



ALTÍSIMA
WINERY

Private Event Menu



ALTISIMAWINERY.COM

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THANK YOU FOR CONSIDERING ALTÍSIMA
WINERY TO HOST YOUR EVENT!

The menus provided are a wonderful starting point in the planning of your special event. Here at Altísima, we specialize in curating unique menus and events specific to your needs and tailored to your unique vision.

Chef Lisa has over 15 years in the restaurant industry and over 10 years' experience in events. She is especially interested in the opportunity to create a menu unique to you and your guests with your favorite dishes in mind.





Buffet Options

STARTING AT \$110 PER PERSON

Children's menu available

Chef caters to all dietary restrictions submitted two weeks before event date

2 TRAY PASSED HORS D'OEUVRES,
FRESH BREAD WITH SEASONED BUTTER,
1 SALADS, 1 PASTA, 1 ENTRÉES, 2 SIDES

TRAY PASSED HORS D'OEUVRES

CHOICE OF 2

Tomato Confit Bruschetta with Parmesan Shards *V*

Warm Brioche with Goat cheese, Arugula, and Pickled Pear *V*

Chilled Cucumber, Smoked Salmon, and Cream Cheese on Toast

Chilled Cucumber and House-Made Red Pepper Hummus *VGN**

Pear and Prosciutto Crostini with Goat Cheese and Honey

Spicy Italian Meatballs with Mozzarella and Fresh Basil

Mini Arancini with Spicy Tomato and Red Pepper Sauce *V*

Sticky Pork Belly with Pickled Peppers

Seared Ahi Tuna with Fruit Salsa

Crispy Shrimp with Spicy Catalan Sauce



SALAD OPTIONS

CHOICE OF 1

Heirloom Tomato Caprese Salad
with Grilled California Peaches *VGN*

Sydney Caesar Salad with Crispy
Smoked Bacon, Egg Crumble, and
Parmesan Crisp

Mixed Berry Salad with Baby
Arugula, Goat Cheese Crumble, and
Caramelized Pecans Tossed with
Balsamic Vinaigrette *V*

Baby Spinach Salad with Crispy
Apples, Candied Walnuts, Pancetta,
Feta Crumble, and Red Wine
Dressing

Spicy Moroccan Couscous Salad
with Chilled Cucumber, Cherry
Tomatoes, and Mixed Herb and
Lemon Dressing *VGN*

PASTAS

CHOICE OF 1

Wild Mushroom and Black Truffle Risotto
with Parmesan and Fresh Herbs

Asparagus and Artichoke Penne with
Parmesan, Olive Oil, Fire-Roasted
Tomatoes, and Fresh Herbs

Fine Spaghetti with Fresh Tomato and
Basil Dressing

Creamy Artichoke and Smoked Gouda
Fettuccine Finished with Parmesan and
Garlic Chives

Tagliatelle with Zucchini, Peas, and Pesto
Cream

Cacio e Pepe

Pasta Dishes also Available as Vegan



ENTRÉE OPTIONS

CHOICE OF 1

Steak

Herb and Pepper-Crusted Flat Iron Steaks with Red Wine Jus

Char-Grilled New York Strip Steaks with Roasted Vine-Ripe Tomatoes and Chef's Herb Butter

Char-Grilled Rib Eye with Wild Mushrooms and Green Pepper Cream

Seared Wagyu Beef Filet with Red Wine Jus and Horseradish Cream

Flat Iron Steak with Chimichurri and Pickled Peppers

Char-Grilled Filet Mignon (4oz) and Lobster Thermidor
(\$20 upgrade per person)

Chicken

Chicken Breasts stuffed with Wild Mushrooms and Black truffle

Sautéed Lemon-Scented Chicken Breasts, wild Fennel, and Rosemary

Classic Braised Corn-Fed Chicken in Altísima Red Wine,
Served with Wild Mushrooms and Baby Onions

ENTRÉE OPTIONS CONTINUED

From the Sea

Pan-Seared Swordfish with Herb Crust and Tuscan
Tomato Dressing

Crispy Shrimp with Sweet & Sour Peppers Dip and
Catalan Sauce

Seared Atlantic Salmon, Harissa Moroccan Dressing

Cioppino Seafood Stew with Toasted Ciabatta

Harissa-Spiced Salmon with Yogurt, Fresh Mint, and
Chilled Cucumber Dressing

Pan-Seared Atlantic Halibut, Herb Crust and Sweet
Pea Jus
(\$10 Upgrade Per Person)

Oven-Roasted Sea Bass and Herb Olive Oil
(\$10 Upgrade Per Person)

Vegetarian Meal

Stuffed Portobello Mushroom with Sweet &
Sour Peppers and Herbed Crust



SIDES

CHOICE OF 2

Moroccan-Spiced Rice with Saffron
and Fresh Herbs

Garlic and Herb Mash

Spanish Roasted Potatoes

Buttered French Beans with
Roasted Flaked Almonds

Roasted Heirloom Carrots with
Wild Honey

Mixed Steamed Vegetables with
Olive Oil and Fresh Herbs

Lemon-Scented Asparagus with
Fennel Blossom



FAMILY STYLE OPTIONS

STARTING AT \$130 PER PERSON

Children's menu available

Chef caters to all dietary restrictions submitted two weeks before event date

For a refined dining experience, choose Chef Lisa's full-service family-style meal for you and your guests.

3 TRAY PASSED HORS D'OEUVRES

YOUR CHOICE OF: SALADS, APPETIZERS, PASTAS, SHORT RIB, LEMON HERB-CRUSTED CHICKEN, WAGYU SLIDERS WITH FRESH BREAD AND SEASONED BUTTER

Extra add-ons available. Chef Lisa may be able to customize your favorite dishes, please inquire.





PLATED MENU OPTIONS

STARTING AT \$165 PER PERSON

Children's menu available

Chef caters to all dietary restrictions submitted two weeks before event date

For a refined dining experience, choose Chef Lisa's full-service plated meal for you and your guests.

3 TRAY PASSED HORS D'OEUVRES, YOUR CHOICE OF SALAD WITH FRESH BREAD AND SEASONED BUTTER, 1 PASTA, 1 ENTREE AND 2 SIDES

Extra add-ons available. Chef Lisa may be able to customize your favorite dishes, please inquire.





DESSERT

\$8 PER PERSON

Red Wine Poached Pear with Vanilla Bean
Ice Cream

Almond Chocolate Cake with Vanilla Bean
Cream *GF*

Lemon and Lime Tart with Berry Compote
and Heavy Cream

Eton Mess with Crispy Meringue, Fresh
Cream, and Mixed Berries

Vanilla Bean Crème Brûlée with Fresh
Berries and Cream

Beverage PACKAGES

HOSTED BAR

Starting at \$46 *Per Person* 21+

Hosted bar for 4 hours of service includes: TWO white wines and TWO red wines from Altísima's seasonal wine menu, TWO craft beers, and TWO soft drinks

CASH BAR

Guests can purchase their own
beer and wine
\$750 set up

*UPGRADED BAR PACKAGES AVAILABLE



BAR UPGRADES

SIGNATURE COCKTAILS

\$15 per person

Cucumber and Mint Spritzer

Cherry Limon Sour

Prickly Pear and Lime

Or create your own signature wedding
cocktail

SPECIALTY MOCKTAILS

\$15 per person

Specialty non-alcoholic mocktails

TEA & COFFEE BAR

\$6 per person

Decaf and Caffeinated options

SPARKLING GREET

\$10 per person

Choice of Sparkling Brut, Sparkling
Rosé, or Non-Alcoholic Cider

SOFT BAR

\$10 per person

Soft Drinks and Sparkling Water
4 Hours of Service





QUESTIONS?

EVENTS@ALTISIMAWINERY.COM

WWW.ALTISIMAWINERY.COM

PHONE: (951) 422-2525

If you have any questions, please get in touch.

We look forward to hearing from you!