

2023 Banquet Menus



*Narcisi
Winery*

Contact our Events Coordinator, Sarah Karlo:

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Office: 724-444-4744 x 212

Narcisi Hors d'oeuvres

A wonderful addition to any event!

Tabled Platters

Priced by Small (Serves 25 people) or Large (Serves 50 people)

- Shrimp Cocktail** Served with cocktail sauce \$125 (50ct) /\$225 (100ct)
- Antipasto** Chef's choice Italian meats, marinated vegetables, olives \$75/\$145
- Assorted Cheese** Chef's choice, Served with whole grain mustard \$65/\$125
- Baked Raspberry Brie** Golden puffed pastry, raspberry preserve, crostini \$65/\$120
- Mixed Seasonal Fruit** Chef's choice \$65/\$100
- Hummus** Served with baked flatbread \$50/\$90
- Vegetable Crudite** Chef's choice, Served with jalapeno ranch \$50/\$90
- Caprese** Fresh mozzarella, tomatoes, basil \$50/\$90
- Chicken Salad Dip** Served with assorted crackers \$45/\$80

Tabled Hors d'oeuvres

Priced by the dozen (2 dozen minimum order of each)

- Crab Stuffed Mushrooms** \$36
- Sausage Stuffed Banana Peppers** \$36
- Chicken or Tuna Salad Croissant** \$36
- Petite Crab Cakes** Lemon aioli \$36
- Spicy Tenderloin Crostini** Horseradish, caramelized onion \$36
- Smoked Salmon Crostini** Whipped dill cream cheese \$32
- Shrimp Crostini** Roasted tomato, feta cheese, spinach \$32
- Meatballs Marinara** \$24
- Sweet & Sour Meatballs** \$24
- Tomato Bruschetta** Diced tomato, red onion, balsamic glaze, basil \$18
- Spinach & Artichoke Dip** Served with baked flatbread \$18
- Gluten Free Flatbread-** \$10

For the hors d'oeuvres by the dozen, the chef recommends at least 2-3 of each item per person.

All selections must be pre-ordered & submitted to the Events Coordinator 14 days prior to the event.

***Being a chef driven facility, prices and selections are subject to seasonal change.
Prices do not include tax or gratuity.***

Narcisi Lunch Buffet \$23 per person (Served until 3 pm)

Children 12 and under- \$12

Unlimited non-alcoholic beverages included (Water, lemonade, iced tea, soda, coffee)

Served with bread and dipping oil on buffet table.

Select one item from each menu category below for all guests to enjoy!

Salad

Caesar Served with parmesan crouton, homemade Caesar dressing

House Mixed greens, red onion, cherry tomato, feta cheese, homemade vinaigrette

Penne Pasta

Alfredo Cherry tomato, spinach, creamy alfredo sauce

Pomodoro San Marzano tomato sauce, fresh basil, regiano cheese

Vodka Sauce Spinach, vodka sauce (Can do light or no spice)

Gorgonzola Cream Spinach, cherry tomato, gorgonzola cream sauce

Vegetable

Mixed Cauliflower, broccoli, carrot

Green Beans

Grilled Zucchini, squash, red onion

Potato

Roasted Redskin (GF)

Escalloped

Mashed (GF)

Entrée

Chicken Parmigiano Italian breaded chicken lightly fried, topped with mozzarella cheese

Chicken Marsala Pan seared chicken topped with mushroom and floria mushroom sauce

Chicken Picatta Pan seared chicken with white wine lemon caper sauce

Pork Tenderloin Slow roasted pork tenderloin finished with barbeque glaze

Eggplant Parmigiano Italian breaded eggplant lightly fried, layered with sauce and mozzarella cheese

Additional Menu Selections

Roasted Filet Mignon Cabernet mushroom gravy \$325 per tenderloin (Serves 20 guests)

Prime Rib Rosemary Jus Served with horseradish sauce \$375 per prime rib (Sliced, serves 35 guests)

Grilled Salmon \$7 per person additional

Pork Tenderloin \$5 per person additional

Eggplant Parmigiano \$5 per person additional

Second Pasta Option \$4 per person additional

Second Chicken Option \$5 per person additional

Add Dessert \$5 each

Tiramisu, Chocolate Decadence Cake, Vanilla Gelato (GF) OR Chocolate Gelato (GF)

Being a chef driven facility, prices and selections are subject to seasonal change. Per person price does not include tax or gratuity.

Plated Luncheon Package \$26 per person (Served until 3 pm)

Narcisi Plated Luncheon Package only offered for indoor private rooms.

Unlimited non-alcoholic beverages included (Water, lemonade, iced tea, soda, coffee)

Served with bread and dipping oil.

1st Course- List one of the following on the invitation:

(All guests will receive the same starter)

***House Salad** Mixed greens, cherry tomato, red onion, feta cheese, dried cranberry, candied walnut, Italian vinaigrette

***Caesar Salad** Romaine, crouton, Caesar dressing

Crab & Sherry Bisque Lump crab, sherry creme

2nd Course- Offer three of the following on the invitation:

(Each guest will receive one entrée)

Chicken Parmigiano Lightly fried chicken, mozzarella, spaghetti, tomato sauce, regiano

Traditional Bolognese House made Bolognese, tomato cream sauce, fresh pasta

***Salmon Salad** Grilled salmon, cherry tomato, asparagus, candied walnut, feta cheese, raspberry balsamic vinaigrette

Chicken Marsala Pan seared chicken topped with mushroom and floria mushroom sauce

Peperoncino Arrostito Chicken, roasted sweet peppers, mushroom, spinach, roasted red pepper cream sauce, cavatappi

Lasagna Bolognese, ricotta, béchamel, tomato sauce, mozzarella

***Salmon** Grilled salmon with barbeque glaze, chef's choice starch and vegetable

***Spicy Vodka Shrimp** Shrimp, spinach, spicy tomato vodka cream, cavatappi

Chicken Marsala Pan seared chicken topped with mushroom and floria mushroom sauce

Veal Diablo Breaded and fried veal, sweet peppers, cherry tomato, banana pepper, spicy tomato cream sauce, spaghetti

***Shrimp & Scallop Alfredo** Bacon, spinach, tomato, shrimp, scallop, creamy alfredo, spaghetti

***Chicken Salad** Grilled chicken, tomatoes, pickled red onion, dried cranberry, goat cheese, honey Dijon vinaigrette

Add Dessert \$5 per person- Offer two of the following on the invitation:

(Each guest will receive one dessert)

Tiramisu, Chocolate Decadence Cake, Vanilla Gelato (GF), OR Chocolate Gelato (GF)

**Gluten & dairy free options available upon request, or see Dietary Restrictions pg. 8*

Individual guest selections must be pre-ordered & submitted to the Events Coordinator 7 days prior to the event.

Guests will not order the day of the event. Place cards with guest selections must be provided by host of event.

Guest name on the front of the tent card. Menu selections (starter, entrée, and dessert choice) printed clearly on the back of the tent card. No color codes or stickers.

Being a chef driven facility, prices and selections are subject to seasonal change. Per person price does not include tax or gratuity.

Narcisi Dinner Buffet \$33 per person (Served after 4 pm)

Buffet for children 12 and under- \$12

Unlimited non-alcoholic beverages included (Water, lemonade, iced tea, soda, coffee)

Served with bread and dipping oil on the buffet table.

Select one item from each menu category below for all guests to enjoy!

Salad

Caesar Served with parmesan crouton, homemade Caesar dressing

House Mixed greens, red onion, cherry tomato, feta cheese, homemade vinaigrette

Penne Pasta

Alfredo Cherry tomato, spinach, creamy alfredo sauce

Pomodoro San Marzano tomato sauce, fresh basil, regiano cheese

Vodka Sauce Spinach, vodka sauce (Can do light or no spice)

Gorgonzola Cream Spinach, artichoke, diced tomato, gorgonzola cream sauce

Vegetable

Mixed Cauliflower, broccoli, carrot

Green Beans

Grilled Zucchini, squash, red onion

Potato

Roasted Redskin (GF)

Escalloped

Mashed (GF)

Entrée

Chicken Parmigiano Italian breaded chicken lightly fried, topped with mozzarella cheese

Chicken Marsala Pan seared chicken topped with mushroom and floria mushroom sauce

Chicken Picatta Pan seared chicken with white wine lemon caper sauce

Pork Tenderloin Slow roasted pork tenderloin finished with barbeque glaze

Eggplant Parmigiano Italian breaded eggplant lightly fried, layered with sauce and mozzarella cheese

Additional Menu Selections

Roasted Filet Mignon Cabernet mushroom gravy \$325 per tenderloin (Serves 20 guests)

Prime Rib Rosemary Jus Served with horseradish sauce \$375 per prime rib (Sliced, serves 35 guests)

Grilled Salmon \$7 per person additional

Pork Tenderloin \$5 per person additional

Eggplant Parmigiano \$5 per person additional

Second Chicken Option \$5 per person additional

Second Pasta Option \$4 per person additional

Add Dessert \$5 each

Tiramisu, Chocolate Decadence Cake, Vanilla Gelato (GF), OR Chocolate Gelato (GF)

Being a chef driven facility, prices and selections are subject to seasonal change. Per person price does not include tax or gratuity.

Narcisi Plated Dinner Packages (Served after 4pm)

Plated dinner package only offered for indoor private rooms.

Unlimited non-alcoholic beverages included (Water, lemonade, iced tea, soda, coffee)

Served with bread and dipping oil.

Rosabella \$36

1st Course- List one of the following on the invitation:

(All guests will receive the same starter)

***House Salad** Mixed greens, cherry tomato, red onion, feta cheese, dried cranberry, candied walnut, Italian vinaigrette

***Caesar Salad** Romaine, crouton, classic caesar dressing

2nd Course- Offer three of the following on the invitation:

(Guest will receive one entrée)

Chicken Parmigiano Italian breaded chicken, mozzarella, spaghetti, tomato sauce, regiano

Chicken Marsala Pan seared chicken topped with mushroom and floria mushroom sauce

***Spicy Vodka Shrimp** Shrimp, spinach, spicy tomato vodka cream, cavatappi pasta

Spaghetti Bolognese House made bolognese, tomato cream sauce, fresh pasta

Lasagna Bolognese, ricotta, béchamel, tomato sauce, mozzarella

***Wild Mushroom Pasta** Assorted wild mushroom, white wine truffle cream sauce, fresh pappardelle

***Grilled Atlantic Salmon** Grilled salmon with barbeque glaze, chef's choice sides

Peperoncini Arrostito Chicken, roasted sweet peppers, mushroom, spinach, roasted red pepper cream sauce, cavatappi

Veal Diablo Breaded veal, sweet peppers, cherry tomato, banana peppers, spicy tomato cream, spaghetti

Add Dessert to Rosabella package:

(Each guest will receive one dessert)

Offer Vanilla Gelato (GF) or Chocolate Gelato (GF) **\$39 per person** OR

Upgraded dessert choice: Strawberry Cheesecake, Chocolate Decadence, or Tiramisu **\$42 per person**

**Gluten and dairy free options upon request. See 2022 Dietary Restriction form for available options. Children's menu located on page 8.*

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Narcisi Plated Dinner Packages (Served after 4pm)

Plated dinner package only offered for indoor private rooms.

Unlimited non-alcoholic beverages included (Water, lemonade, iced tea, soda, coffee)

Served with bread and dipping oil.

Stella \$43

1st Course- List one of the following on the invitation:

(All guests will receive the same starter)

House Salad- Mixed greens, cherry tomato, red onion, feta cheese, dried cranberry, candied walnuts, Italian vinaigrette

Caesar Salad- Romaine, crouton, caesar dressing

Crab & Sherry Bisque- Lump crab, sherry creme

2nd Course- Offer three of the following on the invitation:

(Guest will receive one entrée)

***Filet Mignon-** 8oz center cut served medium rare, chef's choice starch and vegetable

Chicken Marsala Pan seared chicken topped with mushroom and floria mushroom sauce

***Ribeye-**Served medium rare, Porcini & roasted garlic butter, chef's choice starch and vegetable

Chicken Parmigiano- Chicken, mozzarella, spaghetti, tomato sauce, regiano

Veal Diablo- Breaded veal, sweet peppers, cherry tomato, banana peppers, spicy tomato cream, spaghetti

Lasagna- Bolognese, ricotta, béchamel, tomato sauce, mozzarella

Crab Cakes- Jumbo lump crab cake, chef's choice starch and vegetable

***Grilled Atlantic Salmon-** Grilled salmon with barbeque glaze, chef's choice starch

***Spicy Vodka Shrimp-** Shrimp, spinach, spicy tomato vodka cream, cavatappi pasta

***Shrimp & Scallop Alfredo-**Bacon, spinach, tomatoes, romano cheese, spaghetti

Add Dessert to Stella package:

(Each guest will receive one dessert)

Offer Vanilla Gelato (GF) or Chocolate Gelato (GF) **\$46 per person** OR

Upgraded dessert choice: Strawberry Cheesecake, Chocolate Decadence, or Tiramisu **\$49 per person**

**Gluten and dairy free options upon request. See 2022 Dietary Restriction form for available options. Children's menu located on page 8.*

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Place cards with guest selections must be provided by host of event. Guest name on the front of the tent card. Menu selections (starter, entrée, and dessert choice) printed clearly on the back of the tent card. No color codes or stickers.

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Dietary Restrictions & Allergy Requests

Our chef can accommodate gluten free, dairy free, nut free, vegetarian, vegan, etc. Please alert the Events Coordinator at least 14 days prior to the event. No charge to substitute.

Many of the buffet choices can be altered. Individual meal selections must be submitted to the Events Coordinator 7 days prior to the event.

Gluten Free Options-

1. Gluten Free Grilled Chicken with a Side of Gluten Free Pasta (Choice of Olive Oil and Garlic or Marinara Sauce)
2. Gluten Free Wild Mushroom Pasta
3. Gluten Free Pasta Primavera
4. Gluten Free Salmon Salad
5. Gluten Free Salmon Entrée (No BBQ Glaze, No Cous Cous)

Dairy Free Options-

1. Wild Mushroom Pasta with Olive Oil & Garlic
2. Salmon Salad- No Feta Cheese
3. Grilled Salmon Entrée (No Butter, No Cous Cous)

Vegan & Vegetarian Meal Options-

1. Gluten Free Wild Mushroom Pasta with Olive Oil & Garlic
2. Gluten Free Pasta Primavera with Olive Oil & Garlic
3. Field Green Salad with Grilled Mushrooms & Peppers

Kids Menu- Children 12 and Under

(Individual meals)

Chicken Tenders and Fries \$9

Bolognese \$10

Pasta with Butter or Marinara \$7

Cheese Pizza \$8

Mac N Cheese \$7

Lunch or Dinner Buffet- Children 12 and Under \$12