



## THE PRIVATE TASTING ROOM

Private Bar

Fireplace

Table and Couch & Lounge Seating

Floor to Ceiling Windows

Seating for up to 50 Guests for a Plated Meal

Cocktail Reception for up to 75 guests

Outdoor Courtyard Access

NO ROOM RENTAL FEES

Low Food and Beverage Minimums

Available 7 Days a Week For Brunch, Lunch, and Dinner





## SPECIAL EVENTS GENERAL INFORMATION

Thank you for considering D.O.C Wine Bar for your special event. Our private rooms are available seven days a week. It would be our pleasure to accommodate you and your guests for a fabulous brunch, lunch, or sit-down dinner prepared by our expert chefs. We also offer relaxing cocktail parties, complete with our extraordinary wine selections and top-quality Hors D'oeuvres.

### PRIVATE ROOMS

Our event spaces feature a private bar, table and couch/lounge seating, floor to ceiling windows, and access to the outdoor courtyard where guests can mingle (*pending weather and mall events*)

**Tasting Room** - Accommodates up to 50 guests for a sit-down/plated meal or up to 75 guests for a buffet/cocktail style reception.

**Wine Cellar** – Accommodates up to 63 guests for a sit-down/family style meal or up to 100 guests for a buffet/cocktail style reception.

If you have any questions or concerns regarding the information on the following pages or would simply like to run an idea by us, please do not hesitate to call or e-mail. If you do not see what you are looking for, we will be happy to customize a menu for your group!

### MINIMUM FOOD AND BEVERAGE COST

**THERE ARE NO ROOM RENTAL FEES AT DOC WINE BAR.** A minimum food and beverage cost may be required. The food and beverage cost varies depending upon time and day of week.

### RESERVATIONS, GUARANTEES AND DEPOSIT

We reserve private party space on a first come, first serve basis. A signed contract and credit card number are required to reserve your date. Your reservation is guaranteed upon receipt of the signed contract and credit card number. **Your final guest guarantee must be received 4 business days before the scheduled event. If guarantee isn't provided your final bill will be based on the number of guests listed on the Private Party Order or the actual number of guests in attendance, whichever is greater.**

### CANCELLATION POLICY

No deposit is charged unless you cancel less than 14 days prior to event date (30 days in December). Additional fees apply if an event is canceled less than 7 days prior to the event date.

### KIDS & YOUNG ADULTS

Guests under the age of 21 are welcome at the wine bar when accompanied by an adult. Guests ages 12 and under can order off the kids menu that day (\$6.00 each). Please inform the planner if this is needed.

*For more information or to make a reservation please contact*

Mindy Shafer

Director of Special Events

773.480.3708 *phone*

*mindy@4SRG.com*



### SPECIAL EVENTS DRINK PACKAGES

Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change

Upgrade your wine on any package for an additional \$5.00 per person (for 2 hours) or \$7.00 per person (for 3 hours)

Add a selection of 2 craft beers to any package for an additional \$4.00 per person (2 hours) or \$6.00 per person (for 3 hours)

#### HOUSE BEER & WINE PACKAGE

House Red and White Wine\*

Domestic Beer\*

Soda, Coffee & Hot Tea

**2 hr event: \$22.00 per person**

**3 hr event: \$28.00 per person**

\$6.00 each additional hour

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#### WINE TOUR PACKAGE

*Our version of a great wine tasting!*

A selection of 3 reds\*, 2 whites\*, 1 sparkling\*

Domestic Beer\*

Soda, Coffee & Hot Tea

**2 hr event: \$26.00 per person**

**3 hr event: \$32.00 per person**

\$6.00 each additional hour

*\$40.00 Sommelier fee applies for formal wine tastings*

*\*selections chosen by D.O.C Wine Bar*

*\*\* All guests must participate in the selected drink package. Exceptions can be made for persons not of legal drinking age and pregnant or nursing guests. Please discuss with the party planner before your event date.*

#### CALL BAR PACKAGE

2 Red Wines\*, 2 White Wines\*

Call Liquors

Domestic Beer & 1 Craft Beer\*

Soda, Coffee & Hot Tea

**2 hr event: \$30.00 per person**

**3 hr event: \$36.00 per person**

\$6.00 each additional hour

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#### PREMIUM BAR PACKAGE

2 Red Wines\*, 2 White Wines\*

Premium Liquors

Domestic & 2 Craft Beers\*

Soda, Coffee & Hot Tea

**2 hr event: \$35.00 per person**

**3 hr event: \$41.00 per person**

\$6.00 each additional hour

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#### HOST BAR TAB

All drinks are charged by consumption and will be paid for by the **Host**

*Helpful tip: offer wine by the bottle! Our bottles start at \$35-\$45 per bottle.*

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#### CASH BAR TAB

All drinks are charged by consumption and will be paid for by the **Guest**

*\$40.00 service fee may apply*

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#### SODA PACKAGE

Unlimited Soda, Coffee & Hot Tea

**\$4.00 per person**



### **SPECIAL EVENTS BRUNCH SELECTIONS**

*Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change*

### **BRUNCH PACKAGE\*: \$15.95 PER PERSON**

*Served plated. Includes unlimited fountain soda, coffee and tea*

**\*parties must begin by 10am to take advantage of this package**

*Add to your party!*

*Fresh baked mini muffins (\$2.25 per person)*

*Fresh seasonal fruit (\$3.00 per person)*

*Donut twists with strawberry lemon curd (\$3.00 per person)*

### **Entrée**

*Please select three for your guests to choose from*

*(add a fourth entree selection for an additional \$3.00 per person)*

Two Eggs Scrambled and served with bacon and potatoes

The Healthy Choice a large bowl of fresh fruit, house made granola, and creamy yogurt

Oatmeal Pancakes full stack served with maple butter

Fresh Fruit Pancakes full stack loaded with seasonal fresh fruit

French Toast french bread dipped in eggs, cinnamon, vanilla, and orange flavor

Fried Egg Sandwich two eggs over easy, cheddar, bacon, lettuce, tomato, onion,  
and mayo on rye served with potatoes

Eggs Florentine toasted brioche, smoked turkey, poached eggs, and hollandaise sauce served with potatoes

Lincoln Park Quiche goat cheese, asparagus, roasted red peppers, and artichokes served a petite green salad

Strange Daze Quiche mozzarella, bacon, wild mushrooms, spinach, and hollandaise sauce  
served with a petite green salad

New Western Quiche cheddar, monterey jack, ham, onions, and oven dried tomatoes served with a petite  
green salad

Dunz Quiche mozzarella, provolone, italian sausage, bacon, caramelized onions served with a petite  
green salad

Bacon Strata Benedict cheddar cheese, buttermilk biscuits, poached eggs, bacon-sriracha hollandaise

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### **BRUNCH COCKTAIL ADD ONS\*\***

Unlimited mimosas and juice - additional \$18.00 per person

*Includes unlimited Mimosas, Bloody Mary's, & Juice*

*Or offer by the glass!*

Mimosa's by the glass: \$8.00 each

Bloody Mary's by the glass: \$8.00 each

Juice by the glass: \$3.00 each

*\*\*available with brunch menu only*



## **SPECIAL EVENTS LUNCH MENU SELECTIONS**

*Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change*

### **WHITE PACKAGE: \$16.95 PER PERSON**

*Served plated. Includes unlimited fountain soda, coffee and tea parties must begin by 2pm to take advantage of this package*

*Add to your party!*

*Fresh baked rolls (\$1.50 per person)*

*Lavosh with apricot merlot jam (\$1.50 per person)*

*Assorted seasonal bruschetta (\$2.00 per person)*

*Butchers block with assorted artisanal meats & cheeses (\$5.00 per person)*

### **Entrée**

*Please choose three for your guests to select from that afternoon*

*(add a fourth entree selection for an additional \$3.00 per person)*

**Famous Wrightwood Salad chicken, almonds, raisins, tomatoes, avocado, corn, croutons, goat cheese, & citrus vinaigrette**

**Brussel Sprout Salad with bacon, almonds, dried cherries, manchego cheese, lemon vinaigrette**

**Smoked Turkey Panini with fontina cheese, seasoned tomatoes, pancetta, avocado, & field greens**

**Roasted Chicken Panini with pesto, oven dried tomatoes, and homemade mozzarella**

**Greatest Grilled Cheese stuffed with NY cheddar, gruyere, and fontina**

**Bistro Burger with caramelized onions, bacon, and farmhouse white cheddar**

**Margherita Flatbread with oven roasted tomatoes, fresh mozzarella, and julienne basil**

**Sausage and Pepperoni Flatbread with fontina cheese, caramelized onions, and spicy tomato sauce**

**Roasted Chicken Flatbread with basil pesto, oven dried tomatoes, and fontina cheese**

### **Side Items**

*Served family style. Please choose one of the following for your guests to enjoy*

*(add a second side for an additional \$2.50 per person)*

**French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes, Chef's Fresh Vegetable,**

**Applewood Bacon Potato Cakes, or Roasted Asparagus (add \$2.00 per person)**

### **Dessert**

*See page 14 for our amazing dessert options starting at \$3.00 per person (Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts, and much more)!*



## **SPECIAL EVENTS LUNCH MENU SELECTIONS**

Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change

### **RED PACKAGE: \$20.95 PER PERSON**

Served plated. Includes unlimited fountain soda, coffee and tea  
parties must begin by 2pm to take advantage of this package

*Add to your party!*

*Fresh baked rolls (\$1.50 per person)*

*Lavosh with apricot merlot jam (\$1.50 per person)*

*Assorted seasonal bruschetta (\$2.00 per person)*

*Butchers block with assorted artisanal meats & cheeses (\$5.00 per person)*

### **Salad**

*Please select one for your guests to enjoy*

Farmers Market with mixed greens, tomatoes, croutons, and champagne vinaigrette

Caesar Salad topped with reggiano parmigiano cheese, and croutons

*\*substitute a wrightwood or brussel sprout salad for \$2.50 per person*

### **Entrée**

*Served plated. Please choose three for your guests to select from that afternoon*

*(add a fourth entree selection for an additional \$3.00 per person)*

Smoked Turkey Panini with fontina cheese, seasoned tomatoes, pancetta, avocado, & field greens

Roasted Chicken Panini with pesto, oven dried tomatoes, and homemade mozzarella

Amazing Veggie Panini with cucumber, roasted mushrooms, peppers, fontina, avocado, and chipotle mayo

Sushi Grade Ahi Tuna Sliders with wasabi, soy sauce, and seaweed salad

Carolina Pulled Pork Sliders with cilantro cole slaw

Roasted Filet Mini Sandwiches with reggiano crema, and roasted red peppers

Baja Style Fish Tacos with lightly seasoned tilapia, salsa, and cilantro cream

Brie and Apple Flatbread with apricot merlot jam

Homemade pasta with chicken, spinach, tomatoes, and fresh herbs\*

Rigatoni with sausage, peas, and tomato cream sauce\*

*\* pasta dishes can be made vegetarian upon request*

### **Side Items**

*Served family style. Please choose one of the following for your guests to enjoy*

*(add a second side for an additional \$2.50 per person)*

French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes, Chef's Fresh Vegetable,

Applewood Bacon Potato Cakes, or Roasted Asparagus *(add \$2.00 per person)*

### **Dessert**

*See page 14 for our amazing dessert options starting at \$3.00 per person (Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts, and much more)!*





## **SPECIAL EVENTS LUNCH MENU SELECTIONS**

*Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change*

### **SPARKLING PACKAGE: \$24.95 PER PERSON**

*Served plated. Includes unlimited fountain soda, coffee and tea parties must begin by 2pm to take advantage of this package*

*Add to your party!*

*Fresh baked rolls (\$1.50 per person)*

*Lavosh with apricot merlot jam (\$1.50 per person)*

*Assorted seasonal bruschetta (\$2.00 per person)*

*Butchers block with assorted artisanal meats & cheeses (\$5.00 per person)*

### **Salad**

*Please select one for your guests to enjoy*

Farmers Market with mixed greens, tomatoes, croutons, and champagne vinaigrette

Caesar Salad topped with reggiano parmigiano cheese, and croutons

Famous Wrightwood Salad **chicken, almonds, craisins, tomatoes, avocado, corn, croutons, goat cheese, & citrus vinaigrette**

Brussel Sprout Salad with bacon, almonds, dried cherries, manchego cheese, lemon vinaigrette

### **Entrée**

*Served plated. Please choose three for your guests to select from that afternoon*

*(add a fourth entree selection for an additional \$3.00 per person)*

Sushi Grade Ahi Tuna Sliders with wasabi, soy sauce, and seaweed salad

Baja Style Fish Tacos with lightly seasoned tilapia, salsa, and cilantro cream

Roasted Filet Mini Sandwiches with reggiano crema, and roasted red peppers

Herb Rubbed Roasted Chicken with chicken au jus

Cedar Plank Salmon with a soy ginger glaze

Four Cheese Ravioli with roasted forest mushrooms, sweet garlic, spinach, & reggiano in a white wine sauce\*

Fresh pasta with crispy prosciutto, garden peas, and herbs tossed in a garlic cream sauce\*

12oz. Ribeye with blackening seasoning & worcestershire butter *(served medium, plated only, additional \$4.00 pp)*

*\*Pasta dishes can be made vegetarian upon request*

### **Side Items**

*Served family style. Please choose two of the following for your guests to enjoy*

*(add another side for an additional \$2.50 per person)*

French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes, Chef's Fresh Vegetable,

Applewood Bacon Potato Cakes, or Roasted Asparagus *(add \$2.00 per person)*

### **Dessert**

*See page 14 for our amazing dessert options starting at \$3.00 per person (Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts, and much more)!*



**SPECIAL EVENTS DINNER MENU SELECTIONS** (available anytime)

Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change

**HORS D'OEUVRES\* TASTING MENU: \$22 PER PERSON**

*Served family or buffet style*

*Select two from each section for a total of six items*

**Balanced** *(select two)*

House Marinated Olives

Belgian Crispy Fries with a trio of dipping sauces

Wild Mushroom Risotto Fritters with reggiano crema

Assorted Seasonal Bruschetta

**Elegant** *(select two)*

Edamame & Cilantro Hummus with warm pita bread

Roasted Brie with shaved apples

Chorizo Stuffed Dates wrapped in smoked bacon

Wood Roasted Goat Cheese Fonduta with artichoke, lemon, crostini

Warm Prosciutto wrapped Asparagus

Roasted Brussel Sprouts & Cauliflower with bacon, capers, reggiano parmigiano, & lemon

**Complex** *(select two)*

House Cured Salmon with citrus crème fraiche

Blackened Seared Ahi Tuna

Assorted Gourmet Flatbreads

Marinated Chicken Skewers

Beef Skewers

Calamari Fritto Misto with spicy marinara

Carolina Pulled Pork Sliders with cilantro cole slaw

Mini Filet Sandwiches with Reggiano Crema & Roasted Red Peppers *(add \$2.00 per person)*

Mini Maryland Style Jumbo Lump Crab Cakes *(add \$2.00 per person)*

*\*approximately 1.5 pieces of each item per person*

**Dessert**

*See page 14 for our amazing dessert options starting at \$3.00 per person (Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts, and much more)!*





**SPECIAL EVENTS DINNER MENU SELECTIONS** (available anytime)

Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change

**CHARDONNAY PACKAGE: \$26 PER PERSON**

*Served plated or buffet style*

*Add to your party!*

*Fresh baked rolls (\$1.50 per person)*

*Lavosh with apricot merlot jam (\$1.50 per person)*

*Butchers block with assorted artisanal meats & cheeses (\$5.00 per person)*

**Appetizer**

*Please choose two for your guests to enjoy*

Mushroom Risotto Fritters

Assorted Seasonal Bruschetta

Wood Roasted Goat Cheese Fonduta with artichoke, lemon, crostini

Roasted Brie and Shaved Apples

Warm Prosciutto Wrapped Asparagus

Assorted Gourmet Flatbreads

**Entrée**

*Please choose three for your guests to select from that day*

*(add a fourth entree selection for an additional \$3.00 per person)*

Famous Wrightwood Salad **chicken, almonds, raisins, tomatoes, avocado, corn, croutons, goat cheese, & citrus vinaigrette**

Brussel Sprout Salad with bacon, almonds, dried cherries, manchego cheese, lemon vinaigrette

Smoked Turkey Panini with fontina cheese, seasoned tomatoes, pancetta, avocado, & field greens

Roasted Chicken Panini with pesto, oven dried tomatoes, and homemade mozzarella

Greatest Grilled Cheese stuffed with NY cheddar, gruyere, and fontina

Homemade pasta with chicken, spinach, tomatoes, and fresh herbs\*

Rigatoni with sausage, peas, and tomato cream sauce\*

Herb Rubbed Roasted Chicken with chicken au jus

*\*Pasta dishes can be made vegetarian upon request*

**Side Items** *Served family style. Please choose two of the following for your guests to enjoy*

*(add another side for an additional \$2.50 per person)*

French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes, Chef's Fresh Vegetable,

Applewood Bacon Potato Cakes, or Roasted Asparagus *(add \$2.00 per person)*

**Dessert**

*See page 14 for our amazing dessert options starting at \$3.00 per person (Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts, and much more)!*



**SPECIAL EVENTS DINNER MENU SELECTIONS** (available anytime)

Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change

**BURGUNDY PACKAGE: \$35 PER PERSON**

*Served plated or buffet style*

*Add to your party!*

*Fresh baked rolls (\$1.50 per person)*

*Lavosh with apricot merlot jam (\$1.50 per person)*

*Assorted seasonal bruschetta (\$2.00 per person)*

*Butchers block with assorted artisanal meats & cheeses (\$5.00 per person)*

**Appetizer**

*Please choose two for your guests to enjoy*

Mushroom Risotto Fritters

Chorizo Stuffed Dates Wrapped in Bacon

Roasted Brie and Shaved Apples

Warm Prosciutto Wrapped Asparagus

House Cured Salmon with citrus crème fraiche

Assorted Gourmet Flatbreads

**Salad**

*Please select one*

Farmers Market with mixed greens, tomatoes, croutons, and champagne vinaigrette

Caesar Salad topped with reggiano parmigiano cheese, and croutons

**Entrée**

*Please choose three for your guests to select from that day*

*(add a fourth entree selection for an additional \$3.00 per person)*

Rigatoni with sausage, peas, and tomato cream sauce\*

Homemade pasta with chicken, spinach, tomatoes, and fresh herbs\*

Braised Short Ribs topped with a cabernet sauce

Sushi Grade Ahi Tuna Sliders with wasabi, soy sauce, and a seaweed salad

Mini Filet Sandwiches with reggiano crema and roasted red peppers

Baja Style Fish Tacos with lightly seasoned tilapia, salsa, and cilantro cream

Cedar Plank Salmon with a soy ginger glaze

Tuscan Brick Chicken with sage & natural juices

*\*Pasta dishes can be made vegetarian upon request*

**Side Items** *Served family style. Please choose two of the following for your guests to enjoy*

*(add another side for an additional \$2.50 per person)*

French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes, Chef's Fresh Vegetable,

Applewood Bacon Potato Cakes, or Roasted Asparagus *(add \$2.00 per person)*

**Dessert**

*See page 14 for our amazing dessert options starting at \$3.00 per person (Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts, and much more)!*



**SPECIAL EVENTS DINNER MENU SELECTIONS** (available anytime)

Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change

**BORDEAUX PACKAGE: \$42 PER PERSON**

*Served plated or buffet style*

*Add to your party!*

*Fresh baked rolls (\$1.50 per person)*

*Lavosh with apricot merlot jam (\$1.50 per person)*

**Appetizer**

Includes Butchers Block (an assortment of aged cheeses, cured meats, and seasonal bruschetta)

**And your choice of two of the following:**

Mushroom Risotto Fritters

Chorizo Stuffed Dates wrapped in bacon

Wood Roasted Goat Cheese Fonduta

Warm Prosciutto Wrapped Asparagus

House Cured Salmon with citrus crème fraiche

Blackened Seared Ahi Tuna

Calamari Fritto Misto

Assorted Gourmet Flatbreads

**Salad**

*Please choose two for your guests to select from that day*

Brussel Sprout Salad with bacon, almonds, dried cherries, manchego cheese, lemon vinaigrette

Farmers Market with mixed greens, tomatoes, croutons, and champagne vinaigrette

Caesar Salad topped with reggiano parmigiano cheese, and croutons

Famous Wrightwood **chicken, almonds, raisins, tomatoes, avocado, corn, croutons, goat cheese, & citrus vinaigrette**

**Entrée**

*Please choose three for your guests to select from that day*

*(add a fourth entree selection for an additional \$3.00 per person)*

Herb Rubbed Roasted Chicken

Maryland Style Jumbo Lump Crab Cakes in a creole dipping sauce

Braised Short Ribs topped with a cabernet sauce

Tuscan Brick Chicken with sage and natural juices

Cedar Plank Salmon with a soy ginger glaze

Chicken Saltimboca stuffed with mozzarella, and sage, wrapped in prosciutto, served with lemon butter

Ahi Tuna Steak with cilantro ginger vinaigrette

Four Cheese Ravioli with roasted forest mushrooms, sweet garlic, spinach, & reggiano in a white wine sauce\*

Fresh pasta with crispy prosciutto, garden peas, and herbs tossed in a garlic cream sauce\*

12oz. Ribeye with blackening seasoning & worcestershire butter *(served medium, plated only, additional \$4.00 pp)*

*\*Pasta dishes can be made vegetarian upon request*

**Side Items** *Served family style. Please choose two of the following for your guests to enjoy*

*(add another side for an additional \$2.50 per person)*

French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes, Chef's Fresh Vegetable,

Applewood Bacon Potato Cakes, or Roasted Asparagus *(add \$2.00 per person)*

**Dessert**

*See page 14 for our amazing dessert options starting at \$3.00 per person (Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts, and much more)!*



**SPECIAL EVENTS DINNER MENU SELECTIONS** (available anytime)

Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change

**CHAMPAGNE PACKAGE: \$60 PER PERSON**

*Served plated or buffet style*

**Appetizer**

Includes Butchers Block (an assortment of aged cheeses, cured meats, and bruschetta) and fresh baked rolls

**And your choice of four of the following:**

Mushroom Risotto Fritters

Chorizo Stuffed Dates wrapped in bacon

BBQ Bacon wrapped Jumbo Shrimp

Prosciutto wrapped Asparagus

Marinated Beef Skewers

Mini Beef Wellingtons

Jumbo Shrimp Cocktail

Marinated Chicken Skewers

House Cured Salmon

Blackened Seared Ahi Tuna

Calamari Fritto Misto

Assorted Gourmet Flatbreads

**Salad**

*Please choose two for your guests to select from that day*

Spinach and Arugula Salad with julienne granny smiths, apple smoked bacon, and champagne vinaigrette

Farmers Market with mixed greens, tomatoes, croutons, and champagne vinaigrette

Caesar Salad topped with reggiano parmigiano cheese, and croutons

Famous Wrightwood **chicken, almonds, raisins, tomatoes, avocado, corn, croutons, goat cheese, & citrus vinaigrette**

Brussel Sprout Salad with bacon, almonds, dried cherries, manchego cheese, lemon vinaigrette

**Entrée**

*Please choose four for your guests to select from that day*

Maryland Style Jumbo Lump Crab Cakes in a creole dipping sauce

Braised Short Ribs topped with a cabernet sauce

Chicken Saltimboca stuffed with mozzarella, and sage, wrapped in prosciutto, served with lemon butter

Lamb Chops with red wine reduction

Ahi Tuna Steak with cilantro ginger vinaigrette

Shrimp Scampi – sautéed gulf shrimp with garlic, lemon and white wine served over linguini

Surf and Turf 10oz NY Strip Steak with a homemade crab cake *(served medium, plated only)*

Four Cheese Ravioli with roasted forest mushrooms, sweet garlic, spinach, & reggiano in a white wine sauce\*

Fresh pasta with crispy prosciutto, garden peas, and herbs tossed in a garlic cream sauce\*

12oz. Ribeye with blackening seasoning & worcestershire butter *(served medium, plated only)*

6oz. Filet with cabernet sauce *(served medium, plated only)*

*\*Pasta dishes can be made vegetarian upon request*

**Side Items** *Served family style. Please choose two of the following. (add another side +\$2.50 per person)*

French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes, Chef's Fresh Vegetable,

Applewood Bacon Potato Cakes, Roasted Potatoes, or Roasted Asparagus

**Dessert**

*Please select one (included)*

Mini Vanilla Bean Crème Brulee, Pear Tarts, Chocolate Salted Caramel Soufflé, Chocolate Mousse, Tres

Leches Cake, or Mini New York Cheesecake



**SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS**

Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change

\*Many items also available for off-site catering/pick-up. Please inquire for additional information

**CREATE YOUR OWN BUFFET**

Half order serves 15 guests; Full order serves 30 guests

**The Butchers Block**

DOC signature item featuring fresh cured meats and cheeses from around the world

Half order (serves 15) includes a selection of 2 meats and 2 cheeses - \$85.00

Full order (serves 30) includes a selection of 4 meats and 4 cheeses - \$165.00

Add our Sommelier's Choice Wine Tour for a great pairing!

**Hot Appetizers**

HALF / FULL ORDER

Crispy Belgium Fries	\$35.00 / \$65.00
Roasted Brie and Shaved Apples	\$60.00 / \$115.00
Brie in Puff Pastry with Apricot Merlot Jam (30 pieces or 60 pieces)	\$60.00 / \$115.00
Assorted Gourmet Flatbreads (5 flatbreads or 10 flatbreads)	\$70.00 / \$135.00
Warm Prosciutto Wrapped Asparagus (30 pieces or 60 pieces)	\$60.00 / \$115.00
Wood Roasted Goat Cheese Fonduta with artichoke, lemon, crostini	\$60.00 / \$115.00
Roasted Brussel Sprouts, Cauliflower, & Bacon	\$60.00 / \$115.00
Calamari Fritto Misto	\$70.00 / \$135.00
Mushroom Risotto Fritters (30 pieces or 60 pieces)	\$60.00 / \$115.00
Chorizo Stuffed Dates with Smoked Bacon (45 pieces or 90 pieces)	\$70.00 / \$135.00
Buffalo Shrimp and Bleu Cheese	\$100.00 / \$195.00
Mini Crab Cakes (30 pieces or 60 pieces)	\$120.00 / \$235.00
BBQ Bacon Wrapped Jumbo Shrimp (30 pieces or 60 pieces)	\$100.00 / \$195.00
Crab Stuffed Mushrooms (30 pieces or 60 pieces)	\$100.00 / \$195.00
Marinated Chicken Skewers (30 pieces or 60 pieces)	\$70.00 / \$135.00
Marinated Beef Skewers (30 pieces or 60 pieces)	\$80.00 / \$155.00
Mini Beef Wellingtons with Béarnaise Sauce (30 pieces or 60 pieces)	\$95.00 / \$185.00
Mini Chicken Sandwich with Basil Mayo (24 pieces or 48 pieces)	\$75.00 / \$145.00
Mini Cheeseburgers with Caramelized Onions (24 pieces or 48 pieces)	\$75.00 / \$145.00
Mini Smoke Daddy Pulled Pork Sandwiches (24 pieces or 48 pieces)	\$75.00 / \$145.00
Mini Filet Sandwiches with reggiano crema, roasted red peppers (24 pieces or 48 pieces)	\$95.00 / \$185.00

**Cold Appetizers**

Assorted Seasonal Bruschetta (30 pieces or 60 pieces)	\$45.00 / \$85.00
House made Guacamole with Tortilla Chips	\$50.00 / \$95.00
Edamame & Cilantro Hummus with Carrots, Celery and Cucumber	\$50.00 / \$95.00
Ahi Tuna Sliders with Wakame Salad (23 pieces or 45 pieces)	\$80.00 / \$155.00
Seared Ahi Tuna (30 slices or 60 slices)	\$75.00 / \$145.00
House Cured Salmon (24 slices or 48 slices)	\$75.00 / \$145.00
Jumbo Shrimp Cocktail (30 pieces or 60 pieces)	\$100.00 / \$195.00
Fresh Seasonal Fruit Tray	\$50.00 / \$95.00
Assorted Vegetable Crudit�	\$50.00 / \$95.00

See next page for Signature Salads, Pastas, & Carving Stations



**SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS**

*Prices do not include 10.25% tax and suggested 20% gratuity and are subject to change*

**CREATE YOUR OWN BUFFET** continued

*Half order serves 15 guests; Full order serves 30 guests*

**Signature Salads**

Farmers Market Salad	\$50.00 / \$95.00
Caesar Salad	\$50.00 / \$95.00
Wrightwood Salad	\$60.00 / \$115.00
Brussel Sprout Salad	\$60.00 / \$115.00
Cilantro Cole Slaw	\$45.00 / \$85.00

**Signature Pastas\***

Rigatoni with sausage, peas, and tomato cream sauce	\$85.00 / \$170.00
Homemade pasta with chicken, spinach, tomatoes, & herbs	\$85.00 / \$170.00
Fresh pasta with prosciutto, peas, & herbs in garlic cream sauce	\$85.00 / \$170.00
Four Cheese Ravioli with forest mushrooms, sweet garlic, spinach, reggiano, white wine sauce	\$85.00 / \$170.00

*\*All pastas can be prepared vegetarian upon request*

**Carving Stations**

*Each order serves 30 people. Served with fresh baked rolls.*

Bone-In Ham	\$300.00 per order
Roasted Turkey Breast	\$275.00 per order
Roasted Pork Loin	\$350.00 per order
Prime Rib	\$400.00 per order





**Desserts: Individual** (12 piece minimum of each item)

Chocolate Mousse	\$3.50 each
Mini Vanilla Bean Crème Brulee	\$3.50 each
Carrot Cake Cupcakes	\$3.50 each
Flourless Chocolate Cake	\$3.50 each
Tres Leches Cake	\$4.00 each
Limoncello Cake	\$4.00 each
Mini NY Cheesecake	\$4.00 each
Pear Tarts	\$5.00 each
Chocolate Salted Caramel Soufflé	\$5.00 each

**Desserts: Family Style** (12 person minimum of each item)

Iron Skillet Cookie	\$3.00 per person
Carrot Lava Cake	\$4.00 per person
Fried Donut Twists with Strawberry Lemon Curd	\$3.00 per person

**Desserts: Buffet or Family Style**

Assorted Gourmet Dessert Bars	
<i>Luscious Lemon, OREO Dream Bars, Marble Cheese Truffle, Meltaways</i>	
50 assorted bars	\$100.00
75 assorted bars	\$145.00