



# Event and Catering Menu

Thank you for considering 1915 Wine Cellar to host your special event. The menus and pricing on this page are meant to be conversation starters. We customize every event and work hard to fit into every budget. Please review the options and let us know how we can work with you best.

## Open Bar

*Includes all selections from the current Classic List as well as all beers\*, meads and ciders*

**\$30 per person per hour**

## Open Bar - Premier

*Includes all selections from the any of our wine lists\*\* as well as all beers, meads and ciders*

**\$40 per person per hour**

## Charcuterie and Finger Food Buffet

*Pulled Pork Biscuits | Beet Tartar Crostini | Brie and Currant Puff | Tomato Jam and Goat Cheese Crostini | Chrysanthemum and Artichoke Stuffed Mushrooms | Charcuterie*

**\$45 per person**

## Wine Pairing Dinners

*Each course served with a professionally paired wine (1/2 pour) – must include at least 1 hr. open bar*

<b>Level 1</b>	<b>Level 2</b>	<b>Level 3</b>	<b>Truffle &amp; Game Dinner</b>
Fresh Baguette   French Whipped Butter	Fresh Baguette   French Whipped Butter	Fresh Baguette   French Whipped Butter	Fresh Baguette   French Whipped Butter
Green Salad   Yuzu Vinaigrette	Green Salad   Yuzu Vinaigrette	Green Salad   Yuzu Vinaigrette	Green Salad   Yuzu Vinaigrette
	Crostini with Nduja	Seared Scallop   Seasonal Herb Sauce	Risotto   Wild Mushrooms   Shaved Truffle
Chicken Confit   White Bean Ragout   Seasonal Vegetables	Roasted Pork Tenderloin (with herbs and hibiscus flowers)   Black Garlic Potatoes   Pink Peppercorn Sauce	Duck Confit   Smashed Purple Potatoes   Wild Mushrooms   Black Garlic Aioli	Elk Braised in Red Wine   Truffled Mashed Potatoes   Wild Mushrooms
Seasonal Dessert	Seasonal Dessert	Seasonal Dessert	Seasonal Dessert
<b>\$35 per person</b>	<b>\$50 per person</b>	<b>\$65 per person</b>	<b>\$75 per person</b>

\* Cellar Beers excluded

\*\* Cellar Wines excluded