

BANQUET MENU

TABLE TOPPERS [SERVES 20]

Dried Fruit & Nuts - \$25

South Union Focaccia - \$25

Olive Oil | Balsamic Vinegar

Truffle Popcorn - \$18

White Truffle Oil | Black Pepper | Parmesan

BOARDS

Cheese Board: Chef's selection of Local, Domestic and International Cheeses | Accoutrements

- \$60 serves 15-20

- \$75 serves 25-30

Chef's Meat & Cheese Board: La Quercia Meats | Local and International Cheeses | Accoutrements

- \$80 serves 15-20

- \$95 serves 20-25

DISPLAYS

Fresh Fruit Display: Seasonal Fruit | Citrus Greek Yogurt

- \$40 serves 15-20

- \$55 serves 25-30

Crudité Display: Assorted Fresh Vegetables | Creamy Pesto Dip

- \$35 serves 15-20

- \$45 serves 25-30

White Bean Hummus Display: Naan Crisps | Assorted Fresh Vegetables

- \$40 serves 15-20

- \$55 serves 25-30

DESSERTS [PER DOZEN]

Petite Cheesecake Bites | \$35

Brownie Bites | \$20

Cannoli | \$35

SALADS

House - \$10/PERSON

Greens | Tomato Wonders | Red Onion | Crouton | Herbs | Balsamic Vinaigrette

Romaine - \$12/PERSON

Chopped Romaine | Parmesan Crisps | Sundried Tomato | Focaccia Crouton | Black Pepper Parmesan Dressing

SMALL BITES [PER DOZEN]

Bruschetta Classico - \$20

Crostini | Tomato | Onion / Basil | Aged Balsamic

Crudite Shooters - \$20

Fresh Vegetables | Creamy Pesto Dip

Caprese Skewers - \$20

Tomato | Mozzarella | Basil | Aged Balsamic | Cold Pressed Olive Oil

Fruit Skewers - \$20

Fresh Fruit | Citrus Yogurt | Mint Crystal

Deviled Eggs - \$25

White Truffle | Dijon | Genovese Pesto | Crisp Prosciutto

Shrimp Cocktail Shooter - \$30

Atlantic Shrimp | Horseradish Cocktail Sauce

Tomato Bisque Shooter - \$25

Parmesan Popcorn Crouton

Stuffed Mushrooms - \$25

Baby Bella | Herb Cream Cheese

'Nduja Toast - \$30

La Quercia 'Nduja | Swede Point Chevre | Roasted Tomato | Iowa Honey

Bacon Wrapped Scallops - \$35

Bay Scallop | Smoked Bacon | Balsamic-Honey Glaze

Bistro Chuck Tenderloin Bite - \$35

Phyllo Shell | Maytag Blue Cheese | Genovese Pesto

Please contact Executive Chef Andrew Phelps to discuss a customized menu!

RESERVE OUR TASTING ROOM

Reserve our tasting room for your next event today – seats up to 24 guests. Great for business meetings, birthday parties, showers, holiday events or a private wine tasting event.

209 5TH STREET
HISTORIC VALLEY JUNCTION
WEST DES MOINES, IOWA 50265
VINO209.COM | (515) 255-1209

BANQUET MENU

GENERAL POLICIES

To reserve the Tasting Room, we require half of the minimum paid as a deposit. Deposit can be applied towards food and beverage purchases and gratuity. Deposits are fully refundable if the reservation is canceled at a minimum three months in advance. Deposits are 50% refundable one month prior to your event and non-refundable a month prior to.

Payment is due in full prior to your event. We accept all major credit cards, corporate checks and cash. Personal checks are accepted with prior authorization.

Servers, bartenders and set-up/tear-down staff are included for events and parties. A 20% service charge will be applied to all Tasting Room reservations.

Final food and guest numbers are required a minimum of one week prior to your event date.

Place settings, rolled flatware and serving utensils for appetizers, side dishes, meals and desserts are included in the pricing.

Menu items and pricing are subject to change.

PLACING YOUR ORDER

By calling (515) 255-1209 or by emailing Kelly@Vino209.com.

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