

EST.



2004

DOMENICO

WINERY + OSTERIA | CATERING + EVENTS



Catering Menus

BOLD FLAVORS. GENUINE HOSPITALITY.

UPDATED MAR 2026

Bar Collections

Pricing listed below is based on a 4-hour open bar. Bar staff will be billed a la carte.
Consumption bars available, hosted or no host.

THE LIMITED

House Mocktails, Soft Drinks, Iced Tea, Lemonade, Juices, Sparkling Water, Garnishes - \$15 per guest

THE CLASSIC

Includes everything in the Limited Package plus:
Four Domenico Wines (house choice), Local and Imported Beers - \$35 per guest

THE SIGNATURE

Includes everything in the Classic Package plus:
Two Signature Cocktails - \$48 per guest

THE DELUXE

Includes everything in the Signature Package plus:
a full range of Top Shelf Liquors - \$56 per guest

THE PREMIUM

Includes everything in the Deluxe Package plus:
select Premium Liquors - \$64 per guest

BAR ADDITIONS

- Nitro Cold Brew Martini Bar - \$500 for 40 cocktails -or- \$16 each a la carte
- Sparkling Wine Toast - \$4
- Tableside Wine Service - \$9
- No Host Liquor - your guests pay for their own cocktails (add on to the Limited, Classic, or Signature Packages)



NON-SPARKLING WINES ARE PRODUCED ON-SITE IN OUR
SAN CARLOS WINERY



WINE LIST

WHITES

Prosecco | \$34

Imported from Veneto, Italy. Varietal: 100% Glera.

“Sirène” Rosé | \$35

Slightly sweet, irresistible aromas of raspberry, strawberry, and guava.
100% Syrah. 2023, California.

Sauvignon Blanc | \$39

Light and crisp, with bright minerality. 85% Sauvignon Blanc |
10% Pinot Grigio | 5% French Colombard. 2023, Lodi.

Pinot Grigio | \$39

Slightly sweet, irresistible aromas of raspberry, strawberry, and guava.
100% Syrah. 2023, California.

Chardonnay | \$50

Barrel-aged. 100% Chardonnay. 2023, Santa Cruz Mountains.

REDS

Mambo Italiano | \$43

This red blend shows ripe cherry, plum, and tobacco.
28% Dolcetto | 22% Ciliegiole | 17% Mourvèdre | 17% Sagrantino |
11% Syrah | 5% Petite Sirah, Multi-Vintage, California.

Nero d’Avola | \$46

Bold aromas of ripe black cherries, mulberry, and cinnamon,
with herbs, floral, and subtle spices on the palate.
89% Nero d’Avola | 11% Syrah. 2019, California.

GPSM | \$44

Bursts of blackcurrant, boysenberry, cloves, and smoked spices.
29% Grenache | 53% Petite Sirah | 4% Syrah | 14% Mourvèdre.
Multi-Vintage, California.

Barbera | \$50

Aromas of red currant, blackberry, nutmeg, and spice.
Medium-bodied with bright acidity.
90% Barbera | 8% Petite Sirah | 2% Primitivo. 2020, Lodi.

Primitivo | \$49

Grown at our estate vineyard in Ione, CA. Notes of blackberry, plum, black
pepper, toffee, dried herbs, and clove.
86% Primitivo | 14% Syrah. 2019, Amador County.

Food Service Styles

COCKTAIL

Guests socialize while drinking and eating appetizers and small plate food stations throughout the event. A mix of standing room and open, mixed seating is most common. We recommend a mix of passed and displayed appetizers and three to four food stations depending on the timing of the event.

PLATED

Choose this style of service for a more formal event. Guests pre-select their entrees when they RSVP. Guests remain seated as plates are brought out table by table. Escort cards are required so we know which entree to bring to each guest. Adding on tableside wine service with dinner is recommended for this style.

BUFFET

Guests are called up two tables at a time to serve themselves sides from the buffet. Our servers will serve the main courses at the end to make sure everyone gets a serving before guests may go back for seconds.

FAMILY STYLE

Bring the buffet to the table! In this style of dining, guests remain seated while servers bring out bowls and platters of food to each table. This is an interactive style of dining for your guests which does not require advanced meal selections.

ONCE YOU'VE DECIDED ON YOUR STYLE, YOU CAN PICK YOUR MENU, SEND US YOUR SELECTIONS, AND WE CAN HELP YOU DETERMINE THE APPROPRIATE QUANTITIES OF FOOD AND LEVEL OF SERVICE STAFF REQUIRED FOR YOUR EVENT BY CREATING A PROPOSAL. YOU CAN ALSO BOOK A DISCOVERY CALL TO TALK THROUGH ANY QUESTIONS FIRST.

Passed Appetizers

EACH SELECTION HAS A 48 PIECE MINIMUM.
\$3.50 PER PIECE, UNLESS MARKED WITH *\$4.50



PROTEIN OPTIONS

Ahi Tuna Poke

cucumber cup, sesame-tamari marinade, spicy mayo,
sesame seeds
(contains fish, sesame, soy)

Bacon Wrapped Shrimp Skewer*
glazed with brown sugar and bourbon
(contains shellfish)

Chicken Empanadita

pastry dough, poblano peppers, cilantro-lime crema
(contains gluten, milk, egg)

Steak & Asiago Puff Pastry Bites*

Asiago puff pastry, grilled flank steak, horseradish aioli, micro basil
(contains gluten, milk, egg)

Tuscan Steak Tartare Spoon*

diced beef filet, celery root purée, arugula, white
truffle oil, Pecorino Romano cheese
(contains milk)



VEGETARIAN OPTIONS

Baked Brie & Seasonal Fruit Tart

brie, seasonal poached fruit, tart shell, candied ginger
(contains gluten, milk)

Caprese Skewer

Fresh mozzarella, cherry tomatoes, basil,
balsamic reduction & basil salt
(contains milk)



Mezze Bite

crispy fried pita rounds, beet hummus, slivered cucumber,
tomato, pickled red onion, fresh dill
(vegan; contains gluten - can be made with gf tart shell)



Portobello Arancini

fried risotto ball, cheese, diced portobello mushrooms, lemon
aioli
(contains gluten, milk, egg)



Displayed Appetizers

EACH PLATTER SERVES 15-20 GUESTS

ARTISAN CHEESE BOARD

Chef's selection of three cheeses, fresh fruit, housemade tomato jam, nuts, and crostinis or crackers
\$178

BRUSCHETTA BAR

Grilled bread with toppings selections of chopped tomatoes & basil, olive tapenade, pesto, burrata, goat cheese, housemade tomato jam, extra virgin olive oil, and balsamic vinegar
\$138.00

CHARCUTERIE BOARD

Chef's selection of three cured meats, olives, cornichons, stone-ground mustard, and sliced baguette
\$150

CRUDITÉ PLATTER

Fresh-cut seasonal, blanched vegetables served with green goddess (vegan) and creamy herb dressing (contains milk)
\$90

FROM THE SEA

Iced jumbo shrimp, local oysters, ahi tuna poke, and cocktail crab claws served with mignonette, cocktail sauce, lemons, and hot sauce
\$600

MEDITERRANEAN MEZZE

Fresh-cut bell peppers, carrots, and cucumbers, grilled naan bread (contains gluten), kalamata olives, dolmas, and lemon dill hummus (vegan)
\$140



Food Stations

EACH STATION HAS A 30 SERVING MINIMUM.

FLATBREADS

Margherita Flatbread - san marzano tomato sauce, fresh mozzarella, torn basil, EVOO

Roasted Garlic & Mushroom - roasted garlic + wild mushrooms + mozzarella + asiago + fresh thyme + pecorino romano

Peach or Pear Flatbread - Shaved peaches or pears (seasonal), gorgonzola cheese, pancetta, caramelized onion, mozzarella cheese, balsamic glaze +\$2

Pepperoni Flatbread - molinari pepperoni, san marzano pizza sauce, fresh oregano

Sausage Flatbread - House-made fennel sausage with arugula, san marzano pizza sauce, mozzarella

Indian Flatbread - Garlic naan topped with madras lentils, mozzarella cheese, cilantro

\$16 each (8 slices)

MEDITERRANEAN MEZZE

Grilled Chicken Skewers

Tzatziki Sauce (contains milk)

Spanikopita (contains milk, gluten, egg)

Lemon-Dill Hummus (vegan)

Sliced Bell Peppers, Carrots, and Cucumbers (vegan)

Grilled Pita Bread (contains gluten, vegan)

Dolmas (vegan)

Kalamata Olives (vegan)

\$19 per serving

#LOADED TOTS

Tater tots fully loaded with your choice of fusion flavors. Select from:

- Texas - Pulled pork, cheddar cheese, BBQ sauce, sour cream, and green onions
- Mexican - Carnitas, corn, pickled red onions, chili lime crema, cotija, cilantro
- Korean - Bulgogi beef, ochujang glaze, kimchi, scallions, sesame seeds, spicy mayo
- Mediterranean - Grilled chicken, tzatziki, feta, tomatoes, kalamata olives, pickled onions
- Indian - Pulled chicken, tikka masala sauce, crispy chickpeas, cilantro, raita
- Italian - Beef bolognese or marinara, parmesan cheese, basil
- Japanese - Pork belly, okonomiyaki sauce, Kewpie mayo, shredded nori, bonito flakes

\$7+ per serving

MASHED POTATO BAR

Our homemade mashed potatoes served with a selection of toppings: cheddar cheese, sour cream, crumbled bacon, blue cheese, chives (contains milk)

\$9 per serving

FRENCH FRY BAR

Classic cut fries (vegan; contains gluten) served with ketchup (vegan), truffle aioli, chili aioli, & lemon aioli (all contain eggs) and assorted salts and spice blends (vegan)

\$6 per serving

PACIFIC RIM STATION



Vegetarian Fried Rice with tofu, eggs, carrots, cabbage & bok choy (contains soy, sesame, egg)

Steamed Dumplings:

Shrimp Har Gow (contains gluten, shellfish, soy, sesame)

Pork Soup Dumplings (contains gluten, soy, sesame)

Fried Dumplings:

Chicken Pot Stickers (contains gluten, soy, sesame)

Jackfruit Pot Stickers (contains gluten, soy, sesame)

Served with Tamari, Low-sodium Soy Sauce, Sriracha

\$18 per serving

PASTA STATION

~PLEASE SELECT TWO~

- Chicken Alfredo Conchiglie: shell pasta, cream sauce, diced chicken (contains gluten, milk, egg)
- Sausage Penne: crumbled house-made fennel sausage, caramelized fennel & onions, vodka cream sauce, pecorino romano (contains gluten, milk)
- Beef Ragu Orecchiette: slow-cooked shredded beef, red wine tomato sauce (contains gluten, egg, milk)
- Pesto Primavera: seasonal veggies & ricotta cheese (contains gluten, milk)
- Wild Mushroom Gnocchi: caramelized onions, baby spinach, balsamic cream reduction, pecorino romano cheese (contains gluten, milk)
- Vegan Penne alla Vodka: creamy cashew & marinara vodka sauce, topped with fresh basil (contains gluten, tree nuts)

\$18 per serving + \$2 Gluten Free Penne Pasta



POLENTA BAR

Rich and creamy polenta that your guests can top with red-wine braised beef ragu, roasted mixed mushrooms, marinara, pesto, parmesan, and chili flakes
(contains milk)

\$14 per serving

SALAD MARTINIS

Choose two from the salads listed on the next page in our buffet menus.

\$9 per serving

SLIDER STATION

- Burger with blue cheese, caramelized onions, and truffle aioli +\$2 (contains gluten, egg, milk)
- Cheeseburger with cheddar cheese and special sauce (contains gluten, egg, milk)
- Fried Chicken with creamy dill aioli, and pickles (contains gluten, egg, milk)
- Indian Chicken with spicy chili aioli, chutney, and cilantro (contains gluten, egg)
- Pulled Pork Slider with barbeque sauce and coleslaw (contains gluten, egg)
- Pork Belly Slider with quick pickled slaw and spicy mayo (contains gluten, soy, sesame, egg)
- Seared Ahi Tuna with quick-pickled slaw and wasabi aioli
- Southwest Veggie with pepperjack cheese and chili aioli (contains gluten, milk, egg)
- Beyond Beef with vegan cheese and vegan special sauce (contains gluten) +\$2

Choice of 1 - \$7 | Choice of 2 - \$15 | Choice of 3 - \$24



TACO BAR

Street-style tacos: mini corn tortillas, carne asada (steak), carnitas (pork), fajita veggies, diced onion, cilantro, limes, salsa fresca, hot sauce, and cotija cheese

\$18 per serving



POKE BOWL BAR

Base: sushi rice or spring mix
Protein: ahi tuna or crispy tofu
Sauce: poke sauce, eel sauce, chili mayo
Wet Toppings: crab salad, scallions, seaweed salad, avocado
Dry Toppings: sesame seeds, crispy onions, furikake
Drizzle: poke sauce, eel sauce, chili mayo

\$15 per serving

Buffet & Family Style Menus

CHOOSE ONE SALAD

ARUGULA & APPLE SALAD

shaved fennel, candied pecans, local goat cheese, fresh lemon juice, and evoo
(contains milk, tree nuts)

CLASSIC CAESAR SALAD

hearts of romaine, rustic croutons, shaved pecorino romano cheese,
Caesar dressing
(contains fish, milk, egg, gluten)

ORANGE FENNEL SALAD

mâche, arugula, shaved fennel, orange segments, sunflower seeds,
garlic-lemon vinaigrette
(vegan)

SHAVED ZUCCHINI SALAD

shaved yellow and green zucchinis, wild rocket arugula,
sliced Castelvetrano olives, shaved sweet onions, roasted almonds,
lemon vinaigrette
(contains tree nuts)

SPINACH STRAWBERRY SALAD

baby spinach, strawberries, thinly sliced red onion, raw pecans,
crumbled feta cheese, balsamic vinaigrette
(contains milk, tree nuts)

CHOOSE ONE STARCH

CRISPY FINGERLING POTATOES
(vegan)

ROASTED GARLIC WHIPPED POTATOES
(contains milk)

HARVEST RICE PILAF
onion, garlic, mushrooms, fresh herbs,
white wine, slivered almonds
and currants
(vegan; contains tree nuts)

SESAME & GARLIC BASMATI RICE
(contains sesame; vegan)

CREAMY PARMESAN POLENTA
(contains milk) +\$3

CHOOSE TWO PROTEINS

Braised Beef Short Ribs

boneless beef short rib slowly braised in Domenico's red wine
with herbs and vegetables
+\$8

Rosemary Grilled Chicken

Mary's chicken breast brined with sage and rosemary, flame-
grilled, served with red wine roasted red onions

Garlic Baked Pork Tenderloin

Italian herbs and butter (contains milk)

Grilled Hanger Steak

grilled to medium served with parsley pistou

Mahi-Mahi

seared and served with lemon butter sauce
(contains fish, milk)

Seared Atlantic Salmon

with a white miso glaze (contains soy, sesame)
or a smoky red pepper romesco sauce (contains tree nuts)
+\$6

CHOOSE ONE VEGETARIAN ENTRÉE

Mushroom & Caramelized Onion Ravioli

with wilted greens in extra virgin olive oil
(vegan; contains gluten)

Pesto Primavera

pasta with seasonal veggies & ricotta cheese
(contains gluten, milk)

Stuffed Bell Peppers

Impossible beef, broccoli, onions, baby kale, roasted quinoa, and
almonds, drizzled with chipotle almond sauce, green onions, and
chopped Marcona almonds
(vegan; contains tree nuts)

INCLUDES BREAD & BUTTER AND SEASONAL ROASTED VEGETABLES

\$52 per guest

Two-Course Plated Dinner Menus

CHOOSE 2 ENTRÉES BELOW:

FIVE-SPICE PORK CHOP

Sesame and garlic basmati rice and seared baby bok choy
(contains soy, sesame)

HERB GRILLED CHICKEN SUPREME

Bone-in chicken breast, summer succotash (roasted corn, heirloom cherry tomatoes, edamame, basil, balsamic reduction), savory corn pudding, rosemary-lemon pan sauce
(contains milk, soy)

SAGE & ROSEMARY GRILLED CHICKEN

Red wine roasted red onions, roasted garlic whipped potatoes,
and seasonal vegetables
(contains milk)

18-HOUR BRAISED BEEF SHORT RIBS

pearl couscous tossed with a mustard emulsion, charred broccoli rabe with lemon and chili flakes, thyme-infused red wine demi-glace
+\$10
(contains gluten)

GRILLED HANGER STEAK

Grilled to medium with roasted garlic whipped potatoes, seasonal vegetables, and choice of sauce: Spring Garlic Green Goddess, Chimichurri, or Bordelaise
+\$10

SEARED SALMON ROMESCO

Seared salmon filet served with green beans, grilled corn, and shishito peppers, on a bed of smoky Romesco sauce, topped with microgreens
(contains fish, tree nuts - almonds)
+\$10

WHITE MISO GLAZED SALMON

Served with edamame purée and crispy shallots
(contains fish, soy, gluten)
+\$10

MENUS INCLUDE A SALAD COURSE, BREAD & BUTTER

YOU MAY CHOOSE A SALAD AS WELL AS A VEGETARIAN OPTION FROM THE BUFFET MENUS

\$45 per guest

Sweet Endings

DESSERT BUFFETS

ASSORTED MINI DESSERTS

Chef's selection of mini desserts:
mousse cups, chocolate tarts, tiramisu bites, cookies
~inquire for vegan offerings-
Duo \$8 | Trio \$10 | Quartet \$12

GELATO CART

Great for large groups. Individual grab-and-go gelato and sorbet cups. Handmade locally. Choose from dozens of flavors, including seasonal, gluten-free, and dairy-free offerings.

\$240 package (60 cups)

Additional cups: \$24 per 6-pack

MILK & COOKIE BAR

Housemade cookies served with tall glasses of milk and non-dairy milk
(contains gluten, egg, milk)
\$3

DONUT TOWER

Assorted old-fashioned donuts displayed in stacks on wooden stands, and donut holes are placed on cake stands. Package includes 7 dozen old-fashioned donuts and 4 dozen donut holes (132 pieces total)

(contains gluten, egg, milk)

\$400 package

\$48/dozen for additional donuts or \$10/dozen holes

FRENCH MACARON TOWER

Assorted bright and colorful almond flour French macarons
Choice of Classic, Seasonal, or Asian-inspired flavors
(contains gluten, egg, milk, soy, tree nuts, and traces of wheat)

5 Tier (80 cookies) - \$120

8 Tier (160 cookies) - \$225

10 Tier (240 cookies) - \$300

DESSERT ACTION STATIONS

HOT MINI DONUT CART

Our most popular dessert - both entertaining and delicious!
Mini donuts are fried right before your eyes and served with various syrups and toppings. Includes 90 minutes of unlimited service.
(contains gluten, milk, egg)
\$1,100 flat rate

CRÈME BRÛLÉE STATION

Rich custard topped with sugar and caramelized with a blow torch!
(contains milk, egg)
\$6 per serving

ICE CREAM SUNDAE BAR

Vanilla and chocolate ice cream served with whipped cream, chocolate sauce, caramel, strawberry sauce, Oreo cookie crumbs, Butterfinger crumbs, sprinkles, nuts, and cherries.
+ Add vegan vanilla ice cream \$12 per quart
\$5

STROLLI CANNOLI

mini cannoli filled to order with sweet ricotta cream dipped in mini chocolate chips or chopped pistachios by a strolling cannoli piper roaming your event
~50 serving minimum~ 2 hours of service ~
\$5

COFFEE

SILVER COFFEE STATION

Our deluxe setup with silver samovars serving unlimited regular and decaf coffee and hot water with half & half, soy milk, assorted teas, sugars, honey, and stir sticks.
\$2.75 per person

ESPRESSO CART

Unlimited service featuring espresso, lattes, cappuccinos, and hot chocolate for up to 2 hours.
Starting at \$500 (up to 150 guests)

HOT COCOA BAR

With whipped cream, cocoa powder, cinnamon, chili powder, peppermint syrup, mini marshmallows, and holiday sprinkles.
\$200 for 50 servings

Additional Charges

STAFFING

All staffing is billed a la carte based on guest count, length of event, and menu needs.

PRODUCTION FEE

A 22% production fee will be added to your event total. This fee covers production time and general and administrative expenses and is not a gratuity for staff. Gratuity is always appreciated and never expected. If you'd like to leave any gratuity for your staff, you may bring cash to the event or add it to your final bill.

CUSTOM MENUS

These menus are just the beginning. We love themed events and will tailor every detail to your guests' needs. If you don't see what you're looking for, let's create it together.

