

Valiant Vineyards Winery
Business-Weddings-Social Events



Valiant Vineyards Catering Staff provides all of the "extras" necessary to make a function a complete success, including fine cuisine, extensive bar offerings and individualized attention. Our entire staff is devoted to attending to every minute detail, from the service to the ingredients, helping you host a meeting or function that's guaranteed to impress your family, friends, clients and colleagues.

Our culinary team uses only the finest, freshest ingredients. Our cuisine is a step above our competitors, as we feature a contemporary edge in our preparation and presentation. All of our soups and sauces are made from scratch from fresh stalks. We use fresh vegetables, seafood and produce as well as choice meats. Valiant Vineyards Catering Staff uses all real butter products and no artificial supplements. And we take pride in impressing your guests with our presentation.

Our banquet menus have been created to cater to all group types. Those groups with busy agenda's may take advantage of our continental breakfast and working lunches while others may want to add some flare to their banquet dinner by incorporating a **fun theme**. Our refreshment break and hor's d'oeuvres menus also add the opportunity for theming if your group so chooses.

Valiant Vineyards Catering Staff can create any menu for you to meet the individualized needs of your function. Our Staff is available to meet with you personally to discuss specialized menu options. Call or [e-mail us](mailto:sherry@valiantvineyards.us) today to plan your personalized menu.

Bon Appetit! Allow us to give you something to wine about!

Valiant Vineyards Winery

1500 West Main Street

Vermillion, South Dakota 57069

Phone 605-624-4500 Fax 605-624-8823

www.ValiantVineyardsWinery.com
email: sherry@valiantvineyards.us

Brunches, Luncheons and Breaks

7.5% sales tax and 20% service charge will be added to all items.

Breakfast and Brunch

Continental Breakfast Buffet	Assorted muffins & OJ. Price includes Coffee & tea.	\$12.95
Traditional Breakfast Buffet	Groups of 30 or more people may have a private buffet, which includes Orange Juice, seasonal fruit, scrambled eggs, crisp bacon or country link sausage (choose one meat), hash brown potatoes, assorted muffins with coffee or tea. Price includes OJ, Coffee & tea.	\$13.95
Brunch Casserole	A delightful combination of eggs, breakfast meat, cheese and mushrooms, onions or sweet pepper. Served with assorted muffins, hash brown potatoes and OJ, coffee & tea.	\$13.95
Quiche Lorraine	A favorite dish of all. Served with assorted muffins, hash brown potatoes and OJ, coffee & tea.	\$13.95
Chef's Salad	A bed of crisp lettuce topped with eggs, tomatoes, Julienne ham, turkey and cheese. Topped with our house dressing and served with crackers. Price includes Coffee & tea.	\$13.95
Stuffed Tomato Salad	A ripe tomato stuffed with your choice of chicken salad or tuna salad and served on a bed of crisp lettuce and served with crackers. Price includes Coffee & tea.	\$13.95
Marinated Shrimp Salad	A crisp bed of lettuce appropriately garnished and topped with six marinated shrimp and served with our Italian dressing and crackers. Price includes Coffee & tea.	\$15.95
Grilled Chicken Caesar Salad	Grilled strips of tender chicken atop a bed of Romaine lettuce and served with a creamy Caesar dressing. Price includes Coffee & tea.	\$15.95

Breaks

Coffee, Tea	\$10.50 Pot	Lemonade	\$10.75 Pitcher
Ice Tea	\$10.75 Pitcher	Chilled Juices	\$12.95 Pitcher
Soft Drinks	\$2.50 Can	Brownies or Bar	\$15.50 Dozen
Assorted Danish	\$4.50 Ea.	Assorted Cookies	\$15.50 Dozen

Luncheon Buffets-Groups of 30 or more people

Soup or Salad & Sandwich Buffet	Build your own sandwich with an array of sliced roast beef, turkey, ham and assorted cheeses and breads. Served with lettuce, tomato, onion, pickles and condiments. 2 Soups or fresh potato salad and pasta salad also served. Minimum of 30 adults.	\$13.95
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Luncheon Buffet

A private buffet includes a choice of two salads, one vegetable, one starch, one dessert, fresh baked bread, coffee and tea. Minimum of 30 adults. Served between 11:00a.m. and 2:00p.m.

Two entrees \$15.95 Three entrees \$16.95 Four entrees \$17.95

Chefs choice of Two entrees \$15.95. Main Luncheon Entrée selection is listed below soups.

7.5% sales tax and 20% service charge will be added to all prices.

A guaranteed number is required 2 full business days before your banquet.

Choice of Soups

Double Baked Potato	Toscana	Guiso	Cock o Leekie
Broccoli Cheese	Pumpkin Squash Bisque	Dos Frijoles	Tomato Bisque
Chili Con Carne with Beans	Italian Wedding Soup	Cream of Asparagus	Cream of Mushroom
Chicken Wild Rice	Vegetarian Vegetable	Minestrone	Chicken Tortilla

Luncheon Entrees

Sliced Roast Beef	Hawaiian Chicken	Breast of Chokecherry Chicken	Teriyaki Chicken
Roast Pork Loin	Baked Ham	Lasagna	Curried Chicken
Shrimp Creole	Pasta Primavera	Penne Alfredo	Fajitas (chicken or beef)
Chicken Marsala	Chicken Parmesan	Baked Chicken	Roast Turkey

***Luncheon Buffet salads, vegetables and dessert selections can be found under the dinner buffet selections below on the next page.**

Plated Luncheons-Groups of 30 or more people

Soup and Salad

A half portion of our house salad served with a cup of our soup of the day
\$13.95

Sunshine Chicken Salad

Chicken Breast, Mandarin Oranges & Sunflower Seeds on a flaky croissant
\$13.95

California Club

Smoked Turkey Breast, Crisp Bacon with Avocado, lettuce & tomato on a flaky croissant served with redskin potato salad or chips
\$13.95

Grilled Chicken Greek Salad Wrap

Chicken Breast, crisp lettuce, feta cheese, kalamata olives, cucumbers, onions & vinaigrette in a tomato basil tortilla wrap
\$13.95

Gemelli Pasta Bowl

with an Herb Marinara, Wild Mushrooms, Basil and Pancetta with Broccoli
\$14.95

Valiant Vineyards Risotto

Fish, Shellfish in Creamy Saffron Risotto with Mushrooms, Peas, and Peppers
\$15.95

Roasted Loin of Pork

with Pan Gravy and Applesauce & Garlic Mashed Potatoes
\$15.95

Citrus Marinated Chicken

Roasted Mushroom and Tarragon Cream, Rice Pilaf
\$15.95

Grilled Filet of Salmon

Beurre Rouge, Steamed Baby Red Potatoes
\$19.50

Price of Entree Includes:

Mixed Greens or Soup de Jour

Rolls with Sweet Butter

Seasonal Vegetables

Coffee Service / Tea Available upon Request

Menus and prices subject to change.

The Above Menus are Available with a Minimum Guarantee of 30 Guests.

Dinner Buffets

We require a minimum guarantee of 30 adults for a buffet.

Buffets include fresh baked bread, coffee & tea.

2 Entree Buffet \$17.95 3 Entree Buffet \$18.95 4 Entree Buffet \$20.95

7.5% state sales tax and 20% service charge will be added to all prices.

A guaranteed number is required 2 full business days before your banquet. *There is a \$2500 minimum food guarantee for events with dances.

Choose Two Salads

Tossed Green Salad	Spring Mix Salad	Macaroni Salad	Pasta
Red Potato Salad	Tortellini Salad	Coleslaw	*Cucumber and Tomato
Ambrosia	*Melon Salad	Waldorf Astoria	Gelatin with Fruit
Aspic	Three Bean	Potato with Egg Salad	Carrot and Raisin

*Denotes seasonal item-Summer Months Only

Choose Three Vegetables

Wild Rice Pilaf	Roasted Red Potatoes	Potatoes Supreme	Rice Pilaf
Garlic Mashed Potatoes	Buttered Egg Noodles	Scalloped Potatoes	Steamed Green Beans
Buttered Corn	Mixed Vegetables	Sweet Potato Soufflé	Glazed Sweet Potatoes
Steamed Carrots	Broccoli Casserole	Green Peas & Mushrooms	Macaroni & Cheese

Choose either 2, 3 or 4 Entrees

Baked Chicken	Ginger Chicken	Slice Roast Beef	Pasta Primavera
Roasted Pork Loin	Beef Stroganoff	Seafood Pasta	Roast Turkey
Chokecherry Chicken	Chicken Marsala	Baked Ham	Shrimp Creole
Valiant Beef	Swiss Steak	Salisbury Steak	Chicken Teriyaki
Bourguignon	Pasta Puttanesca	Chicken Pot Pie	Lasagna

Choose Two Desserts

New York Cheesecake	Carrot Cake	Chocolate Bombarde	Tiramisu
Apple Pie	Apple Rhubarb Crisp	Lemon Meringue Pie	French Silk Pie
Key Lime Pie	Chocolate Layer Cake	Lady Baltimore Cake	*Strawberry Shortcake
Milk Chocolate	Bread Pudding with	Proliferoles with	Apple or Peach Crisp
Caramel Cake	Rum Sauce	Chocolate Sauce	Cherry Pecan Crisp
Bananas Foster	Chocolate Bombarde	Tiramisu	Peanut Butter Pie
Tiramisu	Pina Colada Cake	Sacher Torte	Chocolate Bread Pudding

****For an additional cost, Crème Brulee, Chocolate Mousse, Chocolate Pots du Crème or assorted toppings are available.

*Denotes seasonal item-Summer Months Only

7.5% state sales tax and 20% service charge will be added to all prices

Valiant Vineyards Winery Banquet and Catering Menu



Plated Dinners-Groups of 10 or more people

Plated Dinners

Stuffed Marinated Pork Loin
Dried Apricots and Cranberries, Slow Roasted, Jus Lier, Garlic Mashed Potatoes
\$30.00

Breast of Chicken 'Florentine'
Four-Cheese, Spinach and Pinenut Filling, Tomato Cream, Grilled Rosemary Polenta
\$27.00

Breast of Chicken 'Veronique'
Junfraulich Sauce with White Raisins, Shallots and a Hint of Tarragon
Wild Rice with Dried Apricots & Pinenuts
\$27.00

Breast of Chicken 'Grilled Yucatan Style'
Marinated in Achiote and Fruit Juices, Caribbean Salsa, Confetti Rice Pilaf
\$27.00

Baked Filet of Salmon
Beurre Rouge, Wild Rice Pilaf with Mushrooms and Green Onions
\$31.00

Roasted Sliced Sirloin
Sturgis Merlot Demi Glaze, Morel Mushrooms, Horseradish Mashed Potatoes
\$29.95

Roasted Prime Ribeye of Beef
Au Jus and Creamed Horseradish, Baked Potato with Sour Cream & Chives
\$35.95

Herb Crusted Rack Of Lamb 'Aromat'
Turkey Ridge Creek Zinfandel Jus Lier, Fennel Mashed Potatoes
\$37.00

Sliced Pepper Filet of Beef and Prawn Combo
with Brandy Sauce
Vegetable du Jour & Garlic Mashed Potatoes
\$40.00

Choice of One Entree Includes:
Mixed Greens or Soup de Jour, Rolls with Sweet Butter
Seasonal Vegetables, Cheesecake du Jour, Coffee Service / Tea Available upon Request

Menus and prices subject to change.
The Above Menu is Available with a Minimum Guarantee of 10 Guests.

7.5% state sales tax and 20% service charge will be added to all prices

Valiant Vineyards Winery Banquet and Catering Menu



Hors D'oeuvres-for Groups of 30 or more people

Hors D'oeuvres I (\$4.00) *per person per item*

Greek Duo: Mushrooms and Spinach in Phylo with Taziki Sauce
Bruschetta di Parma
Mini Egg Rolls
Fried Mac n Cheese Balls
Mini Twice Baked Potatoes
Italian Cocktail Meat Ball
Crostini Sampler: Tomato Basil, Mushroom, Cream Cheese

Hors D'oeuvres II (\$4.50) *per person per item*

Crostini with Smoked Salmon and Chive Cream Cheese
Chicken Meat Balls in Sweet n Sour Pepper Sauce
Peanut Chicken
Cheese Quesadilla Trumpet
Teriyaki Beef Satay

Hors D'oeuvres III (\$5.00) *per person per item*

Ginger Sesame Chicken
Crispy Shrimp in Wonton
Tandori Chicken with Pineapple
Beef Sesame Scallion Skewer (served hot or cold)
Stuffed Mushroom (Sausage & Blue Cheese - or - Crab & Herb)

Hors D'oeuvres IV (\$5.50) *per person per item*

Coconut Chicken Fingers
Scallops wrapped in Bacon
Shrimp Cocktail
Beef Wellington
Lobster Triangles
Cape Cod Crab Cakes
Cilantro Shrimp Satay
Fried Walleye Skewers

International Cheese Display (\$8.25) *per person*

Grande Display (cheese, fruit, vegetable) (\$8.25) *per person*

Sliced Fruit & Deluxe Crudités with Dips (\$7.25) *per person*

Themed Hors oeuvres Selection Suggestions:

Italian/Middle Eastern Mezze Plate

Mexican

Asian

***7.5% state sales tax and 20% service charge will be added to all prices**

Valiant Vineyards Winery Banquet and Meeting Policies

- Buffets are served for 45 minutes after set start time.
- Winery is not responsible for theft or loss of articles in banquet room.
- Patrons are responsible for any Winery damage done by their guests.
- Nothing may be attached to ceilings, walls or doors without first consulting management.
- All decorations and equipment brought in must be promptly removed after function.
- Amplifiers are not permitted to be brought in unless the function is utilizing the entire Tasting Room and bed and breakfast rooms.
- Music with inappropriate lyrics will not be permitted.
- A deposit and a signed banquet event order must be received before your function is confirmed.
- Deposits are non-refundable.
- Full payment is due the night of the function.
- All wedding receptions must be paid in full the day of the reception.
- We assign banquet rooms based on the number of people anticipated and guaranteed.
- A guaranteed count of guests must be received 7 full business days prior to the function.
- All charges will be based upon the guaranteed number, or the actual number of people served - whichever is greater. If a guaranteed number is not received, the original estimated count will be considered the guarantee.
- The Winery will be prepared to seat and serve 5% above your guarantee.
- If the winery caters wedding dances, there will be a food guarantee of \$2500 in addition to the Venue fee of \$3000.
- Only licensed caterers may cater at Valiant Vineyards. If the winery is not catering your event and you elect to use an outside licensed caterer, the Venue fee is \$3000.
- 20% Service charge and 7.5% state sales tax are applicable to all service items.

*** Wedding Dinners, which include wedding dances, must have a minimum food purchase of \$2500. This amount does not include alcoholic beverages and the Venue charge of \$3000.**

