

ALLORO

VINEYARD

PRIVATE EVENTS & CORPORATE GATHERINGS SEASONAL MENU OFFERINGS

BREAKFAST

CONTINENTAL BREAKFAST

Seasonal Fruit Turnovers

Breakfast Bread *with seasonal accompaniments*

Fruit and Yogurt Parfaits

ENHANCED CONTINENTAL

Includes items from the continental breakfast

Sausage, Bacon, *or a combo*

Hard Boiled Eggs

Crispy Potatoes

PLATED BREAKFAST

Eggs Benedict

Italian Polenta Breakfast

Seasonal Strata

Avocado Toast

ADD ONS

Regular Fruit Board

Large Fruit board

Avocado Toast

Coffee and Tea Service





RECEPTION

CHARCUTERIE & CHEESE

Small Provision Board

Large Provision Board



STATIONARY CANAPÉS

Crispy Potatoes
with seasonal accompaniments

Burrata & Focaccia
with seasonal accompaniments

Focaccia Loaves
prepared to share



PASSED CANAPÉS

Polenta Cakes
with pesto aioli

Lamb Meatballs
with Calabrian aioli

Seasonal Arancini

Seasonal Bruschetta

Dungeness Crab Cakes
with lemon remoulade

Salmon Mousse Tartlets
with capers & lemon



HOW YOUR MENU COMES TOGETHER

Choose a service style for your event below. Each menu is then customized using seasonal ingredients from our estate and local partners.



LUNCH

SANDWICH LUNCH

Simple Green Salad

Half Sandwich and Soup

Cookie or Dessert

FAMILY STYLE THREE COURSE

Simple Green Salad

Family Style Entrée

Cookie or Dessert

PLATED THREE COURSE

Seasonal Salad

Plated Entrée

Cookie or Dessert

EXECUTIVE LUNCH

Choice of Simple Green Salad or Soup

Choice of Entrée

Choice of Dessert

DINNER

THREE COURSE DINNER

Salad or Soup

Pasta or Entrée

Dessert

FOUR COURSE DINNER

Salad or Soup

Pasta

Entrée

Dessert

FIVE COURSE DINNER

Salad

Soup

Pasta

Entrée

Dessert

OUR MENUS ARE SHAPED BY THE LAND AROUND US.

We compose all our menus with seasonality in mind. As much as possible, our menus will consist of ingredients sourced directly from our 110-acre estate farm. Our partnering farms help us round out our offerings to provide greater variety. *This allows each gathering to feel personal, seasonal, and deeply connected to place.*

SPRING

- Spring lettuces, chicories, and tender greens (b)
- Radishes, peas, fava beans (b)
- Spring onions, ramps, and alliums (b)
- Nettles, Miner's lettuce, and foraged greens (e)
- Asparagus
- Fresh herbs (parsley, chives, mint, dill) (d)

SUMMER

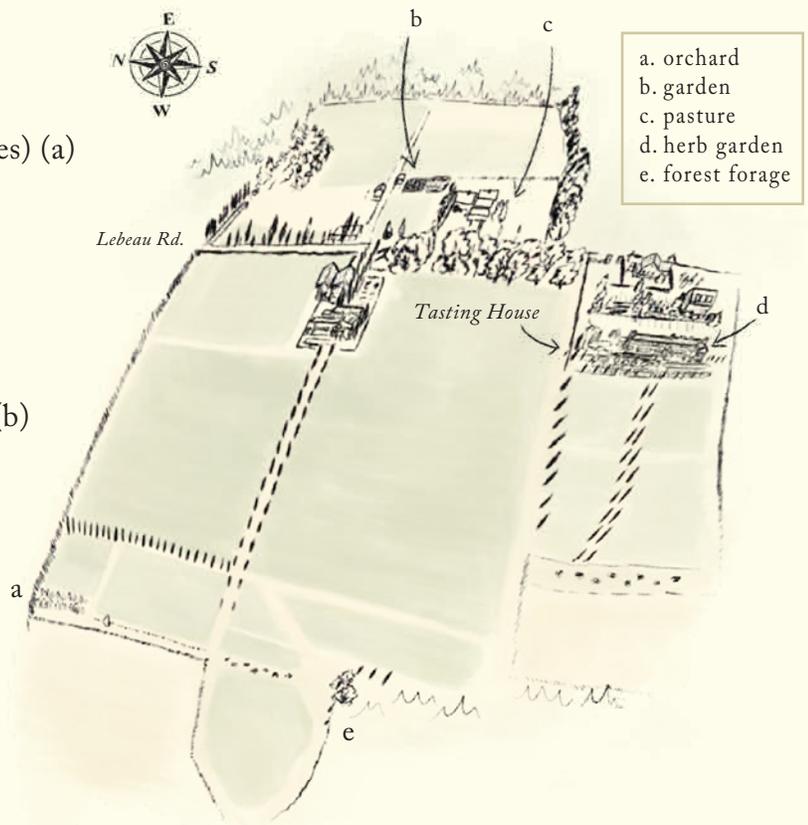
- Heirloom and cherry tomatoes (b)
- Summer squash, zucchini, and peppers (b)
- Cucumbers (b)
- Basil and soft herbs (d)
- Berries (strawberries, blueberries, blackberries) (a)
- Stone fruit (peach, nectarine, plum) (a)
- Cherries
- Melons (b)

AUTUMN

- Red and gold beets (b)
- Delicata, kabocha, and other winter squash (b)
- Cippolini onions (b)
- Wild mushrooms (chanterelles, porcini)
- Apples and pears (a)
- Italian prunes (a)
- Hazelnuts (a)
- Italian Honey figs (a)

WINTER

- Chicories (radicchio, endive) (b)
- Kale, cabbage, and hearty greens (b)
- Root vegetables (carrot, parsnip, celery root) (b)
- Yukon Gold potatoes (b)
- Winter squash (b)
- Citrus (lemon, orange, grapefruit)
- Stored apples, onions, and preserves (a)
- Pickled and fermented vegetables (b)



Please let us know of any dietary restrictions and allergies two weeks prior to an event.

SAMPLE MENUS

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Congratulations, Matt & Sam!

Tuesday, April 7th

Citrus Spring Salad
greens, radishes, peas, lemon vinaigrette
- 2024 Estate Riesling -

Potato & Leek Soup
parmesan, focaccia slice
- 2023 Estate Chardonnay -

Pappardelle all'Amatriciana
pecorino, house focaccia
- 2023 Whole Cluster Pinot Noir -

Wagyu Beef & Salmon Duo
roasted garlic whipped potatoes,
parmesan broccolini, steak jus, chimichurri
- 2023 Riservata Pinot Noir -

Pistachio Tiramisu
- 2016 Estate Pinot Noir -

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February 17th, 2026

Winter Citrus & Beet Salad
fennel, ricotta, pistachio, orange vinaigrette
- 2023 Primavera Chardonnay -

Celeriac Soup
olio verde, pickled pomegranate, focaccia toast
- 2023 Estate Chardonnay -

Tagliatelle alla Bolognese
estate-raised beef
- 2023 Estate Pinot Noir -

Pistachio-Crusted Pork Loin
alliums, root vegetables, jus
- 2023 Piero Busso Langhe Nebbiolo -

Kobocho Squash Cake
spiced maple mascarpone, chestnut ice cream
- 2023 Justina Pinot Noir -

GLUTEN-FREE MENU

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Happy Birthday, Emily!

Saturday, November 1st

Amuse-Bouche
mushroom arancini
- 2024 Estate Riesling -

Warm Beet Salad
bacon lardon, pistachio, gorgonzola
- 2024 Primavera Chardonnay -

Butternut Squash Soup
pepitas, espellete
- 2024 Bianco di Nero -

Apple Cider Brined Pork
parmesan polenta, kale, spiced apples, fennel
- 2023 Estate Pinot Noir -

Chocolate Budino
candied orange, almond lace
- 2023 Justina Pinot Noir -