, glassware and cocktail napkins.

REFRESHMENT PACKAGE

\$24 - all day | \$16 - 4 hours

Assorted Soft Drinks, Bottled Waters, Iced Tea, Freshly Brewed regular and decaffeinated coffee, Selection of Hot Teas

COFFEE AND TEA STATION

\$55 | gallon

Freshly Brewed regular and decaffeinated coffee, Iced Tea and Selection of Hot Teas

CARAFE OF FRUIT JUICES

\$23 | carafe

Orange, Cranberry, Mango

HOSTED COCKTAIL HOUR – 1 hour

Hosted \$25/Person

A wonderful selection of 6 Ponte wines
3 red & 3 white

Varietals subject to availability

Includes an assortment of
premium and domestic beers
Soft drinks - Coke, Diet Coke, Sprite

LIMITED HOSTED BAR

Based on Consumption

\$750 minimum, with the option to
extend or switch to a Cash Bar

A wonderful selection of 6 Ponte wines
3 red & 3 white

Varietals subject to availability

Assortment of liquor and mixes
Includes an assortment of premium and
domestic beers or seltzer
Soft drinks - Coke, Diet Coke, Sprite

NO HOST BAR PACKAGE | CASH BAR

\$250 Cash Bar Set-Up Fee

\$400 minimum in sales required

A wonderful selection of 6 Ponte wines
3 red & 3 white

Varietals subject to availability

Assortment of liquor and mixes
Includes an assortment of premium and
domestic beers or seltzer
Soft drinks - Coke, Diet Coke, Sprite



AUDIO VISUAL



FLIP CHART PACKAGE \$70
Flip Easel, standard flipchart
paper, markers

LCD PROJECTOR \$250
VGA and HDMI connection cables

LCD PROJECTOR SUPPORT
PACKAGE \$135
VGA or HDMI connection
cables, appropriately sized screen
and sound connection, extension
cord, power strip (LCD Projector
not included)

COMPLETE LCD PROJECTOR
PACKAGE \$295
LCD Projector, Extension Cord,
Power Strip, VGA or HDMI
connection, appropriately sized
screen and sounds connection

White Board with dry erase markers,
dry eraser, easel \$55

8' x 8' Projection screen \$50

10' x 10' Projection screen \$135

Lapel Microphone Mic \$150

Wireless Handheld Mic \$150

Sound System – Speaker and audio
connection to laptop \$350

Power Point Clicker \$25

Wood Podium \$55

iPhone adapter to connect to speaker
or house sound \$10

Power Strip with extension cord \$15

Extension cord \$1

