



times ten
C E L L A R S

In-house Catering

Chef Joey Crowell

Our catering options consist of three varied regional types of cuisines. These selections exhibit our favorite flavors while pairing beautifully with our wines. These items are served buffet style.

- Buffet service includes plates, stainless flatware, serving utensils, and cloth napkins. Chafing dishes and buffet décor are provided for the serving tables.
- Service includes set up, maintaining the buffet, clearing of plates and flatware, breakdown and clean-up.
- 1 server for every 30 guests is required at a rate of \$30 per hour with a 4 hour minimum per server.
- 18% gratuity is added on all food purchases.
- Food orders MUST be placed at least 30 days prior to your event.
- A non-refundable 50% deposit on the initial food order will be taken at the time the order is placed.
- Final headcount for your order is due 14 days prior to your event.
NOTE: The balance of your food order, server fee and gratuity will be billed at this time.
- There is a 25 guest minimum required for catering orders.
- Guests 8 years of age and under are complimentary (limit 5 per event), therefore, don't include them in your headcount for the food order.

*Prices are subject to change

Gourmet Tex-Mex

Each Tex-Mex menu comes with chips, salsa and sopapillas

MENU: NUMERO UNO

Starters- Choice of 2 items

Guacamole served in a molcajete

White queso with peppers and onions

Taquitos stuffed with shredded beef and topped with queso fresco

Main Dishes- choice of 2 items

Chicken and beef fajitas with peppers and onions

Shredded chicken enchiladas with verde sauce

Cheese enchiladas with red adobo sauce

Sides-Choice of 3 items

Black beans

Spanish rice

Esquites (toasted corn kernels with chiles and cream)

Shredded pork tamales

\$28.00 per person

MENU: NUMERO DOS

Starters- choice of 3 items

Ceviche of rock shrimp and flounder

Guacamole served in a molcajete

White queso with peppers and onions

Taquitos stuffed with shredded beef and topped with queso fresco

Main Dishes- Choice of 3 items

Grilled shrimp with salsa verde

Carved carne asada served with peppers and onions

Carved achiote rojo chicken

Shredded beef enchiladas served with red adobo sauce

Sides- Choice of 3 items

Spanish rice

Black beans

Grilled seasonal vegetables

Esquites (toasted corn with chiles and cream)

Shredded pork tamales

\$32.00 per person

Texas Barbeque

Slow smoked Texas BBQ served with sliced white bread, pickles, onions and jalapenos

Smoked Meats

Slow smoked beef brisket, sliced lean

Bone in tender chicken quarters with white and dark meat

Pork and poblano country sausage, produced in house by AK Meats

Sides

Rich and creamy white cheddar mac and cheese, crusted with bread crumbs

Smoky, sweet baked beans with pork

Old fashioned creamy country slaw of mixed cabbage and carrots

\$29 per person

Rustic Italian

Each Italian menu comes with Italian bread

MENU: NAPOLI

Starters- choice of 2 items

Bruschetta with fresh tomatoes and mozzarella

Classic Antipasti: selection of cured meats, olives and marinated cured vegetables

Baked polenta topped with arugula, shaved parmesan, sea salt and olive oil

Salads- choice of 1 item

Caesar Salad: chopped romaine tossed with a house-made Caesar dressing, croutons and shaved parmesan cheese

House Salad: mixed baby greens, shaved fennel, red onion and walnuts tossed in aged balsamic vinaigrette

Pastas- choice of 1 item

Penne pasta blended with toasted garlic, red pepper, balsamella, arugula and Parmigiano-Reggiano

Bucatini pasta tossed with marinara sauce and finished with fresh basil

Main- choice of 2 items

Roasted Chicken with fresh basil pesto

Grilled Pork Tenderloin with Sugo sauce (house-made tomato-based sauce made with our Sangiovese wine)

Assorted Italian Sausages with peppers and onions

Sides- choice of 1 item

Seasonal wilted greens with garlic and olive oil

Grilled mixed mushrooms with garlic and olive oil

\$37 per person

MENU: ROMA

Starters- choice 3 items

Bruschetta with fresh tomatoes and mozzarella

Classic Antipasti: selection of cured meats, olives and marinated cured vegetables

Baked polenta topped with arugula, shaved parmesan, sea salt and olive oil

Arancini: fried saffron risotto balls stuffed with fontina cheese and served with a Marinara sauce

Salads- choice of 2 items

Caesar Salad: chopped Romaine tossed with a house-made Caesar dressing and shaved Parmesan cheese

House Salad: mixed baby greens, shaved fennel, red onion and walnuts tossed in aged balsamic vinaigrette

Spinach Salad: radicchio, tomatoes, feta and crispy pancetta ham tossed with red wine vinaigrette

Pastas- choice of 2 items

Penne pasta blended with toasted garlic, red pepper, balsamella, arugula and Parmigiano-Reggiano

Bucatini pasta tossed with marinara sauce and finished with fresh basil

Pappardelle pasta served with a traditional Bolognese sauce

Main- choice of 2 items

Grilled Beef Tri Tip, carved, with a Balsamic glaze

Roasted Chicken with basil pesto

Grilled seasonal fish embellished with herbs, lemon, and olive oil

Grilled Pork Tenderloin with Sugo sauce (house-made, tomato-based sauce made with our Sangiovese wine)

Sides- choice of 1 item

Seasonal wilted greens

Grilled assorted garden vegetables

Grilled mixed mushrooms with garlic and olive oil

\$39 per person

Vineyard Fare Menu

Each Vineyard Fare menu is served with artisanal breads, black garlic oil and balsamic glaze

MENU: VINTAGE ONE

Starters-choice of 2 items (passed)

Crostini with fontina cheese, pancetta and forest mushrooms

Curry Chicken Salad Canapes: grilled chicken, red grapes and toasted walnuts tossed in a light, yellow curry dressing

Artichoke Dip: warm blend of cheeses folded into artichoke hearts, fresh spinach and caramelized red onions and served with crackers

Salads- choice of 1 item

Caesar Salad: chopped romaine tossed with a house-made Caesar dressing, croutons and shaved parmesan cheese

House Salad: mixed baby greens, shaved fennel, red onion and walnuts tossed in aged balsamic vinaigrette

Main-choice of 2 items

Roasted Chicken Breast stuffed with blended cheeses and finished with rosemary and lemon

Seasonal Fish, grilled or roasted

Grilled Tri Tip carved and served with mushroom ragout

Sides- choice of 2 items

Grilled seasonal garden vegetables

Soft Polenta finished with herbs and shaved Parmigiano-Reggiano

Roasted fingerling potatoes tossed with herbs, garlic and extra virgin olive oil

Penne pasta blended with toasted garlic, red pepper, balsamella, arugula and Parmigiano-Reggiano

\$42.00 per person

MENU: VINTAGE TWO

Starters-choice of 3 items (passed)

Crab Stuffed Peppadew Peppers: sweet peppers filled with lump crab and bread crumbs

Crostini with fontina cheese, pancetta and forest mushrooms

Roulade of fig and prosciutto with shaved Parmigiano-Reggiano

Artichoke Dip: warm blend of cheeses folded into artichoke hearts, spinach and caramelized red onions and served with crackers

Salads-choice of 2 items

Caesar Salad: chopped romaine tossed with a house-made Caesar dressing, croutons and shaved parmesan cheese

House Salad: mixed baby greens, shaved fennel, red onion and walnuts tossed in aged balsamic vinaigrette

Spinach Salad: radicchio, tomatoes, feta and crispy pancetta ham tossed with red wine vinaigrette

Main-choice of 3 items

Roasted Chicken Breast stuffed with blended cheeses and finished with rosemary and lemon

Brined Pork Tenderloin grilled and finished with balsamic glaze

Grilled Tri Tip carved and served with mushroom ragout

Seasonal Fish, grilled or roasted

Sides-choice of 2 items

Grilled seasonal garden vegetables

Wilted greens

Soft Polenta finished with herbs and shaved Parmigiano-Reggiano

Penne pasta blended with toasted garlic, red pepper, balsamella, arugula and Parmigiano-Reggiano

Truffled mashed Yukon gold potatoes

\$45.00 per person