

# BANQUET MENU

## **DISPLAYS** [SERVES 25]

- Chef's Cheese Board - \$70  
*Chef's selection of Local, Domestic and International Cheeses | Accoutrements*
- Chef's Meat & Cheese Board - \$90  
*La Quercia Meats | Local and International Cheeses | Accoutrements*
- Fruit Display - \$50  
*Assorted Fresh Melon and Berries*
- Crudite Display - \$45  
*Assorted Fresh Vegetables | Creamy Pesto Dip | Hummus*
- House Salad Display - \$40  
*Tomato | Onion | Cucumber | Crouton | Citrus Vinaigrette*

## **FLATBREADS** [10 PIECES]

- Classico - \$15  
*San Marzano Tomato Sauce | Mozzarella | Tomato | Basil | Sea Salt*
- Quattro Formaggio - \$15  
*Mozzarella | Parmigiano Reggiano | Provolone | White Cheddar*

## **STATIONS** [PRICE PER PERSON + \$30 ATTENDANT FEE\*]

- Carving Station\* - \$16  
*Salt Crusted Bistro Tenderloin | Bacon Wrapped Pork Tenderloin | Horseradish Aioli | Dijon-Honey Mustard | Balsamic Roasted Onion | Rosemary Cheese Spread | Brioche Rolls*
- Build Your Own Pasta Bar\* - \$14  
*Cheese Tortellini | Gnocci | Alfredo Sauce | Arrabbiata Sauce | Chicken | Italian Sausage | Bacon | Spinach | Tomato | Parmigiano Reggiano*
- Taco Bar - \$13  
*Carne Asada | Adobo Chicken | Pico de Gallo | Charred Green Onion | Aged Cheddar | Guacamole | Sour Cream | Assorted Salsa | Corn Tortilla*

## **DESSERTS** [PER DOZEN]

- Petite Cheesecake Bites | \$35  
Brownie Bites | \$25

## **SMALL BITES** [PER DOZEN]

- Focaccia - \$12  
*Imported Olive Oil | Aged Balsamic*
- White Truffle Popcorn - \$9  
*Truffle Oil | Parmesan | Black Pepper*
- Bruschetta - \$20  
*Crostini | Tomato | Onion | Basil | Aged Balsamic*
- Deviled Eggs - \$25  
*White Truffle | Dijon | Genovese Pesto | Crisp Prosciutto*
- Shrimp Cocktail - \$30  
*Atlantic Shrimp | Horseradish Cocktail Sauce*
- Stuffed Mushrooms - \$25  
*Baby Bella | Herb Cream Cheese | Italian Bread Crumbs*
- Bacon Wrapped Scallops - \$35  
*Bay Scallop | Smoked Bacon | Balsamic-Honey Glaze*
- Avocado Toast - \$25  
*Crushed Avocado | Tomato | Feta | Red Pepper Flake*
- Chicken Salad Tea Sandwich - \$20  
*House Chicken Salad | Sundried Tomato | Greens*
- Steak Bruschetta - \$30  
*Sliced Ribeye | Gorgonzola | Basil Pesto | Aged Balsamic | Crostini*
- Ahi Tuna Tostada - \$35  
*Seared Sesame Tuna | Jalapeno Relish | Honey-Calabrese Aioli | Crisp Corn Tortilla*
- Brie & Berry Crostini - \$28  
*Triple Creme Brie | Roasted Berry Compote | Crostini*

## **N/A DRINKS** [PER CARAFE]

- Iced Tea | \$8  
Lemonade | \$8  
Coffee | \$8  
Orange Juice | \$9

### 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 less than one month prior to.

Payment is due in at the end of your event. A 3% convenience fee will be applied to the total bill when using a credit card. Payment by cash or check is also accepted.

Servers, bartenders and set-up/tear-down staff are included for events and parties. A 22% service charge will be applied to all banquets.

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**

About one week prior to your event Caitlyn Phelps, Food & Beverage Manager, will contact you for final head count and menu selections. If you have any questions prior to this please feel free to call 515-255-1209 or email [manager@vino209.com](mailto:manager@vino209.com)

## **DECORATIONS**

Please be aware we do not allow any decorations to be affixed to the ceilings or walls with tape or tacks. Candles with open flame are not permitted due to fire code. Glitter and confetti are not permitted.